

HUNTINGTON HOUSE TAVERN

BRUNCH **AND** LUNCH MENU

10:00 AM - 2:00 PM

BREAKFAST 'TIL 12 PM

GRAND BREAKFAST 14

Two eggs most styles, crispy smashed potatoes, sourdough toast, add: bacon +4, house chorizo +4, elk patty +6, mushrooms +4

STEAK AND EGGS* 24

Grilled 8 oz ribeye steak, two eggs most styles, crispy smashed potatoes, hatch chile salsa

HUEVOS RANCHEROS 18

Crispy corn tortillas, house made chorizo, two fried eggs, refried beans, salsa ranchera, pickled red onion, queso fresco

STUFFED FRENCH TOAST 19

Cream cheese stuffing, fresh berries, blueberry syrup

TATER TOT SKILLET 15

Tater tots, scrambled eggs, cheddar cheese, basil pesto, tomato, bacon bits

SMOKED TROUT PLATE 26

House made everything bagel, herbed cream cheese, pickled red onion, heirloom tomato, cucumber, capers

CINNAMON ROLL 11

Served warm, cream cheese frosting

STARTERS

TODAY'S HOMEMADE SOUP CUP 8 BOWL 11

Served with garlic croutons

MUSHROOM FRIES 14

Tempura batter, truffle parmesan aioli

GRILLED BACON 13

Hot honey, goat cheese mousse, pickled jalapeño

JUMBO LUMP CRAB CAKE 19

Spicy red cabbage slaw, local microgreens, make it a sandwich +5

TUNA CRUDO* 19

Hawaiian yellow fin tuna, tamari, orange, ginger, sesame, peanuts, scallions, chili

FILET MIGNON YAKITORI* 20

Sesame soy ginger marinade, Spring Born greens

SKILLET MAC AND CHEESE 12

Three cheese sauce, chives, add bacon bits +2, add Maine lobster +12, add pulled pork +4

SALADS

add grilled steak* +12, grilled chicken breast +10, roasted salmon +12

THE LODGE CLASSIC 17

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

BABY ROMAINE WEDGE 15

Baby romaine lettuce, heirloom tomato, pickled red onion, bacon bits, blue cheese dressing

SANDWICHES

served with choice of french fries, cup of soup, or little salad

GRAND LAKE BURGER* 26

8 oz patty, blue jack cheese, crispy onions, tomato pepper jam, black label bacon, brioche bun

H.H. TAVERN BURGER* 23

8 oz short rib blend patty, sharp cheddar, lettuce, tomato, red onion, pickles, special sauce, brioche bun

ELK PATTY MELT 22

6 oz elk patty, caramelized onions, blackberry preserves, swiss cheese, toasted sourdough

LAKESIDE CLUB 20

Three layers of sourdough, garlic herb aioli, smoked turkey, bacon, lettuce, tomato, avocado

CRISPY EGGPLANT 18

Panko crusted eggplant, fire roasted red peppers, mozzarella, arugula, pesto aioli, toasted ciabatta

CHIPOTLE BBQ PULLED PORK 18

Coleslaw, house pickles, brioche bun

LOBSTER GRILLED CHEESE 28

Maine lobster meat, swiss and cheddar cheeses, truffle aioli, toasted sourdough

SIDES

french fries 8

tater tots 8

mixed mushrooms 11

crispy smashed potatoes 7

little salad 7

bacon 8

elk patty 6

toast 5

one egg 3

pickled vegetables 8

sub impossible burger +2

Executive Chef Karoline Schwartz

*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 MENU
5:00 PM - 10:00 PM

STARTERS

TODAY'S HOMEMADE SOUP CUP 8 BOWL 11

Served with garlic croutons

MUSHROOM FRIES 14

Tempura batter, truffle parmesan aioli

GRILLED BACON 13

Hot honey, goat cheese mousse, pickled jalapeño

JUMBO LUMP CRAB CAKE 19

Spicy red cabbage slaw, local microgreens

TUNA CRUDO* 19

Hawaiian yellowfin tuna, tamari, orange, ginger, sesame, peanuts, scallions, chili

FILET MIGNON YAKITORI* 18

Sesame soy ginger marinade, local greens

SKILLET MAC AND CHEESE 12

Three cheese sauce, chives, add bacon bits +2, add Maine lobster +12

BAKED MEATBALLS 15

Beef and pork meatballs, Chef K's family marinara, parmesan, pita bread

THE LODGE CLASSIC SALAD 16

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

BABY ROMAINE WEDGE 15

Baby romaine lettuce, heirloom tomato, pickled red onion, bacon bits, blue cheese dressing

SIDES

french fries 8

mixed mushrooms 11

mashed skin-on potatoes 7

crispy smashed potatoes 7

today's green vegetable 7

house pickled vegetables 8

HHT famous dinner rolls 6

ENTREES

JERK SPICED ACORN SQUASH 28

Coconut cauliflower purée, crispy leeks

ROASTED VERLASSO SALMON 35

Creamed corn, roasted heirloom cherry tomatoes, herb oil

CRISPY SOUS VIDE HALF CHICKEN 31

Mashed skin-on potatoes, roasted garlic herb butter

TOMATO BRAISED BUFFALO SHORT RIBS 36

Goat cheese polenta, carrot chips

EGGPLANT PARMESAN 27

Crispy eggplant, Chef K's family marinara, mozzarella, parmesan

FROM THE GRILL

HAND TRIMMED FILET MIGNON* 41

Grilled 6 oz beef tenderloin, blue cheese crust, Mystic Mountain Mushroom demiglace

GRILLED RIBEYE* 62

21 oz bone-in, mashed skin-on potatoes, black garlic butter

BONE IN PORK CHOP* 30

Brown sugar brine, maple apple cider sauce, crispy smashed potatoes

GRILLED ELK CHOPS* 40

Double bone-in elk rib chops, butternut squash purée, blackberry hoisin, crispy onions

GRILLED YELLOWFIN TUNA* 38

Served rare, crispy rice cake, baby bok choy, shichimi tomato ponzu, wasabi microgreens

GRAND LAKE BURGER* 26

8 oz patty, blue jack cheese, crispy onions, tomato pepper jam, black label bacon, brioche bun, served with fries

GARLIC RUBBED PRIME RIB* 72

choice of two sides

available fridays and saturdays only

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HUNTINGTON HOUSE TAVERN

CHEF'S CHOICE MENU 62

Choice of one first and one second course

FIRST COURSE

THE LODGE CLASSIC SALAD

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

BABY ICEBERG WEDGE

*Baby iceberg lettuce, heirloom tomato,
pickled red onion, bacon bits,
blue cheese dressing*

TUNA CRUDO*

*Hawaiian yellowfin tuna, tamari, orange,
ginger, sesame, peanuts, scallions, chili*

ENTREE

ROASTED VERLASSO SALMON

*Creamed corn, roasted heirloom
cherry tomatoes, herb oil*

HAND TRIMMED FILET MIGNON*

*Grilled 6 oz beef tenderloin, blue cheese crust,
Mystic Mountain Mushroom demiglace*

BONE IN PORK CHOP*

*Brown sugar brine, maple apple cider sauce,
crispy smashed potatoes*

GRILLED ELK CHOPS*

*Double bone-in elk rib chops, butternut squash purée,
blackberry hoisin, crispy onions*

DESSERT

CARAMEL CUSTARD

Vanilla wafer cookies

Executive Chef Karoline Schwartz

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KID FRIENDLY MENU

for kids and teens 16 and under

served with choice of french fries or fresh fruit, includes one soft drink

LITTLE ONE'S CHEESEBURGER 14

*4 oz short rib blend patty,
cheddar cheese, brioche bun*

GRILLED CHEESE 12

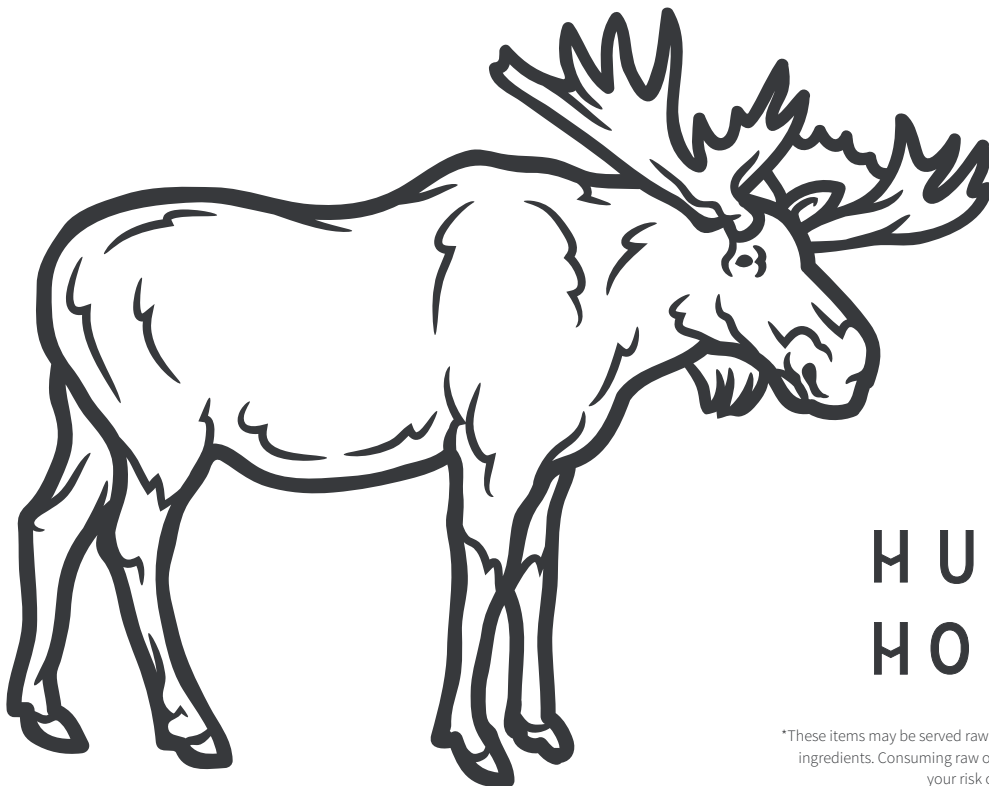
Sourdough, cheddar cheese

CHICKEN TENDERS 12

Four tenders, ranch or honey mustard

BUTTERED NOODLES 10

Penne, butter, parmesan



HUNTINGTON HOUSE TAVERN

Executive Chef Karoline Schwartz

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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. Listed here are some of our major farms and purveyors that we enjoy working with and what they provide:

Thank you for dining with us and helping to support those who support us.

SISU FARMS
Granby, CO

Regeneratively farmed beef, pork, chicken

MYSTIC MOUNTAIN MUSHROOMS
Grand Lake, CO

Assorted mushrooms

CHARCUTNUVO
Denver, CO

Sausages

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 farmed 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

RED BIRD FARMS
Englewood, CO

Chicken, chicken livers

POLIDORI SAUSAGE
Denver, CO

Breakfast sausage

NOOSA
Bellvue, CO

Assorted yogurt

RIVER BEAR AMERICAN MEATS
Denver, CO

Bacon, salami, deli meats, Andouille

STROHAUER FARMS
La Salle, CO

Fingerling potatoes