



A La Carte Menu

Dinner 6-8 – Wednesday - Sunday
To place your order - call: 719-272-7441

Appetizers

Grilled Quail \$13

Corn Pudding, Pancetta & Cranberry Relish

Smoked Pork Belly \$9

Sesame, Shiso Glaze, Rapini & Kimchi

Ricotta Gnocchi \$9

Ricotta Gnocchi, Wild Mushroom, Blue Cheese Cream & Herbs

Salads

Parmesan Romaine \$8

Romaine Hearts, Garlic/ Parmesan Dressing, Breadcrumbs, Tomato & Parmesan

Wild Arugula \$8

Wild Arugula, Dried Pears, Stilton, Walnuts, Radish & Blood Orange Vinaigrette

Entrees

The Glen Eyrie Burger \$13

Ground Brisket & Chuck,

Bacon/Onion Marmalade, Special Sauce, Charred Onion, Pickles, Lettuce & Cheddar, Brioche Bun

Chicken Supreme \$14

Pan Seared Chicken Supreme, Grapes, Pine Nuts, Marsala & Herbs

Grilled Prime Hanger Steak \$25

Grilled Prime Hanger Steak, Wild Mushrooms, Shallots & Pt. Reyes Blue

Cauliflower Steak \$14

Cauliflower Steak, Lentils, Yams, Chard & Sauce Vert (Vegetarian)

Lobster Capellini \$20

Lobster Capellini, Prosciutto, Garlic, Basil, & Spicy Marinara

Sides

House Cut Fries \$4

House Cut Fries, Horseradish Aioli

Caramelized Brussels Sprouts \$4

Sautee of Cauliflower & Butternut Squash \$4

Herb Roasted Potatoes \$4

Burger and Steak will be served Medium unless otherwise requested

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



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Desserts

Pumpkin Cheesecake \$7

Pumpkin cheesecake, spiced whipped cream

(GF) Chocolate Flourless Cake \$7

Hazelnuts, Ganache & Chantilly Cream

Apple Tart \$7

Brown sugar glaze & vanilla meringue

Bread Pudding \$7

Bread Pudding, Crème Anglaise & Caramel

Drinks

Bottled Water \$2

Soft Drinks \$2

Coke, Sprite, Diet Coke

La Croix \$2

Lime or Cran Raspberry

San Pellegrino \$2

Original (8oz)

San Pellegrino Sparkling \$2

Prickly Pear & Orange

Iced Tea \$3

Lemonade \$3

Juice \$3

Orange, Apple, or Cranberry

Milk \$3

White or Chocolate