

# ATWATER

ON GORE CREEK

## APPETIZERS

JUMBO SHRIMP 19  
COCKTAIL SAUCE, OLD BAY AIOLI

PRINCE EDWARD ISLAND MUSSELS 13  
CHORIZO, GARLIC, TOMATO, BEER BROTH

WILD MUSHROOM & RICOTTA RAVIOLI 12  
CRIMINI MUSHROOMS, BROCCOLINI

## SOUPS

SMOKED PHEASANT 11  
WILD RICE, SHERRY, FRESH CORN

CHICKEN GREEN CHILI 10  
FLOUR TORTILLA, COTIJA CHEESE, PICO DE GALLO

ROASTED WINTER SQUASH *Aria* 9  
RYE PANZANELLA, BASIL OIL

## SALADS

ATWATER ARUGULA 11  
STRAWBERRIES, GOAT CHEESE, HAZELNUT  
BLACK PEPPER VINAIGRETTE

B.L.T. WEDGE 10  
BACON, ICEBERG LETTUCE, BLEU CHEESE  
VINE RIPE TOMATO, CRÈME FRAÎCHE RANCH

CLASSIC CAESAR 9  
WHITE ANCHOVIES, PARMESAN CHEESE  
GARLIC CROUTONS, EGGLESS CAESAR DRESSING

## BEER PAIRINGS

WHITE ALE

HEFEWEIZEN

PILSNER

BELGIAN

HEFEWEIZEN

WINTER ALE

PILSNER

IPA

HEFEWEIZEN

STEPHEN BELIE *CHEF DE CUISINE* JAY SPICKELMIER *ATWATER CHEF*

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ON GORE CREEK

## ENTRÉES

RAINBOW TROUT *Aria* 29  
CORIANDER-LEMONGRASS SPINACH  
CELERY ROOT PURÉE, FUJI APPLE FRIES

GRILLED FILET OF BEEF OR NEW YORK STRIP 38  
MASHED YUKON GOLD POTATOES, JUMBO ASPARAGUS  
ONION RINGS, RED WINE DEMI

PAN SEARED SEA SCALLOPS 32  
SPAGHETTI SQUASH, MARCONA ALMONDS  
KALE, SPICED WINE GLACE

PORT WINE BRAISED SHORT RIB 26  
WHITE CHEDDAR GRITS, ROOT VEGETABLES  
MELTED LEEK DEMI

FREE RANGE ROASTED HALF CHICKEN 27  
PARMESAN & SPECK FARRO, ANJOU PEAR  
WATERCRESS, CHESTNUT JUS

PAPPARDELLE PASTA 23  
GRILLED RATATOUILLE, BABY SPINACH  
SPICY TOMATO SAUCE, CREAMY GOAT CHEESE

COLORADO LAMB 42  
*TASTE OF VAIL "PEOPLE'S CHOICE" AWARD WINNER*  
LAMB CHOPS, BRAISED LEG OF LAMB, BRUSSELS SPROUTS  
SCALLION & TURNIP PURÉE, APPLE CIDER REDUCTION

## BEER PAIRINGS

HEFEWEIZEN

RED ALE

PILSNER

PORTER

HEFEWEIZEN

IPA

STRONG ALE

## SIDES 6

YUKON MASHED POTATOES  
JUMBO ASPARAGUS  
GINGER WILTED SPINACH  
FOUR CHEESE MACARONI  
BABY MIXED GREENS

*Aria* ARIA SPA HEALTHY CHOICE ATWATER FAVORITE

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, FISH OR EGGS CAN BE HARMFUL TO YOUR HEALTH