

Village STEAKHOUSE

EARLY BIRD SPECIAL!

Order before 6:00PM & receive **20% off** your entrées!

This offer also applies to "to go" orders! (All offers exclude tax, alcohol, & gratuity.)

Special Children's Menu · 30 Wines for Under \$30

All items available

TO GO!

5-9PM

Reservations line open at 4:00PM

Serving dinner nightly, 5-9PM

40 Elbert Lane, above the lobby in the Wildwood Lodge

970-923-8289

www.villagesteakhouse.com

SALAD BAR

Try our fabulous salad bar!

Featuring:

Mixed greens

Caesar salad

Pasta salads

Fresh vegetables

A selection of dressings and the special chef's creation,
a nightly delight sure to tickle your tongue.

A selection of two fresh soups daily.

\$18

STARTERS

Shrimp Martini

Chilled jumbo shrimp, and zesty cocktail sauce, \$12

Crab Dip

Lump crab meat blended with cream cheese
and Cajun seasoning, served with
pita chips and vegetables, \$12

Wagu Ravioli

Wagu beef and truffle-filled ravioli
with wild mushroom au jus, \$10

Grilled venison sausage

Grilled venison sausage over a
ragout of braised lentils, \$10

Scallop Risotto

Pan-seared scallops over herb risotto sauce, \$13

Rocky Mountain Oysters

For the truly adventurous!
Prepared in the Colorado style, \$11

VILLAGE STEAKHOUSE SIGNATURE STEAKS

We proudly serve Choice Sterling Silver® Beef.

All entrees' include the Salad Bar and are served with baked potatoes, smashed Yukon Gold,® steak fries, or wild rice medley.

*All steaks served with choice of sauce:
béarnaise, green peppercorn, or chimichurri sauce.*

10 oz. Top Sirloin

\$30

12 oz. Rib Eye

\$35

12 oz. N.Y. Strip

\$36

7 oz. Sterling Silver® Filet Mignon

\$37

Create Your Own Surf & Turf

Lobster Tail, \$25; Shrimp, \$9; Crab legs, \$14;

Scallops \$12

STEAKHOUSE SPECIALTIES

Slow Roasted Premium Sterling® Prime Rib

Garlic and herb rubbed, served with horseradish-dill sauce, twice-baked truffled potatoes, and au jus.

\$32

Larger cuts available for \$2 per ounce

Black Jack Lamb Rack

Jack Daniels,® molasses, and special steak sauce, served with roasted potatoes.

\$40

Braised Short Ribs

Braised in Avalanche® beer, with root vegetables and smashed potatoes.

\$28

BESIDES STEAKS

Northwest Salmon

Salmon filet, roasted fennel, asparagus,
dill vinaigrette, and wild rice.

\$30

Chicken Under a Brick

Herb roasted chicken under a brick to preserve
its juices, with roasted potatoes.

\$31

Roasted Portabella Steak

Soy and balsamic marinated portabella mushroom caps grilled
and served with smashed Yukon potatoes and fresh asparagus.

\$22

Shrimp & Scallop Pasta

Sautéed shrimp and scallops sautéed in a white wine lemon garlic beurre blanc,
served over capellini pasta.

\$29

Roasted Pork Chop

12 oz. pork chop pan-seared with rosemary and whole grain mustard
and served with roasted root vegetables.

\$29

SIDES

Spruce up your plate with any of the following:

Additional items:

Sautéed wild mushrooms, \$4

Grilled jumbo asparagus, \$5

Poached butter broccoli, \$4

Avalanche® battered onion rings, \$6

\$1 for any substitutions on all plates

\$3 split charge

BEVERAGES

Steakhouse Coffee

Frangelico, maraschino cherry juice, chocolate, and coffee.
Add whipped cream and top with a cherry and you are hooked!

\$6.50

Bottle Beer

Coors Light	\$3.75	Corona	\$4.75
Budweiser	\$4.00	Fat Tire	\$4.75
Bud Light	\$4.00	Heineken.....	\$4.75
Amstel Light	\$4.75	Samuel Adams Lager	\$4.75
Boulder Singletrack	\$4.75	Non-alcoholic Beer	\$4.50

On Tap

Stella Artois.....	\$4.75	Avalanche	\$4.75
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Non-Alcoholic

Coffee	\$3.00	Soft Drinks	\$3.00
Tea	\$3.00	Iced tea	\$3.00
Mineral Water	\$3.00	Lemonade	\$3.00

DESSERTS

N.Y. Cheesecake

Traditional N.Y.-style cheesecake topped with fresh
Grand Marnier-scented strawberries, \$10

Bread Pudding

Made in-house, with white and dark chocolate sauce, \$8

Strawberry Shortcake

Big enough for two! Ice cream, pound cake, and strawberries
topped with a white chocolate ganache and whipped cream, \$12

Old Fashioned Pecan Pie

\$7

Chocolate & Hazelnut Fried Ravioli

Smothered in a vanilla sauce, \$8

Poached Pear

Fresh Anjou pears poached in red wine and served with sorbet, \$6