



APPETIZERS

SALAD ROLLS (v)

Cucumbers, cabbage, winter squash, cilantro, basil, mint,
Enoki mushrooms & rice paper; Sriracha aioli ~ 8

DUNGENESS CRAB CAKES

Pickled pepper & arugula salad ~ 16

PEAR PIZZETTE

Caramelized pears, chives & Cambazola flatbread ~ 11

KENNEBEC FRIES

Hand cut Colorado potatoes tossed with
crispy bacon & onions; Sriracha aioli ~ 6

CHORIZO FLATBREAD

Chorizo sausage, marinated tomatoes, goat cheese
arugula & reduced balsamic ~ 12

BUFFALO CARPACCIO * CABIN CLASSIC*****

Mustard vinaigrette, petite herb salad & crostini ~ 12

CALAMARI

Buttermilk soak & fried crispy; Wilted arugula & lemon aioli ~ 9

CHICKEN WINGS

Roquefort dressing & celery ~ 10

Featuring Wing Time Buffalo Wing Sauce:

Mild, Medium, Hot, Super-Hot, Spicy Garlic-Parmesan

OR Dean Martin's Asian BBQ sauce

OR house made desert fire rub

(gf) – Denotes Gluten Free

(v) – Denotes Vegetarian



CABIN ENTREES

COLORADO LAMB SHANK

White Cheddar-Yukon whipped potatoes & horseradish gremolata;
Balsamic-lamb stock ~ 29

FILET MIGNON (gf)

Porcini dusted fingerling potatoes & shaved asparagus salad;
Roquefort fonduta

5oz ~ 34

10oz ~ 58

LAMB SUGO

Braised Colorado lamb, Trofie pasta, mint & Parmigiano Reggiano ~ 18

TOP SIRLOIN (gf)

White Cheddar-Yukon mashed potatoes, grilled asparagus &
spicy tomato chutney ~ 22

CARAMELIZED GARLIC & SAGE CHICKEN BREAST

Wild mushroom & truffle oil risotto;
Fried leeks & roasted chicken broth ~ 22

ROCKY MOUNTAIN TROUT (gf)

Roasted fingerling potatoes, cauliflower, wild mushrooms,
goat cheese & fresh herbs ~ 24

LOBSTER MAC & CHEESE * CABIN CLASSIC*****

Spiny lobster, cream, Parmigiano Reggiano & white truffle oil ~28

CHEF'S DAILY RISOTTO (gf) (v)

Chef inspired & seasonally driven ~ 18

Gluten free pasta available upon request



SANDWICHES & STUFF

All sandwiches come with Colorado Kennebec Hand Cut Fries:

Substitute: Fruit ~ 4 or Onion Rings ~ 4

Gluten free bread available upon request

THE HOUSE BURGER or VEGGIE BURGER

Sterling Colorado beef, aged Cheddar, arugula,
tomato & caramelized onions ~ 11

CHICKEN CAPRESE

Grilled chicken breast, brioche bun, fresh mozzarella,
marinated tomatoes, arugula & basil pesto spread ~ 12

HALF POUND AMERICAN KOBE BURGER

Tomato chutney, lettuce & melted Taleggio cheese ~ 16

SHRIMP TACOS (gf)

Roasted prawns, cabbage, chipotle lime vinaigrette & salsa;
Spicy black beans & avocado sauce ~ 14

Executive Chef: Erik Hyslop

Sous Chef: William Lewis

Manager: Joe Schuetz

Assistant Manager: Amanda Bradshaw

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Not all ingredients are listed. Please inform your server in advance of any dietary/ allergy concerns.

The kitchen contains &/OR uses nut products. Be advised

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions