



ST REGIS

ASPEN

SHADOW MOUNTAIN LOUNGE MENU

SLIDER MENU

Golden Mini Brioche Bun

SHORT RIB SLIDER

Garlic Horseradish Cream / Natural Jus
6 / ea

NEW ENGLAND LOBSTER SLIDER

Tarragon Aioli / Crispy Pancetta
9 / ea

SALMON CAKE SLIDER

Roma Tomatoes / Baby Spinach / Avocado Mayo
8 / ea

SPICE RUBBED ELK LOIN SLIDER

Tomato Jam / Aged Cheddar
8 / ea

GOURMET GRILLED CHEESE MENU - MADE FOR TWO

4 CHEESE BLEND

Manchego / White Cheddar / Soft Brie / Gouda
30

BRAISED SHORT RIB

Caramelized Onions / Fontina Cheese / Port Reduction
34

SATAY / TACO MENU

Jicama-Lime Slaw

ORGANIC CURRY CHICKEN

Ginger Peanut Sauce
14

ANCHO RUBBED KING SALMON

Avocado Mousse
16

SUSHI GRADE SESAME TUNA

Sweet Chili
20

COLORADO LAMB KOFTA

Yogurt Mint Dip
18

PIZZA/ CALZONE MENU

Baked Semolina Dough

WINTER BLACK TRUFFLE

Quattro Formaggio / Creamy Ricotta
25 / 32

MARGHERITA

Picked Basil / Mozzarella / Oven Dried Tomatoes
16 / 20

“ST REGIS ASPEN”

Colorado Lamb / Buffalo Peaks Feta / Pine Nuts / Mint / Harrissa Marinara
20 / 25

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.**

