



DINNER MENU

APPETIZERS, SOUPS AND SALADS

BRUSCHETTA 8

FRESH ROAST TOMATO, ARUGULA, BURRATA

WARM GOAT CHEESE 9

PEACH AND BASIL

CALAMARI 9

FRESH SPICY TOMATO SAUCE AND FRIED CAPERS

CAESAR 8

HEARTS OF ROMAINE, WHITE ANCHOVIES, FOCACCIA CROUTONS, FRESH PARMESAN REGGIANO

PANZANELLA 8

TRADITIONAL CRUSTY BREAD, FRESH MOZZARELLA AND TOMATO SALAD WITH ARUGULA

ARUGULA SALAD 8

FRESH PARMESAN, BALSAMIC AND VINAIGRETTE

WEDGE SALAD 8

ICEBERG, RED ONION, BACON, PECANS, MAYTAG BLUE DRESSING

ZUPPA POMODORO 6

FRESH TOMATO SOUP WITH GOAT CHEESE

ZUPPA TOSCANA 7

SMOKED SAUSAGE AND BACON SOUP WITH POTATOES, KALE AND GARLIC

GOURMET FRESH PIZZAS

TOMATO AND FRESH MOZZARELLA PIZZA 12

FRESH GARLIC AND BASIL

ELK SAUSAGE PIZZA 15

ROASTED ONION SAUCE, FONTINA

SMOKED PANCETTA PIZZA 14

ARUGULA AND TOMATO

SIGNATURE PASTAS

CURRIED TORTELLINI 13
WITH HAM HOCK AND FRESH PEAS

PENNE ALLA VODKA 14
PROSCUITTO, TOMATO AND VODKA CREAM

SAGE GNOCCHI SOUFFLÉ 15
4 YEAR CHEDDAR AND WALNUTS

LASAGNA 14
ROASTED TOMATO, EGGPLANT, FENNEL, GRILLED ARTICHOKE AND FRESH
MOZZARELLA

COLORADO LAMB 21
PARPADELLE, WILD MUSHROOMS, PARMESAN REGGIANO

DINNER ENTREES

PORK SHOULDER 15
CHIANTI BRAISED, GARLIC RISOTTO, LEMON ASPARAGUS

FREE RANGE CHICKEN 17
CHAR-GRILLED BONELESS THIGHS, ALFREDO SAUCE, GRILLED ARTICHOKE AND
FETTUCCINI

COLORADO BEEF SHORT RIB 19
BALSAMIC RUBBED, ROAST GARLIC TOMATOES, MASCARPONE POLENTA

RAINBOW TROUT 19
PARMESAN CRUSTED, ARTICHOKE HEART AND FRIED GNOCCHI

MARINATED DENVER STEAK 21
FRIED POLENTA, CAMBOZOLA BUTTER, BABY VEGETABLES, RED WINE SAUCE

SIDE ORDERS

MASCARPONE POLENTA 3
GARLIC ROAST TOMATOES 3
GRILLED ARTICHOKE 6
LEMON ASPARAGUS 6
FRIED POLENTA 6
GARLIC RISOTTO 4

DESSERTS 5

CHOCOLATE GANACHE CHEESECAKE

NEW YORK STYLE CHEESECAKE TOPPED WITH
A THICK RICH LAYER OF CHOCOLATE GANACHE

CAPPUCCINO CAKE

LAYERS OF ESPRESSO DRENCHED CHOCOLATE SPONGE CAKE
AND CAFFE LATTE CREAM, DECORATED WITH COCOA POWDER

CHOCOLATE VIENNESE

SPONGE CAKE FILLED WITH CHOCOLATE CREAM
TOPPED WITH ORANGE CREAM
AND CHOCOLATE CURLS

GRANDMOTHER CAKE

PASTRY CREAM WITH A HINT OF LEMON ON A BASE
OF SHORT PASTRY, COVERED WITH PINE NUTS,
ALMONDS AND POWDERED SUGAR

ITALIAN COOKIES AND BISCOTTI

GELATO IN A GINGER SNAP BASKET

HISTORY OF THE HOTEL COLORADO

IN JUNE OF 1893, THE HOTEL COLORADO OPENED AS A MONUMENT OF ARCHITECTURAL GRACE AND ELEGANCE, MARKING AN EPOCH NOT ONLY IN THE HISTORY OF GLENWOOD SPRINGS BUT OF COLORADO ITSELF. WE WELCOME YOU IN THE TRADITION OF WALTER DEVEREUX, SILVER BARON AND THE HOTEL'S FOUNDER.

IN THE LATE 1890'S THE HOTEL COLORADO CATERED EXCLUSIVELY TO INTERNATIONAL CLIENTELE, A PLAYGROUND FOR SOCIETY DURING THE VICTORIAN ERA, AN ELEGANT MOUNTAIN RESORT BESET WITH GARDEN ORCHARDS AND POLO GROUNDS. IN FACT, THE GLENWOOD SPRINGS POLO TEAM BECAME WORLD CHAMPIONS AND IT IS THE LEGACY OF THIS SPORT THAT INSPIRES OUR CASUAL DINING WINE AND MARTINI, POLO LOUNGE. THE SUMPTUOUS HOSPITALITY OF PRIVATE DINING IN THE HOTEL'S CEDAR BANKS ROOM HARKENS BACK TO THE ORIGINAL NAME OF THE ESTATE OF MR. DEVEREUX.

FOR MORE THAN A CENTURY HOTEL COLORADO IS CALLED THE GRAND DAME OF THE ROCKIES AND IS DESIGNATED A LANDMARK ON THE NATIONAL REGISTER OF HISTORIC PLACES IN 1977. MODELED AFTER THE VILLA MEDICI IN ROME THE LEGENDS AND LORE OF THE HOTEL COLORADO ARE CORE TO HER SPIRIT TODAY. YOU ARE INVITED TO DISCOVER THE HOTEL'S CORRIDORS, TO BE ENCHANTED BY HER STORIES AND CHARACTERS FROM SILVER KINGS TO VISITING PRESIDENTS, INCLUDING THE CREATION OF THAT ICONIC TOY AND HOTEL MASCOT, THE TEDDY BEAR.

THE HOTEL COLORADO TAKES A VARIETY OF FACES AND IS ONCE AGAIN RECOGNIZED AS A CHARMING RESORT; LOVINGLY RESTORED AT THE CLOSE OF THE 1990'S, RECAPTURING THE ITALIAN DESIGNER COMFORT FROM WHICH THE HOTEL HAD ITS ROOTS.

TODAY, CHEF RON JACKSON BRINGS A BALANCE OF SEASONAL INGREDIENTS AND CREATIVE THEMES DESIGNED TO TANTALIZE THE PALATE, CONTINUING THE TRADITION OF DISTINCTIVE DINING UNDER THE SKYLIGHT OF BARON'S RESTAURANT. THROUGHOUT THE SUMMER ENJOY THE SCENIC COURTYARD CAFÉ AND COPPERTOP BAR, POPULAR AMONG GUESTS AND LOCALS ALIKE. FROM ITS SUBTLY LIT AMBIANCE TO ITS DIVERSE MENU SELECTIONS, WE HOPE BARON'S SETS THE SCENE PERFECTLY FOR A DINING EXPERIENCE DESERVING OF ITS COUNTLESS ACCOLADES.