

HUNTINGTON HOUSE TAVERN

DINNER PRIX FIXE 65

FIRST COURSE

THE LODGE SALAD (V)

Mixed greens, dried cherries, candied pecans,
goat cheese, cherry tomatoes, croutons,
shredded carrots, balsamic vinaigrette

TODAY'S HOMEMADE SOUP

Served with garlic crostini

YELLOWTAIL TARTARE (DF)

Soy lime vinaigrette, spicy mayo, cucumber

FITCH RANCH SHORT RIB EMPANADA

Corn salad, salsa verde, pickled red onion, queso fresco

HEIRLOOM TOMATO AND GOAT CHEESE GALETTE (V)

Served warm, herb salad, balsamic glaze

CRISPY JUMBO LUMP CRAB CAKE

Remoulade red cabbage slaw

SECOND COURSE

GRILLED ELK CHOPS*

Blackberry hoisin sauce, butternut squash puree, crispy onions

CRISPY SOUS VIDE HALF CHICKEN

Baby gouda blue grits, Andouille sausage and tomato gravy

SHEPHERD'S PIE

Ground lamb, jalapeno cheddar pork and elk bratwurst,
peas, carrots, corn, whipped Yukon Gold potatoes

MUSHROOM LASAGNA (V)

Parmesan garlic bechamel,
Mystic Mountain Mushrooms, truffle oil

GRILLED SUMMER SQUASH (V, GF)

Chick pea and tomato bruschetta, fresh chili, goat cheese

PAN SEARED COLORADO STRIPED BASS (GF)

Rainbow trout roe, chimichurri, today's green vegetable

GRAND COUNTY 6 OZ FILET MIGNON*

Whipped Yukon Gold potatoes, black garlic compound butter

CONFIT DUCK LEG

Braised red cabbage, herb butter, blueberry compote

SHAREABLES AND SIDES 7

CRISPY BRUSSELS SPROUTS (DF)

Balsamic glaze, bacon, shallot

TODAY'S GREEN VEGETABLE (GF, VG)

Lemon salt

WHIPPED YUKON GOLD POTATOES (GF)

ROASTED WILD MUSHROOMS (GF, V)

Mystic Mountain Mushrooms, fresh thyme

FRENCH FRIES AND AIOLI (V)

SKILLET MAC AND CHEESE

Sharp cheddar, crispy bacon, chives

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.

Executive Chef Karoline Schwartz

Sous Chef Teresa Fabio

*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

OUR LOCAL FARMS AND PURVEYORS

We owe much of our culinary success to our local farms and purveyors in the Colorado area and beyond. We believe in supporting our local farms and businesses as much as possible as they are essential to protecting our beautiful natural resources and the environment as well as contributing to local economies and neighborhoods.

Below is a list of some of our major farms and purveyors that we enjoy working with and what they provide:

FITCH RANCH**Parshall, CO***Beef, pork, bacon, lamb, elk, dog bones***MYSTIC MOUNTAIN MUSHROOMS****Grand Lake, CO***Assorted mushrooms***CHARCUTNUVO****Denver, CO***Smoked jalapeno cheddar pork and elk bratwurst***BOW & ARROW BRAND****Towaoc, CO***Grits***BEE SQUARED APIARIES****Berthoud, CO***Honey***JACK RABBIT HILL FARM****Hotchkiss, CO***Regeneratively produced wines***SAWATCH ARTISAN FOODS****Colorado Springs, CO***Assorted cheeses***DRY STORAGE****Boulder, CO***Colorado grains and fresh milled flours***SPRING BORN****Silt, CO***Sustainably grown lettuce***MORNING FRESH DAIRY FARM****Bellvue, CO***Milk and cream***COLORADO CATCH****Sanford, CO***Sustainably raised striped bass***EMERALD GARDENS****Bennett, CO***Micro greens***TEATULIA****Denver, CO***Assorted teas***STEAMBOAT COFFEE COMPANY****Steamboat Springs, CO***Coffee products***RIVERENCE****Filer, ID***Trout, trout roe***ELLIOTT GARDENS****Denver, CO***Hydroponic lettuce***ROWDY MERMAID****Boulder, CO***Assorted kombucha***NOOSA****Bellvue, CO***Assorted yogurt***RIVER BEAR AMERICAN MEATS****Denver, CO***Bacon, salami, deli meats, Andouille***STROHAUER FARMS****La Salle, CO***Fingerling potatoes*

HUNTINGTON HOUSE TAVERN

BAR BITES

GRAND LAKE BURGER* 18

8 oz local beef patty, blue jack cheese, bacon, tomato pepper jam, crispy onions, served with french fries

LODGE SALAD (V) 14

Spring greens, tomato, goat cheese, shredded carrot, croutons, candied pecans, dried cherries, balsamic vinaigrette

CRISPY EGGPLANT SANDWICH (V) 14

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, smoked cheddar, chives

FITCH RANCH FILET MIGNON YAKITORI* 18

Sesame soy lime vinaigrette, little salad

MYSTIC MOUNTAIN MUSHROOM TOAST (V) 13

Garlic confit, buttermilk crème fraiche, toasted sourdough

CRISPY JUMBO LUMP CRAB CAKE 19

Spicy red cabbage slaw

FITCH RANCH SHORT RIB EMPANADA 16

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

BAKED KALE AND CAULIFLOWER DIP (V) 11

Four cheese blend, garlic crostini

SPICED NUT MIX (VG, GF) 7

FRENCH FRIES (V) 6

HOUSE MADE PICKLE PLATE (VG, GF) 6

*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.*

Executive Chef Karoline Schwartz Sous Chef Teresa Fabio

*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.