

# ST REGIS

ASPEN

## Soups

### **creamless tomato 8**

brioche croutons, confit tomato, basil essence

### **mountain chowder 12**

smoked colorado trout, roasted corn, horseradish-lemon spiked cream

## Salads

### **tender organic field greens 12**

cucumber, haystack mountain goat cheese, crispy shallots,  
organic honey-apple cider dressing

### **warm chicken liver salad 16**

sun dried blueberries, candied pecans, baby spinach and frisée lettuce, taleggio cheese  
crostini, tart pear vinaigrette

### **crisp romaine ceasar salad 14**

toasted brioche croutons, white anchovy, parmigiano-reggiano

### **citrus poached lobster cobb salad 18**

tender organic field greens, avocado, tomato, blue cheese,  
prosciutto crisp, creamy tarragon dressing

Substitutions are subject to additional charge.

An 18% Gratuity will automatically be added to parties of 6 or more.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

**Adam D. Tanner – Executive Chef**

10/8/09

## **Bowls and Plates**

### **grilled vegetable wrap 13**

garlic hummus spread, mixed greens salad with lemon vinaigrette

### **brown sugar cured cold smoked salmon "BLT" 16**

marble rye bread, horseradish mayonnaise, organic butter lettuce, vine ripened tomatoes, slow cooked bacon, root vegetable chips

### **open faced crab cake sandwich 17**

cilantro mayonnaise, aged cheddar cheese, sautéed sweet peppers & onions, parmesan fries

### **griddle pressed nueske ham sandwich 14**

aged gruyère cheese, caramelized onions, whole grain mustard, served on a pretzel roll, root vegetable chips

### **summit creek farms lamb leg pita sandwich 17**

shaved sweet onions, plum tomato, cucumber sauce, parmesan fries

### **flame grilled milagro ranch sirloin burger 18**

grilled to your liking with: lettuce, onion, tomato, pickle, parmesan fries and choice of: cheese, crispy bacon, caramelized onions, or portobello mushrooms

### **pan seared san luis valley striped bass 20**

lemon scented vegetable quinoa, grilled asparagus, fennel salad

### **brick oven three cheese pizza 16**

organic tomato sauce, basil, buffalo mozzarella, pecorino, parmesan

### **spicy shrimp pasta 17**

sautéed jumbo shrimp, roasted garlic, red chili, and vine ripened tomato sauce

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