



Ski/Tip Lodge

Welcome to The Ski Tip Lodge

Your Evening Begins With Your Choice Of Soups

Creamy Leek and Parsnip

~or~

Black Garlic Chicken and Dumplings

Followed By Your Choice Of Salad Or Appetizer

Blue Cheese and Green Apple Tart with Baby Arugula

White Endive, Red Onion, Candied Walnuts

Shaved Prosciutto, Caramel Vinaigrette

~or~

Crispy Fried Muscovy Duck Breast

Roasted Butternut Squash and Foie Gras Purée

Poached Pear, Duck Jus

Entrées

Braised Wagyu Beef Short Rib

Roasted Acorn Squash Purée, Braised Blackberries

Charred Cipollini Onions, Sauce Natural

Garlic and Herb Basted Iowa Pheasant Breast

Creamy Black Lentils with Mirepoix, Red Carrot Butter

Roasted Heirloom Baby Carrots, Poultry Jus

Bacon Wrapped Wild Boar Tenderloin*

Spanish Manchego Stone Ground Grits, Roasted Wild Field Mushrooms

White Wine Wilted Kale, Boar Reduction, Sauce Soubise

Pan Seared Organic Norwegian Salmon

Red Beet Risotto, Toasted Almonds

Sautéed Baby Spinach, Blood Orange Sauce Maltaise

Blueberry Marinated and Grilled Colorado Elk Chop*

Sweet Potato Duchess, Roasted Brussels Sprouts

Blueberry and Roasted Shallot Compote, Elk Demi-Glace

Dessert Selection Will Be Revealed Upon Completion Of Your Entrée

To preserve the integrity of your dining experience we do not offer split courses.

Four Courses \$80, Children's Three Courses \$45 (12 and under)

A 6.4% surcharge, in addition to state taxes, will be added to your bill.

Parties of 6 or more may have gratuity added to their bill.

****These items are cooked to order. Consuming raw or undercooked meat and seafood may increase your risk of food-borne illness***

Take Home A Piece of Ski Tip History

"It's Easy, Edna, It's Downhill All The Way" by Edna Strand Dercum \$17.95