



MOUNTAIN VIEW RESTAURANT
colorado fusion

Starters

Spicy Goat Cheese Dip Chimichurri Toasted Flat Bread	7
Buffalo and Green Chile Pot Pie Rocky Mountain Buffalo, Green Chiles and Yukon Potatoes in Pastry	8
Cheese Board Drunken Goat Cheese, Jarlsberg Swiss, Cambozola and Smoked Cheddar with Shaved Apples, Candied Walnuts and Banana Bread	12
Calamari Rellenos Chorizo and Smoked Cheddar, Sweet Red Pepper Sauce	9
Forest Mushroom Tostada Huitlacoche, Grape Tomatoes, Queso Fresco	7
Tequila Lime Glazed Shrimp ^{GF} Jalapeno Cheddar Grits, Roasted Corn	9
Starter Trio Tequila Lime Glazed Shrimp, Buffalo Green Chile Pot Pie, Forest Mushroom Tostada	15

Salads

Sunset Caesar Fresh Romaine, Charred Corn, Tortilla Strips, Shaved Parmesan Ancho Caesar Dressing	6
Watermelon Salad ^{GF} Fresh Spinach Leaves, Toasted Pumpkin Seeds, Drunken Goat Cheese, Shaved Jicama and Honey Cayenne Vinaigrette	7
Rocky Mountain Cobb ^{GF} Chopped Butter Lettuce with Avocado, Cotija Cheese, Grape Tomatoes, Egg, Bacon and Chipotle Ranch	7
House Salad Field Greens with Carrots, Grape Tomatoes, Cucumbers and Croutons Choice of Ranch, Bleu Cheese, Balsamic Vinaigrette, Herb Vinaigrette or Honey Dijon	6

Gluten Free items are indicated by "GF"
An 18% Gratuity will be added to all parties of six or more guests



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Soups

Roasted Poblano and Cheddar Soup ^{GF}	5
Fire Roasted Peppers with Aged Cheddar and Cream	
Daily Soup Creation	5
Prepared by our chefs with fresh ingredients	

Mains

Achiote Marinated Chicken ^{GF}	16
Smoked Cheddar Grits, Roasted Corn Salsa, Tomatillo Sauce	
Buffalo Short Ribs	18
Ancho Chile Coffee Rub, Mushroom Salsa, Chipotle Yams	
Rack of Colorado Lamb ^{GF}	26
Red Chile Molé, Potato Corn Hash, Garlicky Spinach	
Stuffed Poblano Chile	15
Potato Corn Hash, Black Bean Cake, Red Chile Sauce	
Prime Top Sirloin ^{GF}	27
San Luis Valley Potatoes, Garlicky Spinach, House Steak Sauce	
Seafood Fettuccine	18
Jumbo Prawns, Calamari, Kiwi Mussels, Spinach, Crumbled Cotija Cheese and Tomatillo Jalapeno Cream	
Ruby Red Trout ^{GF}	22
San Luis Valley Potatoes, Bacon Jam, Tamarind Honey	
Huitlacoche Salmon ^{GF}	17
Edamame, Black Beans, Cherry Tomato Salad	
Steak and Calamari	29
Prime Top Sirloin and Calamari Rellenos, Chipotle Yams, House Steak Sauce	
Colorado Fusion Tasting	28
A trio of our signature dishes: Ruby Red Trout, Buffalo Short Ribs, Poblano Chile	

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— What is Colorado Fusion? —

Simply put, Colorado Fusion is the blending of Rocky Mountain ingredients and Southwest cooking styles. It inspires us to make salsa with earthy forest mushrooms, to top salmon with flavorful huitlacoche, and to rub our buffalo short ribs with ancho and coffee.

We invite you to enjoy the Colorado Fusion experience, available only at the Mountain View Restaurant.

Bill Poulin
Executive Chef

Brother Luck
Executive Sous Chef

— Dinner Buffet Options —

Soup, Salad & Dessert Buffet

A bountiful selection of garden fresh salads, homemade soup, chef's daily specialty selection, regional cheese display, fresh baked breads, and our chef's dessert table.

Served with your choice of coffee, tea, juice, milk or soft drink.

Adult: 18 Children (Ages 5 ~ 12) 9⁵⁰

Mountain View Dinner Buffet

This selection includes the soup and salad bar, the regional hot buffet, and our chef's dessert table.

Served with your choice of coffee, tea, juice, milk or soft drink.

Adult: 29 Children (Ages 5 ~ 12) 14⁵⁰

Buffets are subject to availability.

Visit us for our

Friday Seafood Buffet & Saturday Prime Rib Buffet

6:00 p.m. ~ 10:00 p.m.

Adults: 30 Children (Ages 5 ~ 12) 15⁵⁰

An 18% Gratuity will be added to all parties of six or more guests