



## Summer Dinner

### Appetizers

Pine Creek Cookhouse Smoked Trout Dip  
*butter herb bread crumbs, grilled brioche, lemon dill aioli*

Wild Game Momos  
*Nepalese dumplings, spicy roasted tomato sauce, ponzu, cilantro salad*

Roasted local Spring Vegetables  
*hummus, buttermilk house ranch, black walnut sherry vinaigrette*

Ashcroft Baked Cheese  
*brie, fig jam, assorted crostini*

Vegan Potato Dumplings  
*roasted mushrooms, garlic, caramelized cipollini onions, grilled wild salsify*

### Soups and Salads

#### Soup of the Day

Ashcrofter Panzanella  
*sorell, endive, French bread croutons, Colorado goat cheese, heirloom cherry tomatoes, tangy orange vinaigrette*

\*Grilled Hearts of Romaine Caesar  
*quinoa tabbouleh, Parmigiano Reggiano, pine nuts, French bread crostini*

*Please inform your server of any food allergies. \*Eating raw or undercooked food may be hazardous.  
20% service charge is added to parties of 6 or more.*



## Ranch and River

Sautéed Ruby Red Rainbow Trout    *gf*  
*pecan brown butter meniere, green beans, pan roasted marble potatoes,*  
*heirloom cherry tomatoes*

Natural Chicken Breast and Thigh  
*chive mashed potato, honey glazed carrot, roasted shallot,*  
*cured tomato, lemon pan jus*

7 Ounce “Baseball Cut” Natural Beef Strip Loin Steak \*  
*smoked gruyere potato gratin, Brussels sprouts, bacon, onion, Ashcroft steak sauce*

## Forest and Plains

Ten Ounce Pan Roasted Elk Chop    \*  
*butternut squash risotto, mushroom fricassée, roasted cipollini,*  
*huckleberry jus*

Seven Ounce Buffalo Tenderloin    \* *gf*  
*roasted sweet potato, fennel, blue spruce bordelaise*

## Vegetarian

Vegetarian, Gluten Free, & Vegan...spaghetti squash  
*oxeye daisy pesto, regiano, toasted black walnuts, nasturtium herb salad*

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