

Brothers' Grille

Open 7AM-10PM daily - 923-8285

On the 5th floor of the Silvertree Hotel, 100 Elbert Lane, Snowmass Village
(Easy access from Base Village: take Sky Cab to the mall, take Silvertree elevator from Village Mall level)

DINNER

APPETIZERS

Artichoke & Parmesan Dip

Creamy artichoke and Parmesan dip served with toasted pita bread and garden fresh veggies, \$10

Calamari Duster

Chili-dusted calamari served over fried basil and sage, with citrus-caper aioli and fiery tomato sauce, \$10

Sugar Cane Shrimp

Shrimp threaded on a sugar cane skewers, grilled and served atop a red curry sauce, drizzled with cilantro pesto, \$13

Mussels

Mussels sautéed with fresh tomato, red chilies, fennel, and limoncillo broth, served with toasted bread, \$13

Bruschetta

Grilled artisan bread rubbed with olive oil and Parmigiano-Reggiano, tomato basil relish, and 15-year-old aged balsamic vinegar, \$8

Dijon Buffalo Carpaccio

Cracked black peppercorn-crusting buffalo, baby greens salad, caper berries, Parmigiano-Reggiano, and Dijon aioli, \$10

International Cheese Sampler

Italian Gorgonzola, Danish brie, Vermont white Cheddar, and Mountain Haystack® goat cheese served with crusty artisan bread, Carrs® water crackers, and dried fig jam.

Serves two, \$18

SOUPS & SALADS

White Bean Chicken Chili

A bowl of our signature white chicken chili served with green onions, sour cream, and Cheddar cheese, \$7

Old Fashioned Chicken Noodle

Roasted chicken blended with fresh vegetables and wide noodles, \$6

French Onion Crock

Traditional onion soup topped with an herbed crouton and baked with Gruyère cheese, \$8

The “Wedge”

Thick cut wedge of iceberg lettuce topped with Maytag® blue cheese dressing, fresh sliced tomatoes, and applewood bacon, \$8

Silvertree Salad

Organic field greens with zesty mandarin oranges, Mountain Haystack® goat cheese, and spiced roasted almonds tossed with a balsamic vinaigrette, \$9

Insalata Caprese

Hand-pulled fresh Mozzarella layered with vine-ripened plum tomatoes, roasted garlic, pepper and olive tapenade, basil pesto, and aged balsamic vinegar, \$8

Traditional Caesar Salad

\$8

Salad additions to make a meal!

Add grilled chicken, \$5

Add sautéed shrimp, \$6

Add grilled salmon, \$7

Cooked rare unless otherwise specified

ENTRÉES

All entrees served with Brothers' Salad, freshly baked bread, and garnished appropriately

Beef Tenderloin

7oz. Choice Sterling Silver® filet wrapped with prosciutto and drizzled with a sun-dried tomato port reduction, topped with Maytag® blue cheese, and served with fingerling potatoes and French green beans, \$37

Buffalo Meat Loaf

An elegant presentation of the old favorite! Lean buffalo, garlic smashed potatoes, onion rings, and red wine sauce, \$21

Salmon

Herb-roasted salmon with saffron potatoes, braised spinach, and roasted tomato vinaigrette, \$29

N.Y. Steak

Choice Sterling Silver® beef grilled and served with fingerling potatoes, finished with a Bourbon molasses glaze, \$34

"SLOW COOKING"

Brothers' Grille Rotisserie Slow Cooked Selections

Rotisserie Chicken

1/2 roast chicken with roast garlic, rosemary potatoes, and natural juices, \$29

Jack Daniels BBQ Baby Back Ribs

Rubbed with brown sugar mesquite and braised with Jack Daniels® BBQ sauce, served with roasted fingerling potatoes, \$28

Braised Lamb Shank

Braised slowly with fig-scented faro, lemon gremolata, fresh herbs, and red wine; \$31

PASTAS

Classic Spaghetti & Meatballs

Thick and hearty tomato sauce tossed with spaghetti, Parmigiano-Reggiano, and the Chef's special meatballs; \$14, half order \$7

Pappardelle

Lamb sausage simmered with red wine, roasted tomato, crimini mushrooms, preserved lemon, extra virgin olive oil, and Ricotta cheese; \$22, half order \$11

Shrimp Risotto

Risotto with fava beans, wild mushrooms, Mascarpone cheese, and garlic sautéed shrimp; \$23, half order \$12

BISTRO PIZZA

Carnivore

Pepperoni, Italian sausage, and Canadian bacon smothered in Mozzarella, atop a traditional red sauce, \$17

Vegetarian

Artichoke hearts, Spanish onions, roasted red peppers, mushrooms, fresh tomatoes, and Mozzarella atop a pesto sauce, \$15

Grilled Prosciutto

Roasted garlic oil, red sauce, Mozzarella, toasted pine nuts, and Prosciutto Di Parma topped with fresh basil, \$17

Cheese Lovers Only

Fresh Mozzarella, Provolone, and Parmesan cheeses atop a traditional red sauce, \$14

Build Your Own

Start with a "Cheese Lovers Only" pizza and add your favorites! Choose from pepperoni, sausage, Canadian bacon, garlic, mushrooms, onions, olives, pineapple, and bell peppers, plus \$1.00 for each additional item

DESSERTS

- Pear & Cranberry Crisp** Crisp pears and cranberries baked with brown sugar and topped with crunchy granola and vanilla bean ice cream.....\$8
- Cheesecake** White chocolate and fresh raspberries top this traditional cheesecake \$9
- Snow Cap Brownie** Fudge brownies with vanilla and chocolate ice cream, hot fudge, and whipped cream\$9
- Pineapple Upside Down Cake**
This classic is combine with a coconut gelato\$10

- Bread Pudding** Made in-house! Dark chocolate with espresso and an orange salad with pistachios.....\$8
- All Natural Super Premium Selections of Hand Crafted Ice Creams**
Chocolate ganache or vanilla bean—a new level of indulgence!\$6
- Fireside S'mores** (Available after 5:30PM)
Make your own s'mores with graham crackers, marshmallows, and Hershey's® chocolate bars\$12

PORTS

- Taylor-Fladgate LBV** It's concentrated fruity flavor and firm, full-bodied style make this the perfect port to accompany chocolate and cheeses.\$7
- Delaforce 10-Year Tawny** Nutty with a bit of chocolate and figs in the back-ground, also a bit of creamy vanilla. Full bodied with a fruity undertone.\$8

- Fonseca Bin 27** First hit is sweetness, with a fairly well-developed palate. The finish is distinctly grape jam.\$6
- Quinta De Vargellas '05 375ml** Inky black colour with a narrow purple rim. The nose has a foundation of rich and potent black currents; on the palate the first impression is supple and restrained with a finish revealing sinewy tannins and unleashes a powerfull surge of rich black fruit.\$50

SPECIALTY CAPPUCINO DRINKS

- Brothers' Cappuccino**
Frangelico® and Bailey's Irish Cream®\$8
- Snowmass Cappuccino**
Bailey's Irish Cream® and Kahlua®\$7
- Romano Cappuccino**
Romano Sambuca® and hot cappuccino\$8

- Fanny Hill Cappuccino** (non- alcoholic) Spice up your cappuccino with a blend of Hershey's Cocoa®, cinnamon, and nutmeg sprinkled on top\$6
- Almond Cappuccino** What else could it be? Cappuccino blended with Disaronno® amaretto\$8

SPECIALTY COFFEE DRINKS

All coffee drinks are topped with our specialty whip cream unless otherwise specified.

- Irish Coffee** Jameson's Irish Whiskey® muddled with sugar and fresh coffee . \$7.00
- Cafe Snowmass** Bailey's Irish Cream® and Kahlua® poured over chocolate syrup and blended with coffee\$6.50
- Keoke Coffee** Brandy, Kahlua®, and dark creme de cacao\$6.50
- Mexican Coffee** Kahlua® and tequila with a little sugar\$6.50

- Peppermint Patty** White cream de cacao and peppermint schnapps with coffee .. \$6.50
- Smuggler** Rumplemintz® and hot chocolate— what could be better!?!\$6.75
- Cafe Reese** Kahlua®, Bailey's Irish Cream®, Tia Maria®, and Disaronno® amaretto \$6.50
- Hot Buttered Rum** Delicious hot buttered rum blended with dark rum and coffee or cider\$7.00