

SLEIGH RIDE DINNER MENU

The beef that we use has been raised on the Schmid Family Ranch, and the produce has been locally sourced.

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

APPETIZER SERVED AT EVERY MEAL

Freshly baked bread rolls
w/ home made cinnamon butter

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Garden salad drizzled w/ balsamic vinaigrette

FAMILY SYLE SIDES SERVED AT EVERY MEAL

Cheesy Scalloped potatoes -or- baked potatoes on request

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Oven baked carrots

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Kale sauteed w/garlic in olive oil

KIDS MENU

Grilled cheese w/ French Fries

Chicken tenders w/ French Fries

Cheeseburger w/ French Fries

Homemade Mac-n-cheese

MAIN COURSE (Individual orders)

Smoked Beef Roast

Chef's choice cut Steak grilled to order

Smoked Chicken

Ranch style Beef stew

Pork Green Chili Stew (spicy)

Pan seared Lamb Chops w/
Jalapeno -or- Mint Jelly

Spaghetti Squash in a Mushroom Butter sauce
toped w/ Parmesan Cheese

Eggplant Parmesan

Buttered Salmon w/ dill and fresh lemon

INDIVIDUALLY SERVED DESSERTS

Fruit Cobbler -or- Cheese Cake

served w/ vanilla ice cream