SHIP ROCK GRILLE

Opening Acts

Monolith Nachos
Tortilla Chips Layered with Black Beans, Fresh Jalapeños, Diced Tomatoes, Red Onions with Creamy Southwest Cheese Sauce
$8.50
Add Grilled Chicken $3.00
Add Guacamole $1.00

Fan Club Fry Duo
Signature Garlic Fries with Black Pepper Aioli Dipping Sauce and Chef's own Buffalo Fries with Your Choice of Ranch or Bleu Cheese Dressing
$6.50

Wild West Hot Wings
Chicken Wings Tossed in Red Rocks' Own Buffalo Wing Sauce with Maytag Bleu Cheese Crumbles
$9.75

Summit Soy Skewers
Grilled Skirt Steak Skewers and Asian Slaw with Chef's Spicy Ginger-Soy Glaze
$8.50

Soups & Salads

Blue River Salmon Salad
Mild Chilaca Chile Rubbed Salmon, Crumbled Maytag Blue Cheese, Candied Walnuts and Caramelized Pears with Raspberry Vinaigrette
$12.50

Tumbleweed Caesar Salad
Baby Organic Romaine with Shredded Parmesan in Our Signature Caesar Dressing Garnished With Crispy Fried Vegetables and House Baked Croutons
$8.00
Add Grilled Chicken $3.00

Colorado Jerk Chicken Salad
Homemade Colorado Jerk Chicken Skewers with Sweet Grilled Peaches and Chef's own Citrus Vinaigrette
$11.00

Buffalo Chili
Slow Cooked Bison with Tomatoes, Peppers, Onions and Chipotle Topped with Pico de Gallo and Cheddar Cheese
$4.00

Ship Rock Soup of the Day
Ask your Server about Our Soup of the Day
$4.00

Morrison Express Line
Lunch Combos
Choose Two of the Favorites Below
$9.00

Side House Salad	**Half Sirloin Sandwich**	**Buffalo Chili**
Side Caesar Salad	**Half Prospector's Club**	**Soup of the Day**

Headliners

All Sandwiches are Served on House Baked Bread with Your Choice of Fries, Potato Salad, Coleslaw or House Veggies
Add $0.50 for Signature Garlic Fries or Buffalo Fries

Prospector's Club

Spicy Sriacha-Rubbed Turkey Breast, Salami, Prosciutto, Pepperoni, Banana Peppers, Black Olives and Creamy Garlic Boursin on House Baked Foccacia
$11.00

Stage Rock Brat

Locally Smoked Buffalo Jalapeño Cheddar Bratwurst Loaded with Fresh Tomatoes, Red Onions and Chef's Spicy Chipotle Mustard on a House Baked Bun
$10.50

Encore Chicken Sandwich

Marinated Grilled Chicken Breast with Sautéed Mushrooms, Melted Swiss and Black Pepper Aioli on a Homemade Ciabatta Roll
$10.50

Eldorado Elk Sliders

Tender Colorado Elk Bites with Beer Onions, Garlic Boursin Cream and Chef's Whole Grain Dijon Mustard Demi-Glaze on House Baked Challah Slider Buns
$13.00

Build Your Own Set List Burger

Choose Half Pound Beef or Bison Burger on a House Baked Bun
$9.00
Cheddar, Pepper Jack or Swiss Cheese
Add $0.50 each
Top with Crispy Onion Strings, Sautéed Mushrooms, Sautéed Onions or Bacon Strips
Add $1.00 each

Sandstone Salmon BLT

House Smoked Salmon Grilled with Hickory Smoked Bacon, Lettuce, Tomato and Spicy Rémoulade on a Homemade Ciabatta Roll
$12.00

Backstage Barbeque

Slow Simmered Pulled Pork and Slaw Between Two Pieces of House Baked Jalapeño Cheddar Cornbread
$9.50

Garden Pita

Grilled Portabella Mushroom, Garbanzo Beans and Sautéed Bell Peppers with Sweet n' Sour Slaw and Balsamic Glaze
$9.00

Ridgeline Sirloin

Shaved Sirloin with Beer Onions and Spicy Southwest Cheese Sauce on Homemade Ciabatta Bread
$10.50

SHIP ROCK GRILLE

Headliners

V.I.P. Chicken
Pan Roasted Airline Chicken Breast Served with Mashed Potatoes, Sautéed Spinach, Tomatoes and Garlic-Parsley Au Jus
$11.50

Flatiron Steak
Grilled Flatiron Steak with Our Herb Butter and Cabernet Demi-Glaze Served with Fresh Broccolini and Crispy Shoestring Fries
$14.50

Oak Creek Buffalo Tamales
Chef's Fresh Open-Faced Buffalo Tamales with House Made Molé Sauce and Black Beans
$11.50

Rockin' Ahi
Seared Ahi Tuna Steak Marinated in Asian Teriyaki Sauce and Topped with Sweet Pineapple Slaw Served with White Rice and Fresh Bok Choy
$13.50

Gold Pan Pasta
White Wine Seared Chicken Sautéed with Fresh Basil, Tomatoes and Garlic over Penne Pasta
$10.50

Encores

The Devil's Chocolate Cake
A Sinfully Rich Layered Chocolate Fudge Cake Covered with Chocolate Icing, Whipped Cream and a Cherry
$6.50

Western Slope Apple Pie Ala Mode
Giant Slice of Warm Apple Pie with a Crumb Topping Served with Vanilla Ice Cream and Caramel Sauce
$6.25

Crème Brulée
Fresh Custard Mixed with Seasonal Favorites and Topped with Caramelized Sugar Served with Fresh Berries and Amaretto Caramel Sauce
$5.75

Red Rocks Brownie
Scrumptious Chocolate Brownie Topped with a Scoop of Vanilla Ice Cream and Drizzled in Chocolate and Caramel Sauce
$6.00

Join Us Every Sunday For Our
Brunch Buffet
10:30am – 2:30pm
$22.00 Adults
$12.00 Children 10 & Under

Beverages

Soft Drinks
Pepsi, Diet Pepsi, Dr Pepper, Sierra Mist, Mountain Dew

Coffee, Tea & Juice
Regular Coffee, Decaffeinated Coffee, Unsweetened Tea, Celestial Seasonings Herbal Tea, Cranberry Juice, Orange Juice

Draft Beer
Coors, Coors Light, Blue Moon, Singletrack Copper Ale

Bottled Beer
Coors, Coors Light, Corona Extra, Molson, Budweiser, Bud Light, Fat Tire, Sunshine Wheat, Sierra Nevada, Guinness, Heinekin, Colorado Native Lager, Coors Non-Alcoholic

Wines
House Wines – La Terre
Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel
Glass $6.50
Bottle $24.00

Champagne & Sparkling Wine
Verdi Spumante
Medium-bodied, crisp and semi sweet
Bottle $24.00

Taittinger Brut La Française, France
Full flavored with a dry, smooth finish
Bottle $90.00

White Wines
Robert Mondavi Private Selection Chardonnay, California
Fresh and lively with apple, citrus and vanilla flavors
Glass $ 7.00
Bottle $28.00

Kenwood Sauvignon Blanc, Sonoma
Crisp and lively flavors of apples and lemons
Glass $7.50
Bottle $30.00

Rodney Strong Chardonnay, Sonoma
Medium-bodied with a creamy texture and clean finish
Glass $9.00
Bottle $36.00

Kendall-Jackson VR Riesling, California
Crisp and semi-sweet with peach and apricot notes
Glass $7.50
Bottle $30.00

Hogue Pinot Grigio, Washington State
Dry and fruity with a clean finish
Glass $7.00
Bottle $28.00

Red Wines
Rex Goliath Pinot Noir, France
Berry and cherry flavors with a touch of earth
Glass $7.00
Bottle $28.00

Vaza Crianza Rioja, Spain
Smooth, earthy medium dry, soft and velvety
Glass $9.00
Bottle $36.00

Mark West Pinot Noir, Central Coast
Approachable, medium-bodied with a pleasant finish
Glass $9.00
Bottle $36.00

Robert Mondavi Private Selection Merlot, California
Fresh berry fruit with a medium-full finish
Glass $7.00
Bottle $28.00

Rosemount Estate Shiraz, Australia
Juicy with dense fruit flavors
Glass $7.00
Bottle $28.00

Blackstone Cabernet Sauvignon, California
Concentrated with black berry and cassis notes
Glass $7.50
Bottle $30.00

El Portillo Malbec, Argentina
Dry, yet smooth and velvety
Glass $7.00
Bottle $28.00

Lolonis Cabernet Sauvignon, Redwood Valley
Bold with full, rich berry flavor and a smooth finish
Glass $9.00
Bottle $36.00