

Starters

Charcuterie Plate for two \$16 or for four \$24

*Served with Focaccia Croutons, Italian Breadsticks
Prosciutto, Salami, Spec, Bresola
Chef's Selection of Fine Cheeses*

Ahi, Scallops and Summer Vegetable Skewer \$12

Sweet and Saucy Pineapple Glaze

Chilled Shrimp and Scallops \$12

Served with Lemon Zesty Cocktail Sauce

Duck Confit Spring Roll \$10

Served with Tangerine Sage Sauce

Souvlakia \$10

*Skewer of Pork and Lamb Served with Tzatziki, Missy Rotti Pita Bread,
Red Onion and Diced Heirloom Tomatoes*

EatAspen.com
Soups & Salads

Soups of the Day... Fresh Cold Soups and Daily Hot Selections

Cups \$6

Bowl \$8

Salad of the Day Special.....Market Price

Jerome All-Natural Chicken Cobb Salad \$16

*Danish Blue Cheese, Farm Fresh Eggs, Crisp Bacon, Avocado, Tomato,
and House-Made Ranch Dressing or Lemon Vinaigrette.*

Whole Leaf Caesar Salad \$10

Traditional Caesar dressing, Garlic Croutons, White Anchovies and Shaved Parmesan

Bruschetta Salad \$13

*Heirloom Tomatoes, Fresh Mozzarella, Basil, Focaccia on a Bed of Baby Spinach with
Roasted Garlic Aged White Balsamic Vinaigrette*

Asparagus Salad \$14

*Butter lettuce, Arugula, Grilled Marinated Asparagus, English Cucumber,
Avalanche Blue Goat Cheese, Fresh Raspberry Vinaigrette*

Curry Chicken Salad \$14

With Rice Noodles, Sesame Ginger Vinaigrette and Fresh Pita Bread

Additions To All Salads:

Grilled Free Range Chicken Breast \$6

Grilled Marinated Quail \$7

Grilled Wild Salmon \$9

Sandwiches

*All Come with Regular Fries or Pasta Salad
Substitute Green or Caesar Side Salad Add \$2
Substitute Truffle Fries or Sweet Potato Fries \$2*

*Oven Roasted Turkey on a Croissant \$14
Lettuce, Tomato, Bacon, Avocado, and Provolone Cheese*

*Classic Reuben \$16
Shaved Corn Beef, Gruyere Cheese, Sauerkraut with
House 1000 Island Dressing on Toasted Dark Rye Bread*

*The All-Natural J-Bar Burger \$14
House 1000 Island Sauce, Lettuce, Tomato,
Grilled Red Onion on Fresh Baked Bun*

The Burger Toppings:

Cheese

*White Cheddar, American or Gruyere \$1
Aged Provolone \$2
Italian Fontina \$3
Truffled Pecorino \$4*

Over the Top

*BBQ Sauce \$1
Garlic Aioli \$2
Applewood Bacon \$3
Fried Organic Egg \$4*

Vegetable

*Avocado \$2
Caramelized Onions \$2
Sautéed Mushrooms \$3
Roasted Poblano Chilis \$3*

Entrees

*Herb Crusted Trout with Basil Citrus Sauce and Crayfish Butter \$21
Piave Herbed Risotto and Sautéed Baby Seasonal Vegetables*

*Marinated Flank Steak \$21
Served with Jerome's Steak Sauce, Roasted Gold Potatoes and Sautéed Baby Vegetables*

Poussin \$23

*Pan Seared and Roasted Young Chicken Dusted with Aromatic Spices
With Picnic Cole Slaw in a Buttermilk Vinaigrette and Roasted Gold Potatoes*

*Grilled Ahi Tuna \$19
Tropical Salsa, Sweet Red Pepper Couscous, Garbanzo Beans and Sautéed Baby Vegetables*

Quiche of the Day... Market Price

Served with Mixed Field Greens and Lemon Vinaigrette

Seasonal Seafood Pasta of the Day... Market Price