

# SPENCER'S

GF *Gluten-Sensitive Available Upon Request*

## SOUP AND SALAD

<b>v Tomato Basil</b> <i>Housemade Tomato Basil</i>	\$14	<b>v House Salad</b> <i>Mixed Greens   Heirloom tomato   Cucumber   Red onion   Carrots   Croutons</i> — Add Chicken +8   Add Shrimp +10	\$14
<b>v Grilled Peach and Lemon Poppy</b> <i>Kale Spring Mix   Tomato   Raspberry   Cucumber   Toasted Almonds   Lemon Poppy Vinaigrette</i> — add chicken +8   shrimp +10	\$15	<b>v Caesar</b> <i>Crisp Romaine   Housemade Caesar Dressing   Shaved Parmesan   Garlic Croutons</i> — add chicken +8   shrimp +10	\$14

## GEORGE SPENCER CLASSICS

*Sub Side Salad +5 | Sub Cup of Soup +5*

<b>Turkey Bacon Avocado</b> <i>House-Smoked Turkey   Avocado   Bacon   Pepperjack   Sriracha Aioli   Ciabatta Bun   Fries</i>	\$21	<b>Beaver Run Burger</b> <i>Certified Angus Beef   Sage Aioli   Choice of Cheese   LTO   Brioche Bun   Fries</i>	\$22
<b>Chicken Tender Basket</b> <i>Breaded Chicken Strips   Fries</i> — BBQ. Sweet Thai Chili, Buffalo	\$22	<b>Philly Cheese Steak</b> <i>Thinly Shaved Ribeye Steak   Grilled Peppers &amp; Onions   Provolone   Toasted Hoagie Bun   Fries</i>	\$23
<b>Shrimp Tacos</b> <i>Blackened Shrimp   Cabbage   Pico de Gallo   Chipotle Sour Cream   Queso Fresco   Flour Tortilla</i>	\$19	<b>Ahi Tuna Bowl</b> <i>Sesame Soy Vinaigrette   Julienned Carrots   Avocado   White Rice</i>	\$26

## KIDDOS

<b>Hot Dog</b> <i>All Beef Hot Dog with Fries</i>	\$13	<b>Chicken Tenders</b> <i>Lightly Breaded with Fries</i>	\$15
<b>Grilled Chz</b> <i>Cheddar Grilled Cheese with Fries</i>	\$13		

## BEER

<b>LOCAL IPA</b> <i>Odell Brewery</i>	\$8	<b>Modelo Especial</b>	\$7
<b>Coors Light</b>	\$6	<b>LOCAL Avalanche Amber Ale</b> <i>Breckenridge Brewery</i>	\$7
<b>Summer Shandy</b> <i>Leinenkugel's</i>	\$8	<b>Stella Artois</b>	\$8

## WINE

<b>Malbec</b> <i>Trapiche Broquel</i> — Mendoza, Argentina	\$12	<b>Cabernet Sauvignon</b> <i>Noble Vines</i> — Lodi, California	\$12
<b>Red Blend</b> <i>Pessimist DAOU</i>	\$16	<b>Pinot Noir</b> <i>King Estates Inscription</i> — Willamette Valley, Oregon	\$16
<b>Chardonnay</b> <i>Noble Vines</i> — Lodi, California	\$11	<b>Sauvignon Blanc</b> <i>Craggy Range</i> — Marlborough, New Zealand	\$15
<b>Rose</b> <i>Jean-Luc Colombo Cape</i> — Provence, France	\$13	<b>Pinot grigio</b> <i>Santi Sortesele</i> — Trentino-Alto, Italy	\$13

*Notice: All transactions are subject to state taxes, local taxes, and resort fees.*

*Notice: This restaurant collects and shares gratuities on a pre-established basis with other employees who customarily receive tips.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*