

The Fort

RESTAURANT



Lunch Menu

Served Buffet Style

Vegetarian, Vegan, and Gluten Free items available upon request

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STARTERS

Fort Salad – <i>pickled ginger, jicama, toasted pepitas, Damiana vinaigrette (GF)</i>	\$3.00 - Per Person
Soup de jour	\$3.00 - Per Person
Fresh Baked Fort Breads	\$3.00 - Per Person
Peanut Butter Stuffed Jalapenos Escabeche – <i>pickled jalapenos, mango (GF/VEG/V)</i>	\$3.00 - Per Person
Rocky Mountain Oysters – <i>Seasoned Panko, Sweet chili sauce</i>	\$4.50 - Per Person
Mountain Man Boudies Buffalo Sausage – <i>jalapeno beer mustard</i>	\$4.50 - Per Person
Mexican Style Salsa (GF/VEG/V) – <i>tomato, onion, lime, serrano pepper, tortilla chips</i>	\$4.00 - Per Person
Hot Sausage Bean Dip – <i>dark Stout beer, refried beans, cheddar cheese, tortilla chips</i>	\$4.50 - Per Person
Sam's Famous Guacamole – <i>avocado, tomato, onion, lime, tortilla chips</i>	\$4.50 - Per Person
**Jumbo Shrimp with Cocktail Sauce (Served Buffet Style) (GF)	\$40 - Per Dozen
**Grilled Beef Skewers with Mushroom & Onion (GF OPTION)	\$36 - Per Dozen

ENTREES

4oz Elk Medallion with Huckleberry Sauce	\$21 - Per Person
5oz Buffalo Sirloin	\$22 - Per Person
4oz Teriyaki Marinated Quail	\$15 - Per Person
6oz Cherry Bourbon Duck Breast	\$22 - Per Person
4oz Bone-In Iberian Pork Chop	\$24 - Per Person
Smoked Jack Daniels Barbecue Ribs (2)	\$17 - Per Person
Entrée Salad – <i>goat cheese, jicama, candied walnuts, pickled ginger, dried berries, Damiana Dressing</i>	\$15 - Per Person
**Mini Buffalo Sliders – <i>Sauteed mushrooms, creamy horseradish</i>	\$40 - Per Dozen
**Duck Quesadillas - <i>duck leg meat, Asian Coffee Barbecue Marinade, Mexican Cheeses</i>	\$40 - Per Dozen

SIDES

*President Jefferson's Favorite Mild Green Chile Mac N' Cheese	\$12.00 Per Guest
*Wild Rice Blend (GF/VEG/V) – <i>mixed wild rice, sage, carrots, celery</i>	\$8.00 Per Person
*Crisp double cut French Fries	\$8.00 Per Person
*Wild Rice Blend (GF/VEG/V) – <i>mixed wild rice, sage, carrots, celery</i>	\$8.00 Per Person
*Mashed Potatoes – <i>shallots, garlic, butter, heavy cream</i>	\$4.00 Per Person
*Seasonal Vegetables	\$4.00 Per Person

**TWO DOZEN MINIMUM

*20 PERSON MINIMUM

Prices and menu selections are subject to change without notice.



DESSERT MENU

WE KINDLY ASK TO HAVE ALL ITEMS SELECTED TWO WEEKS PRIOR TO EVENT.

INDIVIDUALLY PLATED DESSERTS (CHOOSE 3)

(Prices per dessert)

Negrita – <i>Whipped Dark Chocolate, Myer's Rum, Cookie (GF OPTION)</i>	\$15/each
Bobbie Chaim's Famous Cheesecake – <i>Madagascar vanilla, graham cracker, almond crust</i>	\$15/each
Vera's Caramel Blonde Brownie with Magill's Vanilla Bean Ice Cream	\$15/each
Chocolate Chile Bourbon Cake – <i>dark chocolate, walnuts, red chile, bourbon drizzle, hot fudge</i>	\$16/each
Charlotte Green's Homemade Slice of Pie - <i>with Magill's Vanilla Bean Ice Cream</i>	\$15/each
Magill's Homemade Colorado Ice Cream (Optional Hot Fudge or Caramel Topping) <i>Ice Cream Flavors: Vanilla Bean, Mexican Chocolate, Salted Caramel Oreo</i>	\$13/each

OR

FAMILY OR BUFFET STYLE DESSERT

Chef's Selection Platter

(Serves 6-8 guests)

A sampler of The Fort's favorite desserts served family style

\$65 per platter

PLATTERS USUALLY INCLUDE:

Negrita

Bobbie Chaim's Famous Cheesecake

Vera's Caramel Blonde Brownie with Magill's Vanilla Bean Ice Cream

Chocolate Chile Bourbon Cake

Chef's Selection Crème Brulee

CAKES

As per health code, any outside cake must be made by a bakery and delivered by the bakery to be accepted by The Fort with a \$0 invoice.

Cake Cutting Fee: \$3 Per Person

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