

Dinner Menu

FALL 2009
BARONS DINNER MENU

Soups and Salads

SEASONAL HOMEMADE
SOUP OF THE DAY \$7

BUTTERNUT SQUASH AND
PECAN SOUP \$7

FALL HARVEST SALAD \$8
Roast chestnuts, dried cranberries,
caramelized apples, lamb's leaves,
radicchio, bib lettuce, spiced
apple cider vinaigrette

HOTEL COLORADO'S
HOUSE SALAD \$8
Organic greens, smoked feta,
nashi pear, pine nuts, sun-dried
tomato vinaigrette

DEVEREUX SALAD \$8
Baby spinach, haystack goats
cheese, dried cherries and pecans,
sherry vinaigrette

CLASSIC CAESAR SALAD \$8
Hearts of romaine, anchovies,
croutons, shaved parmesan

Appetizers

HOT SMOKED SALMON \$9
Organic leaves, miso BBQ sauce

BABY SQUASH \$8
Spiced cranberry orange stuffing

COCONUT CALAMARI \$12
With grilled pineapple chutney

PUMPKIN SEED CRUSTED SHRIMP \$14
Pomegranate mayonnaise

BONELESS BBQ KOBE SHORT RIB \$14
Sweet potato salad

ARTISAN AMERICAN CHEESES,
HONEYED FRUITS AND NUTS \$13
With warm artisan breads

PEPPERED VENISON CARPACCIO \$14
Arugula, truffle oil, fresh parmesan



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Main Courses

NY STRIP, 10 OZ ANGUS BEEF Olathe corn waffle, roast garlic tomatoes	\$29	TROYER FARMS OLATHE CHICKEN BREAST Calico wild rice, forest mushrooms	\$25
CERTIFIED BLACK ANGUS DRY AGED RIBEYE STEAK 10 OZ Garlic mashed potato, green beans, red wine sauce	\$29	CHAR GRILLED DUCK BREAST Sweet potato puree, lobster mushrooms, bourbon and orange sauce	\$28
MAYTAG BLUE STUFFED BLACK ANGUS FILLET OF BEEF 8 OZ Cranberry and almond wild rice, parsnip puree	\$31	GRILLED WILD ALASKAN SALMON Fried polenta with brie and chives, grilled asparagus	\$26
SLOW COOKED VEAL OSSO BUCCO Sweet potato orzo, spaghetti squash	\$31	BLACKENED AHI TUNA Wasabi mash, roast shallots	\$26
SNAKE RIVER FARMS PORK TENDERLOIN Roast cinnamon apples, brown sugared acorn squash, fried onion rosti potato	\$24	PAN-FRIED RUBY TROUT Cranberry and almond wild rice, baby spinach	\$24
PUMPKIN SEED CRUSTED RACK OF COLORADO LAMB Parmesan grits, forest mushrooms	\$31	GNOCCHI SOUFFLE Fontina, arugula, parmesan, truffle oil	\$24



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Comfort Foods

KOBE MEAT LOAF Buttery mash, forest mushroom gravy filled pop-over	\$24
GRILLED ANGUS BEEF STEAK CHILI Onions and aged cheddar cheese	\$16
AHI TUNA CASSEROLE Macaroni and aged cheddar crust	\$16

Desserts \$8

FALL DESSERT TRIO Cranberry meringue tart, Caramelized pumpkin brulee, Cream ginger snap
VANILLA GLAZED POACHED PEAR Warm custard
CHOCOLATE BAG With strawberry milk shake
CHOCOLATE DECADENCE CHEESECAKE With raspberry sauce
PECAN PIE Fresh whipped cream
ICE CREAMS AND SORBETS In a brandy snap basket



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