

HUNTINGTON HOUSE TAVERN

LUNCH AND BRUNCH MENU

SANDWICHES AND BURGERS

Served with french fries, little salad, or cup of soup

CHIPOTLE BBQ PULLED PORK 16

ranch slaw, mustard pickles, brioche bun

LAKESIDE CLUB 17

smoked turkey, tomato, lettuce, bacon, avocado, herb mayo, toasted sourdough

CRISPY EGGPLANT SANDWICH (V) 13

*fried eggplant, fresh mozzarella, toasted ciabatta
fire roasted red pepper, basil pesto mayo, balsamic glaze
add grilled chicken +6*

GRAND LAKE BURGER* 18

*8 oz local short rib patty, tomato pepper jam,
frizzled onions, bacon, brioche bun
sharp cheddar or blue cheese*

BRUNCH

TATER TOT SKILLET (GF) 15

*crispy tots, scrambled eggs, bacon,
cheddar cheese, salsa verde*

FITCH RANCH STEAK AND EGGS (GF)* 21

grilled local flank steak, scrambled eggs, scallion pesto, crispy potatoes

HOMEMADE GRANOLA AND YOGURT PARFAIT BOWL (V) 14

macerated berries, honey, vanilla yogurt

STUFFED FRENCH TOAST (V) 15

cream cheese, blueberry syrup, fresh berries

SMOKED TROUT PLATE 18

*cucumber salad, everything bagel crostini, capers,
whipped cream cheese, trout roe, pickled red onion*

SOUP AND SALAD

HOMEMADE SOUP OF THE DAY 8

BEET, GOAT CHEESE, AND ORANGE SALAD 14

*roasted colorado baby beets, fresh goat cheese, orange supremes,
pea shoots, fresh dill, sherry vinaigrette*

HUNTINGTON HOUSE CHOPPED SALAD (V, GF) 12

*romaine, marinated chickpeas, parmesan, sun-dried tomato,
cucumber, pepperoncini, lemon oregano vinaigrette*

LODGE SALAD (V) 13

*spring greens, heirloom tomato, bleu cheese, candied pecans,
shredded carrots, croutons, dried cherries, balsamic vinaigrette*

add grilled chicken +6, local flank steak +10, miso salmon +11

SNACKS AND SHAREABLES

HOUSE MADE PICKLED VEGETABLES (VG, GF, DF) 5

COLORADO LAMB MEATBALLS 14

house marinara, harissa, grilled bread

SKILLET MAC 'N CHEESE 12

sharp cheddar, crispy bacon, chives

FITCH RANCH SIRLOIN YAKITORI (GF, DF) 16

sesame, soy, lime, little salad

MYSTIC MOUNTAIN MUSHROOM TOAST (V) 13

garlic confit, parmesan, crème fraiche, add a fried egg +3

FRENCH FRIES (V, DF) 6

CRISPY BREAKFAST POTATOES (VG, GF, DF) 6

BACON (GF, DF) 5

LOCAL WILD MUSHROOMS (VG, GF) 7

*V = Vegetarian VG = Vegan GF = Gluten Free DF = Dairy Free
Most dishes can be made gluten-free or dairy-free. Please let us know of any food allergies.*

Chef de Cuisine Karoline Schwartz Sous Chef Mackenzie Nicholson

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

HUNTINGTON HOUSE TAVERN

DINNER PRIX FIXE 52

FIRST COURSE

HUNTINGTON HOUSE CHOPPED SALAD (V)

Romaine, marinated chickpeas, parmesan, sun-dried tomato, cucumber, pepperoncini, lemon oregano vinaigrette

FRENCH ONION SOUP

Sourdough crouton, gruyere

FITCH RANCH SHORT RIB EMPANADA

Salsa verde, corn salad, queso fresco, pickled red onion

HAMACHI CRUDO (GF)*

Hiramasa king yellowtail, tamari lime vinaigrette, fresh chili

HEIRLOOM TOMATO GALETTE (V)

Served warm, goat cheese, little salad, balsamic glaze

CRISPY JUMBO LUMP CRAB CAKE

Sriracha remoulade, red cabbage slaw

SECOND COURSE

VENISON DENVER STEAK (GF)*

Roasted beets, blueberry demi glaze

LIONEL'S CHICKEN

Crispy sous vide half chicken, sambal apricot mustard, roasted carrots

SHEPHERD'S PIE

Colorado lamb, wild boar, peas, carrots, corn, mashed potatoes

GRILLED ZUCCHINI STEAK (V, GF)

Cherry tomato confit, fresh goat cheese, herb vinaigrette, heirloom tomato oil

RIGATONI PRIMAVERA (V)

Asparagus, mushrooms, broccoli, tomato, peas, asparagus cream

MISO GLAZED SALMON

Baby bok choy, crispy rice cake, dashi broth

GRILLED PRIME GRAND COUNTY FILET MIGNON (GF)*

Mashed potatoes, black garlic compound butter

SHAREABLES AND SIDES 6

CRISPY BRUSSELS SPROUTS (GF, DF)

Balsamic glaze, bacon, shallot

GRILLED ASPARAGUS (VG, GF)

LOCAL WILD MUSHROOMS (VG, GF)

FRENCH FRIES (DF, VG)

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HUNTINGTON HOUSE TAVERN BAR BITES

GRAND LAKE BURGER 18

*8 oz local short rib patty, tomato pepper jam,
bacon, frizzled onions, sharp cheddar or blue cheese,
served with french fries*

LODGE SALAD (V) 13

*spring greens, tomato, bleu cheese,
shredded carrot, croutons, candied pecans,
dried cherries, balsamic vinaigrette*

CRISPY EGGPLANT SANDWICH 13

*fried eggplant, fresh mozzarella, toasted ciabatta
fire roasted red pepper, basil pesto mayo, balsamic glaze
add grilled chicken +6, served with french fries*

SKILLET MAC N' CHEESE 12

crispy bacon, cheddar cheese, chives

COLORADO LAMB MEATBALLS 14

harissa marinara, grilled bread

CRISPY CRAB CAKE 18

sriracha remoulade slaw

FITCH RANCH SIRLOIN YAKITORI 16

sesame, soy, lime, little salad

SHORT RIB EMPANADA 14

corn salsa, salsa verde, queso fresco, pickled red onion

MYSTIC MOUNTAIN MUSHROOM TOAST (V) 13

garlic confit, crème fraiche, toasted sourdough

HOUSEMADE SPICED NUT MIX (VG, GF, DF) 6

FRENCH FRIES 6

HOUSEMADE PICKLED VEGETABLES (VG, GF, DF) 5

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Chef de Cuisine Karoline Schwartz

Sous Chef Mackenzie Nicholson

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HUNTINGTON HOUSE TAVERN

COCKTAILS

FRENCH 75

Breckenridge gin, lemon, Benvolio prosecco

GRAND LAKE PALOMA

Herradura silver, grapefruit, lime, Fresca

HUCKLEBERRY LEMONADE

44 Degree North Huckleberry Vodka, fresh lemonade

CHERRY LIME RICKEY

Breckenridge vodka, Morello cherry puree, lime, soda

NECTARINE SOUR

44 North Sunnyslope Nectarine vodka, fresh sweet and sour, Aquafaba, Peychaud's bitters

WHISKEYRITA

291 Fresh Whiskey, Fresh Sweet & sour, Aquafaba

OLD FASHIONED

Breckenridge Whiskey, cherry, burnt orange

BEER

DRAUGHT

8

Coors Brewing Co. Coors Light light lager, Denver, CO

Avery Brewing Co. Rascal Belgian white ale, Boulder, CO

Avery Brewing Co. Hazyish IPA citrus IPA, Boulder, CO

Breckenridge Brewery Avalanche Amber Ale amber ale, Breckenridge, CO

Breckenridge Brewery Hop Peak IPA hoppy IPA, Breckenridge, CO

Breckenridge Brewery, Autumn Ale Autumn Brown Ale, Breckenridge, CO

SweetWater Brewery, Broken Coast Lager Pilsner Malt, Atlanta, GA

Left Hand Brewing Milk Stout milk coffee coffee stout, Longmont, CO

CANNED, CIDER, AND SELTZER

15 Coors Brewing Co. Coors Original Denver, CO 7

Bulmers Cider Co. Strongbow Hard Cider (16oz) Hereford, U.K. 9

Truly Hard Seltzer (Wild Berry, Berry Acai, Black Cherry, Raspberry Lime), Boston, MA 7

Deschuttes Brewery Fresh Squeezed IPA Bend, OR 7

Stella Artois 7

Bud Light 7

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Mixologist Josh Morningstar

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WINE

RED

Malbec 9/36

Bodega Norton "Coleccion 1895"
Argentina 2019

Sangiovese 12/48

Rocca delle Macie "Rubizzo"
Tuscany, IT 2018

Cabernet Sauvignon 15/60

Van Duzer "Sorcery"
Rutherford, CA 2015

Chianti Classico 14/56

Nozzole Riserva DOCG
Tuscany, IT 2018

Langhe 12/48

Borgogno "Friesa"
Piedmont, IT 2016

Brunello di Montalcino 92

Terra Rossa Riserva
Tuscany, IT 2012

WHITE WINE AND BUBBLES

Pinot Grigio 9/36

Alta luna, Trento, IT

Chardonnay 12/48

Cambria Estate
"Katherine's Vineyard"
Central Coast, CA 2019

Rose of Pinot Noir 13/52

Cambria Estate
"Julia's Vineyard"
Central Coast, CA 2018

Gavi 12/48

Villa Sparina
Piedmont, IT 2019

Reisling 14/56

Famille Helfrich
Alsace, FR 2018

Sauvignon Blanc 13/52

La Crema
Sonoma, CA 2020

Prosecco 12/42

Benvolio "Estate Bottled"
Italy, NV

Champagne 135

Bollinger "Special Cuvee"
Champagne, FR 2019