

START

QUESADILLA	8
SMOKED CHICKEN, GREEN ONION, JACK AND CHEDDAR CHEESE	
WINGS	8
CLASSIC BUFFALO OR CHEF INSPIRED TOSS	
SLIDERS	9
CHEESE AND BACON (THREE PER SERVING)	
CHICKEN TORTILLA SOUP	6
CHIPOTLE CREMA, AVOCADO AND TORTILLA CRISPS	
ARTICHOKE DIP	9
GRILLED FLATBREAD, FRESH VEGETABLES	
COLORADO GOLD PLATTER	15
LOCALLY SMOKED MEATS AND FISH	

GREENS

HOUSE MARKET FRESH SALAD	5
CRISP GREENS, VEGETABLES AND CHOICE OF DRESSING	
THE WEDGE	6
CRISP ICEBERG, BLISTERED TOMATOES, BAGUETTE CHIPS AND BLEU CHEESE DRESSING	
COBB SALAD	9
ROMAINE LETTUCE TOSSED WITH ROASTED TURKEY, AVOCADO, EGG, BLEU CHEESE, TOMATOES, CRISP BACON AND CHOICE OF DRESSING	
CAESAR SALAD	7
ADD CHICKEN	10
ADD SALMON	12
TEA RUBBED SKIRT STEAK SALAD	12
GRILLED VEGETABLES, BALSAMIC REDUCTION	

BREAD +

ROAST TURKEY BLT	9
LEMON PEPPER MAYO, TOASTED SOURDOUGH BREAD	
FLATTOP BURGER	9
GRILLED MUSHROOMS, AVOCADO, CHEDDAR, BLEU, SWISS, GRILLED ONION, CRISP BACON .75 EA.	
GRILLED CHICKEN SALAD	9
FRESH HERBS, WHOLE GRAIN MUSTARD DRESSING, APRICOTS, TOASTED MULTIGRAIN BREAD	
MAINE LOBSTER CLUB SANDWICH	12
GRILLED FLAT BREAD, SWEET CORN RELISH	
CAPRESE PANINI	8
TOMATO, BASIL, FRESH MOZZARELLA, RUSTIC ITALIAN BREAD (VEGETARIAN)	
ANYTIME SELECTIONS	
PENNE	13
PORTABELLA MUSHROOMS, SPINACH, TOMATOES AND SHAVED PARMESAN	
BABY BACK RIBS	
CREAMY COLESLAW, FRIES	
HALF SLAB	16
FULL SLAB	21
PAN SEARED SALMON	14
GRAPE TOMATO RELISH, SERVED WITH TODAY'S FRESH VEGETABLE	

AFTER 5

STUFFED RED BIRD FARMS CHICKEN BREAST	17
ROASTED POBLANO PEPPERS AND GOAT CHEESE, FAT TIRE BEER SAUCE, SERVED WITH COUSCOUS	
NEW YORK STRIP (12 OZ.)	28
CARAMELIZED ONIONS AND MUSHROOMS, SERVED WITH SEA SALT BAKED POTATO	
FILET MIGNON (8 OZ.)	32
WITH TODAY'S FRESH VEGETABLE	
RAINBOW TROUT	18
TOASTED ALMONDS, BROWN BUTTER SAUCE, CREAMY POLENTA	
SIDES	
FRIES	3
CREAMY SLAW	3
TODAY'S FRESH VEGETABLE	3
SEA SALT BAKED POTATO	3
PENNE WITH TOMATO	3
CARAMELIZED GARLIC MASHED POTATOES	3

SWEETS

NY CHEESECAKE WITH FRESH FRUIT	7
BOURBON PECAN PIE WITH VANILLA BEAN ICE CREAM	7
BOULDER ICE CREAM	5
WARM FLOURLESS CHOCOLATE CAKE WITH VANILLA ICE CREAM	7
TODAY'S CREME BRULEE	8



NOT ALL INGREDIENTS LISTED.
PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES. RAW OR UNDERCOOKED
SHELLFISH, FISH, CHICKEN, BEEF, PORK
AND LAMB CAN CONTAIN FOODBORNE
ILLNESSES. ALL MEATS WILL BE COOKED
TO AN INTERNAL TEMPERATURE OF
140 DEGREES UNLESS OTHERWISE
DIRECTED BY THE GUEST.

PARTIES OF SIX OR MORE WILL HAVE
18% GRATUITY ADDED.

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EMBASSY SUITES®

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