



DINNER 5pm – close

SALADS

All are served with your choice of dressing: ranch, chipotle ranch, blue cheese, balsamic, red wine vinaigrette, honey mustard or feta dill Greek yogurt.

Add to any salad:

chicken breast 6, steak 7, salmon 10, sesame seared ahi 8

House ^{GF}

Organic greens, tomatoes, onions, cucumbers, croutons and blue cheese, small – 7, large – 12

Quandary Salad ^{GF}

Organic mixed field greens, tomatoes, red onions, cucumbers, blue cheese crumbles, raisins and hazelnuts, small – 6, large – 12

Cobb Salad ^{GF}

Mixed organic greens, chicken, Applewood smoked bacon, tomatoes, onions, sliced egg and blue cheese – 14

Santa Fe ^{GF}

Mixed organic greens, jalapeños, tomatoes, red onions, jack and cheddar cheeses, topped with black bean and corn salsa and tortilla strips. Served with a side of chipotle ranch – 14

Baby Spinach ^{GF}

Fresh spinach topped with strawberries, candied walnuts and Colorado goat cheese. Served with balsamic vinaigrette – 14

Caesar

Romaine lettuce served traditionally with croutons and shaved Parmesan cheese, small – 7, large – 12

CHEF'S SOUPS

Soup Du Jour

Featuring a different fresh homemade soup daily
cup – 5, bowl – 9

Pork Green Chili

Topped with cheese and served with a warm flour tortilla.
cup – 5, bowl – 9

APPS & SMALL PLATES

Roasted Red Pepper Hummus

Colorado goat cheese, served with carrots, grape tomatoes, celery and warm pita bread – 14

Lettuce Wrap

Thai chicken, mandarin oranges, carrots, sesame seeds and green onions, served with a side of Thai peanut dressing – 16

Homemade Pioneer Eggrolls

Black beans, cabbage sweet corn, green chili peppers, jack and cheddar cheeses rolled in a crispy wrapper, served with chipotle ranch – 16

Mt. Quandary Nachos ^{GF}

Crispy tortilla chips topped with jack and cheddar cheeses, black bean and corn salsa, lettuce and jalapeños. Served with a side of tomato salsa and sour cream – 18
add guacamole 1, chicken 2, pulled pork 2, beef 3

Spinach & Artichoke Dip

Parmesan cheese blended with spinach and artichoke hearts with carrots, celery and warm pita bread – 15

Organic Falafel

On a pita with greens with cucumbers, tomatoes and feta dill Greek yogurt – 15

Wings ^{GF}

A pound of wings with your choice of Hot, BBQ, sweet Thai chili or dry honey curry rub served with celery, carrots and ranch dressing – 16

Mozzarella Sticks

Homemade with marinara sauce – 16

Crispy Organic Brussels ^{GF}

Lemon pepper, queso fresco, chipotle ranch – 16

Sesame Seared Ahi*

With cucumber slaw, wasabi, ginger and pineapple teriyaki topped with sweet soy glaze – 17

Chicken Tenders

With fries and your choice of BBQ sauce, ranch, honey mustard or buffalo – 15

Chips & Roasted Tomato Salsa ^{GF} – 9

add guacamole – 3

Portabella Stack ^{GF}

Grilled and stuffed with artichokes, roasted red peppers, kalamata olives, spinach and Colorado goat cheese. Topped with basil pesto and a balsamic reduction – 18

Peak Nine Quesadilla

Flour tortilla filled with jack and cheddar cheeses, black bean and corn salsa. Served with a side of tomato salsa and sour cream – 15
add guacamole 1, chicken 2, beef 3, pulled pork 2, steak 4

Street Tacos ^{GF}

3 corn tortillas with queso fresco, roasted tomatillo salsa, sour cream, guacamole and pico de gallo.
mahi mahi – 17, steak – 17, pork carnitas – 14

PREMIUM STEAKS

All of our steaks are Colorado grown USDA Choice Black Angus, fresh, never frozen and hand cut in house. Cooked to temp*
Served with chef's vegetables & one side

Bistro Steak ^{GF}

8 oz. with a blue cheese, onion crust with balsamic glaze – 24

Filet Mignon ^{GF}

8 oz. center cut beef tenderloin with a cabernet demi glâce – 35

New York Strip ^{GF}

12 oz. topped with a cabernet demi glâce – 30

ENTRÉES

Served with chef's vegetables & one side

Grilled Atlantic Salmon* ^{GF}

Grilled and topped with spinach and tomatoes, finished with a white wine sauce – 27

Rotisserie Chicken

½ chicken served with cracked pepper gravy – 21

Barbeque St. Louis Ribs ^{GF}

Applewood smoked pork ribs smothered in BBQ sauce – 23

Barbeque Platter ^{GF}

Applewood smoked pork ribs and rotisserie chicken – 24

Baby Portabella Pasta

Fresh portabella mushrooms, spinach and tomatoes tossed in a pesto cream sauce. Not served with a side – 20 add chicken – 6, salmon – 10, sesame seared ahi – 8, steak – 7

SIDES

Entrées and Steaks are served with chef's vegetables & one side

- mashed potatoes
- rice pilaf
- extra vegetables
- add a side salad or caesar salad – 5

BANQUETS

In the summer our patio overlooks the Maggie Pond which is crystal blue with the mountains as a perfect backdrop. In the winter the mountains are draped in a snowy white cover. Ask for a banquet packet to see the tantalizing menu choices we can offer for your special occasion – anything from a BBQ buffet to a gourmet sit down dinner.

Restaurant capacity is 130+ people (200 people w/ tented deck)

Contact All Events And Catering LLC

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We proudly use Colorado grown ingredients whenever possible.

GF – Items that are gluten free • All oils are trans fat free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

A service charge may be added to large parties and signed credit card slips that are not left

Not all ingredients are listed, please inform your server of any allergies, we will do our best to accommodate but can't guarantee a 100% allergen free restaurant.

DINNER

SLIDERS

3 sliders served à la carte on a sesame bun

Carolina Pulled Pork – 14

Filet

Blue cheese, sautéed onions and pesto – 18

BURGER BUILDING

Served on a sesame bun with fries. Cooked to medium.

Substitute

- sweet potato fries 3
- a side salad 3
- a cup of soup du jour 2
- onion rings 3
- gluten free Udi's bun 3

1/2 Pound Colorado Beef – 14

All natural, 100% Colorado raised, never frozen

Chicken Breast – 14

Vegan Organic Veggie Burger – 14

Toppings – 1

pepper jack	cheddar	applewood smoked
blue cheese	swiss	bacon – 2
american cheese	jalapeños	pork green chile – 2
sautéed onions	guacamole	sautéed mushrooms
		basil truffle mayo

SPECIALTY BURGERS

1/2 Pound Beef or Chicken – 16

Quandary

Applewood smoked bacon, cheddar cheese, 2 onion rings & BBQ sauce

Southwest

Applewood smoked bacon, guacamole and pepper jack

Blue Dream

Applewood smoked bacon, mushrooms and blue cheese

Chef's Fat Burger

Applewood smoked bacon, mushrooms, onions and Swiss cheese

Colorado Burger

Cheddar cheese and pork green chili

Gringo Burger

Double American cheese, applewood smoked bacon, thousand island