



Rio Grande Club & Resort  
SOUTH FORK, COLORADO

## Menu

### STARTERS

#### **AHI TUNA POKE- \$18.00**

Ahi Tuna Poke tower with diced cucumbers, avocado, wontons, available with wasabi cream or ponzu sauce

#### **CHICKEN BRUSCHETTA- \$12.00**

Pan seared sliced chicken breast served on a toasted crostini topped with a garlic and basil bruschetta

#### **SPINACH + ARTICHOKE DIP- \$10.00**

Creamy spinach and artichoke dip served with choice of tri-colored tortilla chips, crackers, or crostini

#### **HAWAIIAN SHRIMP- \$14.00**

5 Grilled shrimp served on a cucumber medallion with guacamole and pineapple

#### **BLACK AND BLEU CROSTINI- \$16.00**

Pepper seared tenderloin, caramelized onions, bleu cheese cream and balsamic glaze

### SALADS

**RANCH, BLUE CHEESE, HONEY MUSTARD, BALSAMIC, ITALIAN, 1000 ISLAND CHICKEN 7, STEAK 9, (S) SHRIMP 10, SALMON 10**

#### **CLASSIC CAESAR- \$11.00**

Crisp romaine lettuce, parmesan cheese, garlic croutons tossed in a house made Caesar dressing

#### **COLORADO WEDGE SALAD- \$11.00**

Iceberg wedge topped with red onions, dried tomatoes, blue cheese crumbles, and bacon strips

#### **COBB SALAD- \$13.00**

Crisp romaine, blue cheese crumbles, avocado, boiled egg, bacon, red onion, and cherry tomatoes

#### **ROCKY MOUNTAIN SALAD- \$13.00**

Mixed greens with artichoke hearts, avocado, bacon, parmesan, choice of dressing

#### **ITALIAN CHOPPED SALAD- \$13.00**

Mixed greens with turkey, salami, tomatoes and chickpeas, tossed in an Italian-mustard vinaigrette

### SOUP DU JOUR

ASK YOUR SERVER

Cup \$6.00  
Bowl \$8.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*This establishment may use ingredients containing one or more of the nine major food allergens: milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, soy, and sesame.

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### ENTREES

#### TENDERLOIN FILET- \$40.00

6 oz. Tenderloin filet with a mushroom demi-glace  
served with choice of two sides

#### RIBEYE STEAK- \$40.00

Hand cut 12 oz. grilled ribeye steak with garlic-herb butter  
served with choice of two sides

#### CHICKEN FRIED STEAK- \$26.00 CHICKEN FRIED CHICKEN- \$24.00

Hand battered with cream gravy  
served with choice of two sides

#### BONE-IN FRENCHED PORK CHOP- \$28.00

10 oz. pork chop grilled with jalapeno-pineapple glaze  
served with choice of two sides

#### ELK OR BISON BURGER- \$22.00

Hand-pattied 1/3 pound burger with melted cheese and brioche bun  
served with choice of two sides

#### SALMON FILET- \$28.00

8 oz poached, grilled or blackened filet,  
served over a bed of seasoned rice and choice of one side

#### RAINBOW TROUT- \$26.00

8 oz. farm raised rainbow trout filet with choice of  
pecan crusted, grilled, blackened, or poached  
served over a bed of seasoned rice and choice of one side

#### MARGARITA GRILLED SHRIMP- \$24.00

Six jumbo shrimp with tequila lime marinade  
served over a bed of seasoned rice and choice of one side

#### AHI TUNA- \$28.00

Thick 8 oz. Ahi tuna served blackened or grilled  
served over a bed of seasoned rice and choice of one side

#### THE RIO GRANDE MARKET PRICE\*

A mountain-sized serving of local delicacies including  
wild game selections from fish to fowl, Colorado grown mushrooms,  
roasted vegetables, and other locally sourced favorites that  
bring together everything that makes you love the mountains

\*Entrees come with choice of two sides unless otherwise noted

### SIDES \$5

Baked Lobster Mac & Cheese (+6.00)  
Yukon Gold Garlic Parmesan Mashed Potatoes  
Green Bean Saute  
Green Chili Creamed Corn  
Prosciutto Wrapped Asparagus  
Seasoned Rice  
Hand-Cut French Fries  
Side Salad or Wedge Salad (+2.00)

**ADD 5 GRILLED SHRIMP TO ANY ENTREE FOR \$10**

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