



RAPIDS LODGE

ESTABLISHED 1915 • PERFECTED SLOWLY

Welcome to our Lodge...

Warm wood-fired sourdough w/
European butter and flake sea salt.
~ Edward & Athena

SOCIAL PLATES

Smoked Pimento Deviled Eggs \$24

Pasture-raised eggs,
house-smoked pimento, paprika

Cold-Smoked Trout Dip \$28

Colorado trout, crème fraîche,
preserved lemon, dill

Roasted Bone Marrow \$40

Shallot marmalade, parsley salad,
wood-fired sourdough,
tableside Laws bourbon flambé

Buffalo Medallions \$30

Green chile chipotle, poblano cream

Wild Boar Gnocchi \$28

Sage brown butter, aged parmigiano

SOUP & GREENS

Grilled Elk and Short Rib Chili \$22

Ancho and guajillo chiles, smoked cocoa

Mixed Greens & Radicchio \$24

Warm bacon-sherry vinaigrette,
pecorino, farro

Mountain Caesar \$21

White anchovy dressing, parmigiano

THE LODGE TABLE

Beef and heritage proteins sourced exclusively from Fitch Ranch Artisan Meats —
three generations of Grand County ranching, more than 20,000 acres, Certified Angus Beef.

Fitch Ranch Angus Ribeye \$82

Whiskey Cowboy Butter

Fitch Ranch Center-Cut Angus Filet \$85

Brown butter, ancho finish, sea salt

Grilled Elk Medallions \$84

Blackberry-ancho gastrique

Peachwood-Smoked Berkshire Pork Chop \$58

Green chile-peach reduction

1915 Riverbird \$48

Crisp-roasted, flash-fried half chicken,
roasted tomato sherry

Atlantic Salmon \$60

Brown butter, roasted heirloom
carrots and sunchokes

Wild Mushroom Pappardelle \$48

Colorado wild mushrooms and porcini,
aged pecorino

ENHANCEMENTS

Butter-Poached Lobster Tail \$24

Grilled Wild Gulf Shrimp \$14

Roasted Wild Mushrooms \$14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.