



Starters

Margarita Flatbread	\$10
Red Sauce, Heirloom Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil	
Lobster, Corn & Hatch Chile Hushpuppies	\$8
Half Dozen, Honey Butter	
Local Cheese Plate	\$15
Variety of Three Colorado Cheeses, Local Honey Comb, Mustard, Fresh Fruit, Crackers	
Shrimp Cocktail “Bloody Mary”	\$15
Poached Shrimp, Garden Greens, Lemon, Olive & Pepperoncini, Bacon, Celery, Vodka-Tomato Vinaigrette	
Lamb Sliders	\$10
Two Sliders, Hatch Chili Aioli, Baby Arugula, Roasted Tomato, Brioche Bun	
Vegetable Crudit�	\$10
Fresh Garden Vegetables, Ranch & Hummus, Grilled Pita Bread	
BBQ Pulled Pork Potato Skins	\$8
Cheddar & Jack Cheese, Scallion, BBQ Sauce & Sour Cream	
Fritto Misto	\$12
Tempura Fried Shrimp, Calamari, Vegetables, Remoulade Sauce & Grilled Lemon	

Soup

Pork Green Chili \$8
Cheddar Jack Cheese, Scallion

Corn Bisque \$8
Tomato Relish, Jalapeno Oil

Salads

Add Grilled Chicken, Salmon or Shrimp \$8 Add 5-ounce Grilled Filet of Beef \$12

Baron's House Salad Side \$8 Entrée \$12
Garden Greens, Cucumbers, Shaved Carrot, Roasted Tomato Wedge, Aged Cheddar, Focaccia Crouton. Choose from our House Made Dressings: Red Wine Vinaigrette, Ranch or Blue Cheese

Strawberry Salad Side \$8 Entrée \$12
Baby Spinach, Frisee, Strawberry, Cucumber, Colorado Goat Cheese, Candied Pecans, Focaccia Crouton, Chardonnay Vinaigrette

Caesar Salad Side \$8 Entrée \$12
Hearts of Romaine, White Anchovy, Parmesan Crips, Roasted Garlic Brioche Croutons, Shaved Parmesan, Tomatoes, Creamy Caesar Dressing

Baron's Wedge Salad Side \$8 Entrée \$12
Crisp Iceberg Lettuce, Sliced Roma Tomatoes, Sliced Red Onion, Applewood Bacon, House Made Ranch or Blue Cheese Dressing

Heirloom Tomato Salad

Baby Arugula, Frisee, Vine Ripened Heirloom Tomatoes, Honeydew, Jicama, Lemon Basil Vinaigrette

Side \$8 Entrée \$12

Entrees

HC Burger

Two, 4-ounce Beef Patties, American Cheese, Lettuce, Tomato, Onion, Pickle, Thousand Island, Brioche Bun. With Fresh Cut Fries or Side salad

\$15

Local Chicken

Half Roasted Chicken, Mashed Potatoes, Roasted Baby Carrots and Asparagus, Fine Herb Jus

\$25

Grilled Kabobs

Cherry Tomatoes, Mushrooms, Red Onion, Peppers, Hotel Colorado Steak Sauce

Chicken \$20 Beef \$25

Shrimp Scampi

Sautéed Shrimp and Pappardelle Pasta, Garlic Butter, White Wine, Tomatoes, Fresh Herbs, Garlic Toast

\$25

BBQ Pork Ribs

Hand Cut Potato Fries, Coleslaw, BBQ Sauce

Half \$15 Full \$30

Grilled Salmon

Roasted Potatoes, Roasted Tomato, Cauliflower & Zucchini

\$32

Beef Ribeye

12-ounce Steak, Mashed potatoes, Roasted Baby Carrots and Asparagus, Red Wine Jus

\$36

Roasted Cauliflower & Summer Squash Quinoa Tian, Sautéed Spinach, Roasted Baby Carrots	\$20
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Dessert

Chocolate Fudge Cake	\$8
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Dulce De Leche Cheesecake	\$8
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Wild Strawberry Cake	\$8
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Ricotta & Pistachio Cake	\$8
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Crème Brulee, Fresh Berries	\$8
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Ice Cream & Sorbet	\$6
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