

HUNTINGTON HOUSE TAVERN

LUNCH MENU

SOUP AND SALAD

*Add Grilled Chicken (\$5), Grilled Shrimp (\$8)
or Crispy Falafel (\$5)*

KALE AND BRUSSEL SPROUT CAESAR 10

*Shaved brussels sprouts and kale tossed with
parmesan cheese, croutons and caesar dressing*

LODGE SALAD 11

*Organic mixed greens, carrot, cucumber, gorgonzola,
candied pecans, cherry tomato, egg, croutons and dried cherries*

ROASTED BEET 11

*Roasted beets tossed with arugula, quinoa, goat cheese
and tarragon vinaigrette*

HOUSE - MADE DAILY SOUP 6

ENTREES

STEAK FRITES 22

*Grilled 7oz Harris Ranch New York Strip steak served
with crispy fries, roasted garlic rosemary aioli and
chimichurri sauce*

FISH TACOS 18

*Beer battered and fried Colorado striped bass with fresh
Pico de Gallo, shredded cabbage, and yuzu sour cream*

SANDWICHES

*All sandwiches served with fries or kale
and brussels sprout slaw*

GRAND LAKE BURGER 16

*Harris Ranch beef patty topped with cheddar cheese,
Colorado beer caramelized onions and crispy bacon
served on a brioche bun*

TURKEY APPLE BRIE MELT 15

*Sliced turkey, smoked apples, brie cheese and arugula
on grilled sourdough bread*

FALAFEL WRAP 15

*Crispy falafel, tzatziki sauce, tomato and romaine
in a grilled tortilla*

COLORADO LAMB SANDWICH 17

*Grilled sliced leg of lamb, roasted garlic rosemary aioli,
caramelized onions and lettuce on grilled sourdough*

CRISPY FISH SANDWICH 16

*Beer battered striped bass, pickled cucumber slaw
and spicy tartar sauce on a brioche bun*

BUFFALO MEATBALL SUB 15

*House made buffalo meatballs, caramelized onions and
peppers, house made marinara, and fresh mozzarella
served on a hoagie roll*

*Most dishes can be made gluten-free or dairy-free.
Please let us know of any food allergies.*

Chef de Cuisine Erich Schildman

HUNTINGTON HOUSE TAVERN

DINNER MENU

APPETIZERS

CREATE YOUR OWN SALAD	15
<i>A visit from our salad cart to build your own salad with our lettuces, toppings and house-made dressings</i>	
LODGE SALAD	9
<i>Mixed greens, carrots, cucumbers, candied pecans, cherry tomato, croutons, gorgonzola and balsamic vinaigrette</i>	
KALE + BRUSSEL CAESAR SALAD	10
<i>Tossed with parmesan, croutons and Caesar dressing</i>	
SMOKED TROUT SPREAD	12
<i>Served with ciabatta toasts and veggies</i>	
BUFFALO MEATBALLS	13
<i>House-made marinara, melted mozzarella cheese and ciabatta toasts</i>	
YAKITORI STEAK SKEWERS GF, DF	13
<i>Tamari marinated and grilled, served with pickled cucumber salad</i>	
MASA - DUSTED CALAMARI SALAD GF	14
<i>Tossed with spicy sambal vin, peppers, onions, jicama and arugula</i>	
CUP OF DAILY HOUSE-MADE SOUP	6

ENTREES

GRILLED SALMON	30
<i>Parmesan creamed farro, summer vegetables and lemon-caper butter sauce</i>	
SEARED DIVER SCALLOPS	36
<i>Served on top of jumbo lump crab cakes with roasted corn salsa and rojo sauce</i>	
TOMATO, SQUASH AND MUSHROOM TARTE	28
<i>Puff pastry crust, goat cheese, arugula salad and balsamic glaze</i>	
SESAME SEARED AHI TUNA GF, DF	32
<i>#1 Grade tuna served over wok fried cabbage, jasmine rice and spicy ponzu sauce</i>	
ROASTED AIRLINE CHICKEN BREAST GF	28
<i>Tikka Masala sauce, summer vegetables and jasmine rice</i>	
GRILLED ELK CHOPS GF	40
<i>Crispy smashed fingerling potatoes, grilled asparagus and blackberry Chombord demi-glaze</i>	
14 OZ NY STRIP STEAK GF, DF	39
<i>Crispy smashed fingerling potatoes, grilled asparagus and dueling chimichurri sauce</i>	
COLORADO LAMB CHOPS	38
<i>Parmesan creamed farro, summer vegetables and fresh herb and brandy demi-glaze</i>	

SIDES

GRILLED ASPARAGUS DF	8	MAC AND CHEESE	11
<i>Topped with lemon and mint breadcrumbs</i>		<i>House-made and served with crispy breadcrumb crust</i>	
CRISPY FRIES GF, DF	7	MIXED SUMMER VEGGIES GF	8
<i>Served with rosemary garlic aioli</i>			

KITCHEN SIXER \$11

Buy the kitchen crew a six-pack of beer!

Chef de Cuisine Erich Schildman

Please let your server know of any allergies

GF GLUTEN-FREE OPTION

DF DAIRY-FREE OPTION

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