

HUNTINGTON HOUSE TAVERN

BREAKFAST
7:00 AM - 11:00 AM

LODGE BURRITO 16

*Scrambled eggs, cheddar cheese,
tater tots, salsa verde, bacon, flour tortilla*

SMOKED SALMON TOAST 21

*Sourdough toast, smashed avocado, smoked salmon,
aleppo pepper vinaigrette, arugula, soft egg*
gluten free bread +2*

FRENCH TOAST BREAD PUDDING 13 (V)

Vanilla icing, fresh berries

BREAKFAST CROISSANT 13

Scrambled eggs, cheddar, bacon, croissant bun

YOGURT & GRANOLA 12 (V)

Noosa vanilla yogurt, homemade granola

Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

*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. 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.

HOLD FAST COFFEE CO.
Colorado Springs, CO
Coffee

RAQUELITAS
Denver, CO
Tortillas

TEATULIA
Denver, CO
Assorted teas

GRATEFUL BREAD COMPANY
Golden, CO
Sourdough bread

ROCKY MOUNTAIN MUSHROOMS
Grand Lake, CO
Organic mushrooms

KALERA
Aurora, CO
Lettuces and microgreens

BEE SQUARED APIARIES
Berthoud, CO
Honey

RED BIRD FARMS
Englewood, CO
Chicken

FITCH RANCH
Granby, CO
Beef

HAZEL DELL MUSHROOMS
Fort Collins, CO
Mushrooms

FAMILY JONES
Denver, CO
Orange liqueur, Gin

BRECKENRIDGE DISTILLERY
Breckenridge, CO
Bourbon, gin, vodka

HIDEAWAY PARK BREWERY
Winter Park, CO
Beer

NOOSA
Bellvue, CO
Assorted yogurt

44 NORTH DISTILLERY
Rigby, ID
Huckleberry and nectarine vodkas

STARTERS & SHAREABLES

SPICY SALMON TARTARE* 23

Cucumber, avocado, rice crisp, furikake

BLUEFIN TUNA CRUDO* 22

Aguachile, jalapeno, strawberry, maldon salt

**GRATEFUL BREAD COMPANY
ROSEMARY SOURDOUGH 11**

Smoked sea salt butter

GRILLED BACON 16

Hot honey, sesame, scallion

JUMBO LUMP CRAB CAKES 28

Tartar, lemon, herbs

FILET MIGNON SKEWERS* 23

Blackberry chimichurri, arugula

BURRATA TOAST 19

Seasonal preparation

CRISPY BROCCOLI 17

Mint jalapeno yogurt, spiced honey

SALADS

*add grilled chicken breast +12,
roasted salmon +16, filet mignon skewer +6ea*

THE LODGE CLASSIC 18

House mixed greens, dried cherries, candied pecans, heirloom tomatoes, goat cheese, croutons, carrots, balsamic vinaigrette

CAESAR 16

Red leaf lettuce, lemon caesar, watermelon radish, crispy garlic, parmesan

TAVERN WEDGE 18

Baby gem lettuce, blue cheese dressing, pickled red onion, heirloom tomato, bacon bigs

HAND TRIMMED STEAKS

*served with mashed potatoes,
mushroom demi-glace, crispy onions*

FILET MIGNON / 6oz 53

NY STRIP / 14oz 57

DOUBLE BONE-IN PORK CHOP / 16oz 48

ELK CHOPS / 10oz 62

ELK STRIPLOIN / 10oz 64

SPECIALTIES

SOY BRAISED SHORT RIBS 42

*Bone in beef short rib, crispy rice,
ginger glazed kabocha squash*

THE CATCH 43

Chef's seasonal fish dish, ask your server

CRISPY SOUS VIDE HALF CHICKEN 38

*Mixed mushrooms, crispy parmesan potatoes,
shmaltz vinaigrette, saba, frisee*

GRAND LAKE BURGER* 29

*8oz patty, brioche bun, blue cheese, bacon,
tomato pepper jam, crispy onions,
served with shoestring fries*

ZA'ATAR ROASTED CAULIFLOWER 28

*Cannellini beans, kale and tomato stew,
crispy garlic*

SIDES 9

Shoestring fries

Mashed potatoes

Cheesy baked shells

Today's green vegetable

Side salad

CAVIAR SERVICE

California white
sturgeon caviar 30g
chives, creme fraiche, blinis
115

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20% gratuity will be added to parties of 6 or more.

HUNTINGTON HOUSE TAVERN

FAMILY STYLE DINNER PARTIES 11-30

SHAREABLES

SPICY SALMON TARTARE

Cucumber, avocado, rice crisp, furikake

GRILLED BACON

Hot honey, sesame, scallion

BURRATA TOAST

Seasonal preparation

CRISPY BROCCOLI

Mint jalapeno yogurt, spiced honey

SALADS

THE LODGE CLASSIC

House mixed greens, dried cherries, candied pecans, heirloom tomatoes, goat cheese, croutons, carrots, balsamic vinaigrette

CAESAR

Red leaf lettuce, lemon caesar, watermelon radish, crispy shallots, parmesan

ENTREES

SOY BRAISED SHORT RIBS

Bone in beef short rib, crispy rice

FISH OF THE DAY

Seasonal preparation

CRISPY SOUS VIDE HALF CHICKEN

Shmaltz vinaigrette, saba, frisee

NY STRIP STEAK

Mushroom demi glace, crispy onions

SIDES

Shoestring fries

Mashed potatoes

Cheesy baked shells

Today's green vegetable

Each package served with

**GRATEFUL BREAD COMPANY
ROSEMARY SOURDOUGH**

Smoked sea salt butter

Served family style
full party participation required

\$58 per person

Choose 1 Shareable

Choose 1 Salad

Choose 2 Entrees

Choose 1 Side

\$85 per person

All 3 Shareables

All 2 Salads

Choose 3 Entrees

Choose 2 Sides

Children's menu available a la carte

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BREAKFAST

GRAND BREAKFAST* 16

Two eggs most styles, crispy potatoes, sourdough toast, add bacon +6

SMOKED SALMON TOAST* 17

Sourdough toast, avocado, smoked salmon, aleppo pepper vinaigrette, arugula, soft egg

FRENCH TOAST BREAD PUDDING 12

Vanilla icing, fresh berries

YOGURT & GRANOLA 12

Greek yogurt, house made granola

STARTERS & SHAREABLES

TODAY'S HOMEMADE SOUP

CUP 8 BOWL 12

SPICY SALMON TARTARE* 25

Cucumber, avocado, rice crisp, furikake

BLUEFIN TUNA CRUDO* 22

Aguachile, jalapeno, strawberry, maldon salt

GRILLED BACON 13

Hot honey, sesame, scallion

JUMBO LUMP CRAB CAKES 27

Tartar, lemon, arugula
make it a sandwich +4

FILET MIGNON SKEWERS 23

Blackberry chimichurri, arugula

BURRATA TOAST 19

Seasonal preparation

CRISPY BROCCOLI 17

Mint jalapeno yogurt, spiced honey

SALADS

add grilled chicken breast +12,
roasted salmon +16, filet mignon skewer +6ea

THE LODGE CLASSIC 16

House mixed greens, dried cherries, candied pecans, heirloom tomatoes, goat cheese, croutons, carrots, balsamic vinaigrette

CAESAR 14

Red leaf lettuce, lemon caesar, watermelon radish, crispy shallots, parmesan

TAVERN WEDGE 16

Baby gem lettuce, blue cheese dressing, pickled red onion, heirloom tomato, bacon bigs

HANDHELDS

served with shoestring fries or greens

H.H. TAVERN BURGER* 23

8oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, secret sauce, brioche bun
add a fried egg +3

GRAND LAKE BURGER* 25

8oz patty, blue cheese, bacon, tomato pepper jam, crispy onions, brioche bun
add a fried egg +3

CRISPY EGGPLANT SANDWICH 21

Crispy breaded eggplant, burrata, arugula, saba, pesto mayo, ciabatta

LAKESIDE CLUB 28

Smoked turkey, crispy bacon, avocado, lettuce, tomato, garlic herb mayo, sourdough

ALPINE DIP 36

Elk striploin, mushrooms and onions, swiss and white cheddar, horseradish mayo, ciabatta, au jus

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Hot honey, sesame, scallion

JUMBO LUMP CRAB CAKES 28

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FILET MIGNON SKEWERS* 23

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House mixed greens, dried cherries, candied pecans, heirloom tomatoes, goat cheese, croutons, carrots, balsamic vinaigrette

CAESAR 14

Red leaf lettuce, lemon caesar, watermelon radish, crispy shallots, parmesan

TAVERN WEDGE 16

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

HANDHELDS

served with shoestring fries or greens

H.H. TAVERN BURGER* 23

8oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, secret sauce, brioche bun,

GRAND LAKE BURGER* 25

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

CRISPY EGGPLANT SANDWICH 21

Crispy breaded eggplant, burrata, arugula, saba, pesto mayo, ciabatta

LAKESIDE CLUB 28

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

ALPINE DIP 36

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