

**LUNCH
MENU**



ALPINE + ANTLERS

**SERVED DAILY
11:30 AM – 2:00 PM**

NIBBLES

WARM SPICED OLIVES 9

ALMONDS, GOLDEN RAISINS

LAMB MEATBALLS 12

TOMATO & HARISSA SAUCE, GRILLED CUCUMBER, GREEK YOGURT, SERVED WITH A SIDE OF PICKLES & WARM LAVASH

DEVILED EGGS 10

PICKLED RED ONION, BACON, CRISPY CAPERS, DILL

FLAMING SAGANAKI 15

GREEK KASSERI, BRANDY, LEMON, WARM LAVASH

ZUCCHINI & HALLOUMI FRIES 10

SERVED WITH HONEY GREEK YOGURT, GREEN CHILI AIOLI

SHRIMP AGRODOLCE & SAFFRON COUS COUS 16

PINE NUTS, LEMON, SUN DRIED TOMATO, PARSLEY

CRISPY SPANISH OCTOPUS 14

CHICKPEA PUREE, PRESERVED LEMON, GREMOLATA, FENNEL + ORANGE SALAD

**GOAT CHEESE & CARAMELIZED SHALLOT
FLATBREAD 17**

ARUGULA, CHARRED HATCH CHILIES, CASTELVETRANO OLIVES, PINE NUTS, ORANGE-ROSEMARY VINAIGRETTE

**PROSCIUTTO & HOUSE MADE RICOTTA
FLATBREAD 17**

ROASTED MUSHROOM, FIELD GREENS, 60° EGG, DRIZZLED WITH SABA & SAGE OIL

BABA GANOUSH & GREEK FETA FLATBREAD 16

SMOKED ALMOND DUKKAH, FRISÉE, TOMATO, PICKLED ONION, HONEY-OREGANO VINAIGRETTE

BRUSCHETTA 12

3 PIECES OF GRILLED BREAD WITH:

-HOUSE-MADE RICOTTA, ORANGE MARMALADE, PINE NUTS

-FRENCH FETA, TOMATOES, BASIL, LEMON OIL

ROSEMARY-WHIPPED GORGONZOLA, CRISPY GARLIC, SMOKED ALMONDS, LEMON HONEY

PASTA

SWEET POTATO GNOCCHI 25

ZA'ATAR SPICED CAULIFLOWER, CHARRED BABY CARROT, SMOKED ALMOND DUKKAH, BROWN BUTTER SAUCE

CHICKEN PESTO PASTA 20

GRILLED CHICKEN, ROTINI PASTA, CAPERS, TOMATOES, PEPPERS, PARMIGIANO-REGGIANO

LEAVES + POTAGE

MAKE ANY SALAD A WRAP & ADD A SIDE +3

ADD PROTEIN TO ANY SALAD OR BOWL

CHICKEN BREAST \$, SHRIMP \$, SALMON \$, OR, HALLOUMI \$

FETA + VEG SALAD 13

BLOCK OF FETA CHEESE, TOPPED WITH CUCUMBER, TOMATO, KALAMATA OLIVE, ONION, ROASTED HATCH GREEN CHILI, FRESH OREGANO, LEMON, OLIVE OIL

SPINACH + CRUNCH 13

SPICED CRISPY CHICKPEAS, CRISPY SHALLOTS, PICKLED CELERY, APPLES, CARROTS, BACON-SHERRY VINAIGRETTE

SIMPLE GREEN SALAD 10

MIXED GREENS, SHAVED PARMIGIANO-REGGIANO, LEMON VINAIGRETTE

MEDITERRANEAN POWER BOWL 15

QUINOA, CRISPY CHICK PEAS, AVOCADO, FETA, ONIONS, ROASTED RED PEPPERS

BISON CHILI 14

BISON SHORT RIB, CRISPY TORTILLA STRIPS, CHEDDAR, SOUR CRÈME

LENTILS & BUTTERNUT CREAM SOUP 11

CHICORY, BACON, LEMON OIL

SANDWICHES

CHOICE OF MIXED GREENS OR FRIES

SUB CUP OF SOUP +3 OR ZUCCHINI & HALLOUMI FRIES +5

SHORT RIB GRILLED CHEESE 22

BOURSIN, FONTINA, CHEDDAR, TOMATO, ARUGULA, SHORT RIB, SERVED ON TEXAS TOAST WITH TOMATO SOUP DIPPING SAUCE

CAPRESE PANINI 18

HALLOUMI, TOMATO, BASIL, ONION, BALSAMIC DRESSING, SERVED ON CIABATTA BREAD

THE LODGE BURGER 20

½ POUND PATTY, LETTUCE, TOMATO, ONION, PICKLES, WHITE CHEDDAR
ADD BACON, HALLOUMI, FRIED EGG, GREEN CHILI, OR AVOCADO +3

CHICKEN OR VEGETABLE KABOBS 18

PEPPERS, ONION, ZUCCHINI, HALLOUMI, SERVED WITH TZATZIKI SAUCE ON A BED OF QUINOA

MUSSELS + FRITES 22

BEURRE BLANC, CAPERS, OLIVES, TORN HERBS

BEAVER CREEK LODGE, MARRIOTT AUTOGRAPH COLLECTION, BEAVER CREEK, COLORADO 81620