# SLEIGH RIDE DINNER MENU

All of the meat that we use has been raised on the Schmid Family Ranch. We believe in the value of knowing where our food comes from and in supporting local food production. The dishes are specifically designed with complementary flavors in mind and made to be ranch tyle rid stickin' good!

Enjoy our wide selection of Telluride Brewery beer and handpicked wines, as well as non-alcoholic beverages

## <u>APPATIZER</u>

Fresh fire baked bread rolls with home made cinnamon butter

### MAIN COURSE

Smoked Beef Roast

Chefs choice cut Steak grilled to order

Pan seared Lamb chops with homemade Jalapeño Jelly or Brown Lamb Gravy

Smoked Chicken Breast

Ranch hardy Beef stew

Green Chílí Stew

Spaghettí squash in a mushroom butter sauce toped w/parmesan cheese

#### <u>SIDES</u>

Smoked Scalloped potatoes -or- Fire baked Hashhback potatoes

Corn -or- Green Beans

### KIDS MENU

Mama's Grilled cheese Chicken tenders Cowboy Cheeseburger Ranch style good olde Mac-n-cheese <u>DESSERT</u> Served in personal dishes Fire baked fruit cobbler Fire baked Cheesecake w/ home made ice cream