



House Made Soups & Salads

♥ French Onion Soup	9
Soup of the Day	6/8
Classic Caesar	13
• Romaine - Brioche Crouton - Parm Crisp	
Steakhouse Wedge Salad	11
• Iceberg - Egg - Heirloom Tomato - Bleu Cheese	
Port Pear Salad	12
• Spinach - Pickled Red Onions - Champagne Vinaigrette	

★ Add a Fresh Protein to Your Salad

• Colorado Steak - Grilled Chicken - Gulf Shrimp ~ 9 •

Spencer's Soup and Salad Bar ~ 16

• Start your meal off with a trip to our Soup and Salad Bar featuring a selection of fresh Vegetables, Toppings, composed Salads, and two homemade Soups. \$9 with any Entrée •

Starters

Calamari	15
• Thai Chili Mayo - Banana Peppers	
Burrata Blueberry Prosciutto Canapes	12
• Fresh Herbs - Lemon Zest	
★ Chimichurri Colorado Angus Beef NY Strip	15
• Sliced Medium Rare - Demi Glace - Tobacco Onions	
Roasted Butternut Squash Dip	15
• French Baguette Crostinis	
Korean Pork Belly Steam Buns	14
• Kimchi - Sambal Olek - Hoisin Sauce	
Sriracha Deviled Eggs ~	9
• Cilantro - Wasabi Tobiko	

🍷 Ask about our Gluten Free Options

• Many of our menu items can be prepared Gluten Free. Please ask your Server for assistance. •

★ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. • 5.5% resort fee is added to all purchases in Beaver Run Resort • 21% gratuity may be added to tables of 6 or more with menu item purchases.



Hand Cut Steaks Sourced From Colorado Ranches

• Served with Garlic Mashers, Baked Potato or Rice •

• Chef's Selection of Seasonal Vegetables •

• Enhance Your Steak with one of Our Chef Prepared Sauces ~ •
 • Colorado Demi-Glace ~Breckenridge Bourbon Demi-Glace ~Peppercorn-Cognac Cream •

★ **Colorado Angus Beef Tenderloin**
45

★ **Colorado Angus Beef Ribeye**
42

★ **Colorado Angus Beef NY Strip**
40

★ **8 oz Certified Angus Beef Sirloin**
38

★ **Buffalo NY Strip**
47

★ **Prime Rib - Friday and Saturday**
• 8 oz - 35 / Chef Cut - 42 •

Large Plate Favorites

Pan Seared Halibut 32
 • Purple Haze Beurre Blanc - Green Tea Rice - Cucumber Slaw

Braised Lamb Shank 44
 • Pan Jus - Collard Greens - Butternut Squash Risotto

★ **Bone-In Elk Chops** 39
 • Blueberry Horseradish Compound Butter - Fingerling Potato & Artichoke Confit

Sous Vide Lemon Chicken 30
 • Quarter Chicken - Lemon Orzo - Asparagus Tips - Chicken Pan Jus

Tequila Trout 32
 • Goat Cheese - Pumpkin Seed Cranberry Wild Rice - Pumpkin Seed Oil

Cajun Chicken & Sausage Penne Pasta 20
 • Fresh Chicken - Cajun Spices - Andouille - Cream Sauce

Eggplan Involtini 29
 • Tofu - Ricotta - Crisp Vegetables - Lemon Zest

Smoked Baby Back Rib Basket 21
 • 3/4th Rack - Cherry Pepsi BBQ Sauce - Peach Slaw - Mashed Potatoes

★ **Certified Angus Beef Burger** 17
 • 1/3 Pound - Brioche Bun - Choice of Cheese

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