

FOUNDRY GRILL

IN-ROOM DINING MENU

STARTERS

*CHARCUTERIE 22

Chef's Choice of Meats, Cheese, Mountain Honey, Mustard, Pickle, Almonds

DIRTY FRIES 16

Truffle aioli, perfect egg, everything seasoning green onion

*BRUSSELS SPROUTS 15

Sweet and Sour Soy, Almond Splinters

SOUP & SALAD

SOUP OF THE DAY 10

*MIXED GREENS 12

Strawberries, Pecans, Puffed Wild Rice
Strawberry Balsamic Vinaigrette

ELOTE WEDGE 12

Romaine, Tomato, Corn, Banana Peppers
Queso Fresca, Cilantro Vinaigrette

ADD

Chicken 6 Shrimp 8 Trout 10

Wood Fired Pizza

Margherita 18

Mozzarella, Basil, Olive Oil

Calabrese 20

Piquillo Pepper, House Olives, Red Onion, Watercress

ENTREES

BURGER 19

Choice of Black Angus Wagyu or Veggie Burger
Gruyere Cheese, Caramelized Onions, Leaf Lettuce, on a Brioche Bun served with a choice of fries

*TURKEY CUBANO 16 (11:30am-4pm only)

Turkey, Bacon, Swiss Cheese, Pickles
Banana Peppers, Dijonnaise, Demi Baguette

STEAKS (5-9pm)

7 oz Filet Mignon 46

16 oz Ribeye 80

13 oz New York Strip 63

All Steaks Are Served With Mashed Potatoes
Broccolini, Smoked Apple Demi-Glaze

FARRO BOWL 18 (11:30am-4pm only)

Butternut Squash, Brussel Sprouts, Raisins
Edamame, Pepitas, Cashew Cream

*CAMPANELLE PASTA 24 (11:30am-4pm) 32 (5-9pm)

Kale Pistou, Lemon, Walnut
Piquillo Pepper, Parmesan

STEELHEAD TROUT 26 (11:30am-4pm) 38 (5-9pm)

Swiss Chard, Pancetta, Pine Nuts, Jalapeno
Butternut Squash, Fingerling Potato

SIDES

REGULAR, GARLIC
or SWEET POTATO FRIES 8

LOCAL MOUNTAIN HONEY 11

Monday-Saturday, 11:30 AM-4:00 PM, 5:00 PM-9:00 PM & Sunday, 5:00 PM-9:00 PM

* Contains Nuts