



## *C Lazy U Lodge Restaurant Dinner Menu*

### **APPETIZERS**

Blue cheese & bacon gougeres  
Southwest oyster fry, chili dipping  
Pork riblets sesame, teriyaki dipping  
Lamb lollipops, mint & hazelnut pesto  
Duck confit, fig jam, pickle & fennel toast  
Chorizo deviled eggs  
Crayfish cornpones  
Shrimp cocktail

### **SALADS**

Grill iceberg wedge, duck prosciutto, pickled scallions, lemon dill vinaigrette, Prairie Breeze  
Mix greens, smoked elk carpaccio, Stilton blue cheese, shallot, whole grain mustard, olive oil  
Mixed greens - Colorado goat cheese, almonds, strawberries, white balsamic vinaigrette  
Frisee, Belgian endive, smoked trout, sweet onion vinaigrette, duck fat croutons  
Bibb lettuce, micro greens, grape tomatoes, smoked almonds, red wine vinaigrette  
Mixed greens, orange, almond, brie, kumquat vinaigrette  
Grilled Caesar salad  
Caprese

### **MAIN ENTREES**

#### **Fish**

Grilled Mahi Mahi, cucumber, tomato, caramelized leeks  
A white fish, tomato saffron lobster bed, shrimp shell beurre blanc  
Citrus zest marinated arctic char, glazed carrots with, sage beurre blanc  
A white fish, prosciutto in shallot oil & corn salsa, sauté spinach  
Grilled fish, hazelnuts & coriander in brown butter  
Cedar planked salmon, smoked

#### **Proteins**

Slow roast beef tenderloin, roast shallots, truffle red wine glaze, Yorkshire puddings  
Breast of duck, lavender Port sauce, white balsamic pearls, caramelized peaches  
Confit rabbit legs, seared loins, green peppercorn glaze, succotash with veal sweetbreads  
Slow roast beef ribeye, mushrooms in sherry, blue cheese hollandaise, horseradish sauce  
Red wine braised beef short ribs, frizzled carrots  
Beef ribs, Jamaican spice rub  
BBQ Smoked Chicken



*Dinner Menu Contd.*

**SIDES**

**Vegetables**

Sauté broccolini, toasted hazelnuts, sage  
Lemon zest asparagus, artichoke hearts  
White bean, pea, celery root ragout  
Grill radicchio, eggplant, pine nuts, raisins  
Roast caraway cauliflower  
Assorted grilled vegetables

**Starches**

Roast garlic & parsley mashed potatoes  
Southwest tri color cous cous  
Lentils, Merguez sausage  
Green bean casserole  
Asparagus risotto  
Green onion, Praire Breeze scalloped potatoes

**DESSERTS**

Chocolate mousse peanut butter cheesecake  
Cherry Gateaux Basque  
Tiramisu with pistachio biscotti  
Cobbler  
Key lime bars with tropical salsa