



ST REGIS

ASPEN

DINNER MENU

APPETIZERS

LOCALLY SMOKED MT. PRINCETON TROUT CHOWDER
Yukon Gold Potato / Grilled Sweet Corn / Roasted Poblano / Pretzel Crouton
12

ROASTED MIXED BABY BEETS & ROCKET
Avalanche Goat Cheese Panna Cotta / Smoked Onion Vinaigrette
16

CRISP ICEBERG WEDGE SALAD
Baby Lettuce / Applewood Smoked Bacon Lardons / Chives / Maytag Crumble / Toasted Quince Crouton
15

YELLOW FIN AHI TUNA TARTAR
Avocado Mousse / Crispy Fried Leeks / Soy-Ginger / Wasabi Potato Chips
20

RAW BAR SELECTION

Served With Accompanying Garnishes

OLD BAY JUMBO SHRIMP COCKTAIL
MP

1/2 DZ EAST OR WEST COAST OYSTER
22

RIVER STURGEON CAVIAR
MP

ENTREES

PAN SEARED DOVER SOLE
Served Whole / Tomato Piquant Sauce / Fine Herbs
58

CEDAR WRAPPED ALASKAN KING SALMON
Julienned Winter Vegetables / Meyer Lemon-Chive Beurre Blanc
38

SPICE RUBBED ELK TENDERLOIN
Sautéed Orchard Apples & Sage / Chestnuts / Apple-Cassis Jus
48

6OZ BEEF FILET MIGNON
Tawny Port-Mission Fig Maitre D Butter / Roasted Bone Marrow
40

MARY'S ORGANIC WHOLE ROASTED "GREEN" CHICKEN
Chimichurri / Natural Chicken Jus
30

DURHAM RANCH AMERICAN WAGYU BEEF

MP

While only Kobe beef from Japan can carry the "Kobe" name, pure bred Wagyu uses the same breed of cattle. We have partnered with some of the top breeders in the U.S. to hand select the finest Wagyu meats. One of the most important factors for grading beef quality is "marbling," which refers to the fine white streaks of fat that run through lean beef and enhance flavor and tenderness. This explains why "The WAGYU" melts in your mouth for a sensational burst of flavor from the very first bite.

SAUCES

*Housemade Tomato Jam / Braised Garlic Horseradish Cream
Seasonal Stone Fruit Mostarda / Béarnaise / Red Wine Demi*
3 / ea

SIDES

Lemon Thyme Sautéed Carrots
8

Maple Glazed Brussels Sprouts-Applewood Smoked Bacon
10

Mashed Yukon Gold Potato / Poblano Puree
10

Hand Cut Truffle Fries / Shaved Parmesan
15

Substitutions are subject to additional charge.

An 18% Gratuity will automatically be added to parties of 6 or more.

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