

THE FORT - DINNER MENU & LUNCH MENU

The Fort offers a Mixed Grill Combination Entrée so your guests can enjoy a variety of meats

Buffet Service is available

Individually Plated service available

Two Item Entree: \$40

Three Item Entree: \$50

Select From: (each item is 4oz)

Honey Chile Glazed Scottish Salmon Filet

Teriyaki Marinated Quail

Corn Chip Encrusted Chicken Breast with Cheese & your choice of:

Red Dixon Chile Gravy OR Green Chile Sauce OR Christmas (A combination of Red Dixon Chile Gravy & Green Chile Sauce)

Oven-Roasted Duck Breast with Ancho Chile Orange Glaze

Spiced Colorado Lamb T-Bone

Hickory Smoked Buffalo Ribs slathered with Jack Daniels Barbecue Sauce

Buffalo Sirloin

Butter Brushed Maine Lobster Tail *Additional cost at Market Price*

Elk Chop with Huckleberry Sauce *Additional cost at Market Price*

Buffalo Filet – 4oz, 6oz OR 8oz *Additional cost at Market Price*

Beef New York Strip – 10oz *Additional cost at Market Price*

Other Roasted Meat Entrée Options:

Slow-Roasted Buffalo Prime Rib with Au Jus & Creamy Horseradish (serves 15-18 guests) \$550 (per roast)

Roasted Leg of Lamb with Rosemary Au Jus (serves 15-18 guests) \$350 (per roast)

The Fort Entrée Includes:

Fresh Baked Fort Breads & Pumpkin, Walnut, & Golden Raisin Muffins

House Mixed Greens Salad topped with pickled ginger, jicama, & toasted pepitas with Damiana Vinaigrette

(Please Choose One)

Fort Potatoes – Roasted red potatoes with caramelized onions, corn, Anasazi beans, green chile & red bell peppers

OR Mashed Potatoes

Fresh Seasonal Vegetable

Coffee, Hot Tea & Iced Tea

Additional Family Style Accompaniments - (Prices are \$4 per guest)

Sautéed Mushrooms

Rice Pilaf

Sautéed Spinach

Creamed Spinach

Campfire Baked Beans

Hot or Mild Green Chile Sauce

Red Dixon Chile Gravy

Prices and menu selections are subject to change without notice

Vegetarian & Gluten Free Options Available