

410 IRONBRIDGE DRIVE
GLENWOOD SPRINGS, CO
970.945.4300

THE GRILL

at Ironbridge

DINNER MENU

4:00 TO 9:00 PM
TUESDAY - SATURDAY

STARTERS

Fried Avocado

Sliced avocado, fried and served with chipotle aioli. 10

Frying Pan Shrimp

Fried and tossed in a creamy chili sauce with toasted sesame seeds atop a bed of Asian slaw. 12

Mushroom Truffle Fries

French fries tossed in truffle oil, with Parmesan cheese and sautéed mushrooms. 8

Calamari

Panko crusted and lightly fried calamari steak strips, served spicy pepper jelly sauce. 16

Ahi Poke Stack*

Ahi tuna tossed in soy, wasabi aioli, avocado, scallions, sesame oil, over seaweed salad, served with fried wonton chips. 16

Pretzel Bread

Served warm with butter and beer cheese sauce. 6



Soup of the Day
or Tomato Basil Soup
C. 5 / B. 9

NIGHTLY FEATURES

TUESDAY

Street Taco Night

Chef's choice, served with rice and beans
12

WEDNESDAY

Chicken Parmesan

Served over linguini, with your choice of house-made marinara or alfredo sauce
20

THURSDAY

Burger Night*

With cheese, lettuce, tomato, onion, and pickle.
Served with fries
12

FRIDAY

& SATURDAY

Your server will inform you of the specialty weekend entrées!

SALADS

Mixed Green Salad^{gf}

Organic mixed greens with shredded carrots and red onions
Half 7 / Whole 12

Caesar Salad

Romaine lettuce with house-made Caesar dressing, Parmesan cheese, and croutons.
Half 7 / Whole 12

Beet Salad^{gf}

Organic mixed greens with beets, goat cheese, and warm balsamic dressing.
Half 8 / Whole 14

Warm Spinach Salad^{gf}

Warmed spinach with bacon, Gorgonzola cheese, dried cranberries, and balsamic glaze.
Half 8 / Whole 14

Salad Additions: Salmon 10, Ahi Tuna 10, Chicken 6, Bacon or Avocado 2, Mushrooms or Jalapenos 1

Dressings: Ranch, Blue Cheese, Citrus Vinaigrette,

ENTREES



Ribeye*

Grilled and topped with a Gorgonzola cream sauce, roasted garlic mashed potatoes, and Brussels sprouts. 28

Whiskey Mushroom Chicken

Grilled chicken breast topped with a whiskey mushroom cream reduction sauce and served with roasted garlic mashed potatoes and broccoli. 22

Mahi Mahi Tacos^{gf}

Three grilled Mahi Mahi tacos, topped with mango salsa and served with chipotle aioli coleslaw. Corn^{gf} or flour tortillas. 14

Butternut Squash Ravioli

With sage brown butter sauce and shaved parmesan. 16

Braised Short Ribs

Braised short ribs in a port wine reduction sauce, served on a bed of creamy grits with garlic, pearl onions, and carrots. 24

Fabio's Fried Chicken

Crispy buttermilk fried chicken with roasted garlic mashed potatoes with house-made gravy and Brussels sprouts. 17

Walleye

Panko and almond crusted walleye, lightly pan fried and served with house-made tartar sauce, orzo pasta, and grilled broccoli. 24

Local Colorado Nieslanik Beef Burger*

Grilled and served on a brioche bun with lettuce, tomato, onion, and pickle. Served with fries or coleslaw. 14
Substitute caesar salad, cup of soup, or truffle fries for 2.

Additional toppings: Bacon or Avocado 2. Swiss or Cheddar Cheese 1. Grilled Onions, Sautéed Mushrooms, or Jalapenos 1. Extra Sauces .50

*These food items may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur, as there may be gluten or nut particles in the air or on work surfaces.