

# Village STEAKHOUSE

## FRESH LOBSTER FLOWN IN DAILY!

Enjoy spectacular views and a warm alpine atmosphere, along with the finest certified Black Angus® beef, along with savory fish (including Colorado bass), slow roasted prime rib, BBQ baby back ribs, rack of lamb, wild game, fresh seafood, and much more!

Special children's menu • Dinner nightly from 5-10 p.m.

### EARLY BIRD SPECIAL!

Order before 6:00 p.m. & receive 20% off your entrées!

This offer also applies to "to go" orders!

(Offer excludes tax, alcohol, & gratuity.)

All items available

## TO GO!

5-9PM

40 Elbert Lane, on the 2nd floor of the Wildwood Lodge, just one level up from the Village Mall.

970.923.8289

Reservations line open at 4:00PM

[www.villagesteakhouse.com](http://www.villagesteakhouse.com)

## STARTERS

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### Lobster Bisque

10

### New England Clam Chowder

8

### Buffalo Mozzarella

Imported Italian mozzarella with marinated tiny tomatoes, fava beans, extra virgin olive oil, and balsamic reduction.

12

### Duck Ravioli

With fig and port sauce.

12

### Chicken Liver Pâté

Classic pâté with red onion confit and toasted baguette.

9

### West Coast

### Deep Fried Oysters

With citrus aioli.

11

### Grilled Artichoke

Steamed and grilled artichoke with lemon and garlic sauce.

10

### Crab Cake

Lump crab meat blended with house-made aioli, Dijon mustard, and special seasoning, served with romesco sauce.

12

## SIGNATURE STEAKS

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*We proudly serve certified Angus® beef.*

*All entrées include choice of salad and smashed Yukon Gold® potatoes, steak fries, wild rice medley, salt-crusted baked potato, or herbed au gratin potatoes.*

*All steaks served with choice of sauce: béarnaise, chimichurri sauce, green peppercorn demi glace, house-made steak sauce, or steak butter*

**10 Oz. Top Sirloin**  
30

**16 Oz. Cowboy Rib Eye**  
39

**12 Oz. N.Y. Strip**  
35

**Porterhouse for 2**  
69

**8 Oz. Filet Mignon**  
\$37

**Create Your Own  
Surf & Turf**

*Add a half lobster, 20;  
crab cake, 12; shrimp, 9;  
or crab legs, 14*

**Local Milagros Ranch®  
Strip Steak**  
(grass fed)  
38

**Fresh Whole Lobster**  
Steamed or broiled  
as available.  
Market Price

## STEAKHOUSE SPECIALTIES

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**Slow Roasted  
Premium Prime Rib**  
*Garlic- and herb-rubbed, served  
with horseradish sauce and au  
jus.*  
34

**Lamb Chops**  
*Colorado double lamb chop with  
rosemary, lemon, and roasted  
garlic, with a red wine reduction.*  
40

**Braised Short Ribs**  
*Beef short ribs braised in  
Cabernet Sauvignon and topped  
with horseradish cream,  
with potato purée.*  
28

## BESIDES STEAKS

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**Rocky Mountain Trout**  
*Locally raised and roasted on a  
cedar plank with lemon oil.*  
28

**Roasted Portabella**  
*Soy and balsamic marinated caps  
grilled and served with smashed  
Yukon Gold potatoes and fresh  
asparagus.*  
22

**Roasted Pork Chop**  
*Pan-seared 12 oz. pork chop  
encrusted with fennel and served  
with roasted fingerling potatoes.*  
26

**Pan-Seared Chicken Breast**  
*With a lemon and roasted garlic  
sauce and potato purée.*  
24

**Scottish Salmon**  
*Pan-seared salmon with an orange  
saffron and smoked paprika glaze,  
served with a wild rice medley.*  
30

**Shrimp Diablo**  
*Jumbo sautéed spiced shrimp,  
wild mushrooms, red pepper  
sauce, and wild rice.*  
26

## SIDES

Spruce up your plate with any of the following:

Sautéed shiitake mushrooms, 5  
Grilled jumbo asparagus, 5  
Broccoli with garlic, lemon, and chilis, 5

Avalanche® beer-battered onion rings, 4  
Gingered baby carrots, 4  
Lobster mac and cheese, 10

## DESSERTS

### Pineapple Tiramisu Parfait

Layers of ladyfingers with mascarpone cream and toasted macadamia nuts  
9

### Crème Brulee

Crème brulee with mixed berries  
9

### White Chocolate

### Brownie Sundae

White chocolate brownie, butter pecan ice cream, and amaretto caramel sauce  
9

### Bowl of Mixed Berries

fresh berries with lemon sorbet  
9

### N.Y. Cheesecake

Traditional N.Y.-style cheesecake topped with dark chocolate sauce,  
9

### Chocolate Decadence Cake

Dark chocolate cake served with vanilla ice cream  
9

## 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	Fat Tire	4.75
Bud Light	4	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	Soft Drinks	3
Tea	3	Iced tea	3
Mineral Water	3	Lemonade	3