

the view

RESTAURANT AND BAR

FRESH LOCAL FOOD WHEN AVAILABLE • SERVING ESTES PARK SINCE 1914 -
WWW.CRAGSLODGE.COM - 970-586-6066

STARTERS

Coconut Shrimp

hand breaded and served with warm brandy marmalade. 11.00

Warm Brie with Berry Couli

with fresh fruit and crispy crustini. 11.00

Artichoke Dip

with warm house made flour tortilla chips. 8.00

Eggrolls

golden brown and served with teriyaki and buerre blanc sauce. 7.00

Ahi Tuna Tartar

fresh sushi grade ahi tuna with wasabi, ginger and toasted rounds. 12.00

Beer Battered Onion Rings

sweet onions beer batter and fried golden brown, served with caper aoli sauce. 6.00

Chevichi

cooked in lime juice with cucumber and fresh herbs. 6.00

BURGERS

Hickory BBQ and Bacon Burger

hickory bbq, smoked bacon with crispy onions on a multigrain roll. 10.00

Mushroom Swiss Burger

sautéed mushrooms & melted swiss on a multigrain roll. 10.00

Crags Lodge Burger

choice of american, swiss, cheddar or pepper-jack cheese served on a multigrain bun with lettuce, tomato and onion. 9.00

SALADS

Pecan Crusted Mozzarella

pecan crusted mozzarella seared and served on top of fresh organic field greens with balsamic vinaigrette. 12.00

Coconut Shrimp Salad

house-made coconut shrimp served on top of fresh organic field greens with asian vinaigrette. 14.00

Classic Caesar with Grilled Chicken

fresh romaine lettuce with house made caesar dressing, freshly shredded parmesan cheese and grilled, marinated chicken breast. 11.00

Walnut Crusted Ahi Tuna Salad

fresh ahi tuna walnut breaded and pan seared. served on top of organic greens tossed in balsamic vinaigrette dressing. 22.00

YOUR DINNER INCLUDES

Most dinners come with choice of house soup or a tossed field greens and romaine salad. Dressings are

house made and include: Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, Caesar or Asian Vinaigrette. Dinners also include fresh baked bread.

HOUSE SPECIALS

Crags Lodge Sampler

petite filet with buerre rouge sauce, teriyaki chicken and sauteed shrimp scampi. 29.00

Chicken Daytona

lightly breaded marinated chicken breast with shrimp in triple sec cream sauce. 19.00

Brie Cheese Topped Chicken Breast

with bacon, candied walnuts and apple buerre blanc sauce. 19.00

Lime Seared Pork Tenderloin

with roasted garlic vinaigrette 22.00

Hand Breaded Coconut Shrimp

with brandy marmalade sauce. 18.00

Crab Macaroni and Cheese

chunks of crab meat baked with smoked cheddar, mild cheddar and swiss cheese sauce. 22.00

Spicy Chicken and Shrimp Pasta

marinated chicken breast and shrimp in a creamy cajun sauce. 18.00

Wild Mushroom Ravioli

in a white wine cream sauce with fresh basil. 17.00

Grilled Portobello Napoleon

with grilled roma tomato, fresh mozzarella, herbed polenta and tomato cream sauce. 18.00

Fettuccini Alfredo

in parmesan and garlic cream sauce. 14.00

Jambalaya

definitely a local favorite with shrimp, chicken, ham and andouille sausage in a spicy cajun sauce with rice. 21.00

JUST FOR KIDS

Grilled Cheese with French Fries	5.00
Chicken Tenders with French Fries	6.00
Cheese Quesidilla with French Fries	5.00
Noodles with Butter and Cheese	4.00
Fettuccini Alfredo	5.00

STEAKS

Tenderloin Tower

filet mignon stacked with sauteed shrimp served with buerre rouge sauce. 35.00

Crab Stuffed New York Strip Steak

certified black angus new york steak stuffed with crab meat and served with a light lemon buerre blanc. 29.00

Tender Medallions

seared tender medallions served with creamy Jack Daniels sauce. 24.00

Louisiana Steak and Shrimp

seared sirloin steak and sauteed shrimp served with a cajun cream sauce 28.00

Bleu Cheese Rib Eye Steak

most flavorful of steaks topped with bleu cheese crust and served with buttery merlot sauce. 33.00

Crags Lodge Sirloin

the beef eaters 10 oz sirloin steak cooked the way you like it. 26.00

FROM THE WATERS

Toasted Walnut Crusted Trout

rainbow trout crusted with toasted walnuts and served with grapefruit buerre blanc sauce. 22.00

Rainbow Trout

lightly breaded, pan seared and served with lemon buerre blanc sauce. 21.00

Vanilla Bourbon Atlantic Salmon

fresh atlantic salmon pan seared and served with vanilla bourbon sauce. 23.00

Seared Ahi Tuna

seared the way you like and served with ginger plum ragout. 27.00

Shrimp Scampi

lightly floured, sauteed and served with white wine butter garlic sauce. 19.00

Crab Alfredo

tender chunks of crab meat tossed in creamy garlic alfredo sauce and served on fettuccine noodles. 26.00

Cod Fish and Chips

cod filets beer battered and served with french fries and caper aioli. 15.00

BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper	
Mtn Dew, Sierra Mist, Lemonade	
Ice Tea, Hot Tea	1.50
Milk and Chocolate Milk	1.75
Coffee	1.50

Desserts Are Baked Fresh Daily,
Please Ask Your Server For Today's
Specials.