



FROST CREEK
EAGLE, CO.

APPETIZERS & SALAD

Assorted Artisan Charcuterie	\$11
Brie, Warm Biscuits, Peach Mostarda and Mixed Nuts	
Smoked Salmon	\$15
Rosemary Toast, Pickled Onion, Shaved Celery and Grapefruit Citronette	
Grilled Shrimp Cocktail	\$12
Avocado, Cilantro, Jalapeno and Orange	
Grilled Romaine Salad	\$9
Blue Cheese, Tomato, Bacon, and Onion	
“From Scratch” Caesar Salad	\$9
Aged Parmesan, Cherry Tomatoes, Lemon & Herb Croutons	

ENTRÉE

Seared Salmon Cakes	\$26
Spring Vegetable Risotto, Citrus Green and Whole Grain Mustard Butter	
Peppercorn Rubbed NY Strip Steak	\$32
Pommes Puree, Grilled Asparagus, Grilled Onion and Red Grape-Balsamic Jus	
Grilled Lamb Chops	\$30
Green Chili Potato Hash, Baby Carrots and English Peas in Minted Just	
Miso Glazed Cod	\$28
Short Grain Rice, Sautéed Haricot Verts, Pickled Onion and Spicy Mustard	
Herb Grilled Pork Tenderloin	\$27
Potato Salad Dijonnaise, Sautéed Brussels Sprouts and Fig Infused Jus	
Low Country Shrimp N Grits	\$27
Tomato, Asparagus, Bacon and White Cheddar Grits in White Wine Garlic Butter	

***CONSUMING RAW OR UNDER COOKED MEATS
POULTRY, SEAFOOD, OR FRESH SHELL EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS*