

# Woolley's

## GRILL & LOUNGE

### Starters

**Fried Calamari \$14**

*Fried crispy with pickled peppers and red sauce*

**BBQ Pork Sliders \$12**

*Served on brioche bun with house pickles*

**Spinach & Artichoke Dip \$11**

*House-made served with toast points, topped with Romano cheese, and diced tomatoes*

**Shrimp Tacos \$15 GF\***

*Corn tortillas, served with cabbage and chipotle lime aioli*

**Goat Cheese Toast \$10**

*Four pieces of rosemary bread served with herb goat cheese and balsamic drizzle*

**Taco Trio \$14 GF\***

*Choice of chicken, pulled pork or steak served with onions, cilantro, and side of red and green chili salsa*

**Woolley's Wings \$14**

*Choice of BBQ, buffalo, or parmesan garlic*

### Soups

**Cream Potato Soup \$7**

*Cream potato soup topped with crispy bacon and scallions*

**French Onion Soup \$7**

*Classic French onion soup baked with Swiss cheese and croutons*

**Chef's Soup of the Day \$7**

*Ask your server for today's creation*

### Salads

**Woolley's Classic Salad \$13**

*Mixed greens, dried cranberries, walnuts, white Cheddar cheese, and house balsamic*

**Caesar Salad \$13\***

*Crisp romaine hearts, house-made Caesar dressing & croutons, Romano cheese, anchovies. Add Chicken (\$7) or Salmon (\$9)*

**Pan Seared Scallops and Arugula Salad \$16 GF\***

*Fresh arugula with three pan seared scallops, served with a lime caper vinaigrette, topped with toasted almonds*

**Classic Wedge \$13**

*Iceberg lettuce, tomatoes, blue cheese, bacon, blue cheese dressing, house-made crouton*

### Sides

**Each \$6** *Side salad, Rice pilaf, Fries, Vegetable of the Day, Sweet potato fries, Baked potato, Asparagus, Baby carrots*

### Desserts

**Cheese Cake \$8**

**Chocolate Flourless Cake \$7 GF\***

**Vanilla Ice Cream a la mode \$3 / Scoop**

**Rotating Dessert** *Ask your server*

### Burgers/Sandwiches

*(Served with fries or side salad)*

**Colorado Burger \$16\***

*7 oz. Colorado Aspen patty served on local bun with butter lettuce, tomato, and house pickle*

**Woolley's Vegan Burger \$17\***

*Tempeh and beet patty served on local bun with butter lettuce, tomato, and house pickle*

**Classic French Dip \$16**

*Thinly sliced house-roasted prime rib piled high on hoagie bun with provolone cheese and horseradish cream sauce*

**Grilled Chicken Sandwich \$15**

*Grilled marinated chicken breast served on a local brioche bun with butter lettuce, tomato, house picklele, and a spicy dill sauce*

**Woolley Lamb Burger \$17**

*Local lamb, seasoned and served on a local brioche bun with butter lettuce, tomato, red onion, and dill aioli*

### Entrees

**Salmon Filet \$24 GF\***

*Pan seared salmon served with rice pilaf, and grilled asparagus with pineapple chutney*

**Surf and Turf market price\***

*6oz Filet Mignon and choice of King crab legs or buttered garlic shrimp served with herbed brown rice pilaf and grilled asparagus*

**Chef's Butcher Cut of the Day \$27 GF\***

*Chef's choice of the day served with bourbon glaze, with choice of baked potato or herbed brown rice pilaf, and grilled asparagus*

**Beef Wellington \$27\***

*6oz Filet wrapped in a puff pastry served with a mushroom red wine glaze, mashed potatoes, and baby carrots*

**Stuffed Chicken Breast \$25 GF\***

*Spinach and sun dried tomato stuffed chicken breast with garlic mashed potato, asparagus, and cream sauce*

**Prime Rib \$29 GF\***

*Rosemary crusted prime rib served with horseradish sauce, mashed potatoes, and local vegetables*

**Colorado Lamb Chops \$32 half-rack \$38 full rack GF\***

*Colorado lamb chops accompanied with a red wine berry sauce served with mashed potatoes, and grilled asparagus*

**Bone-In Stuffed Pork Chop \$26 GF\***

*Local bone-in chop stuffed with spinach and mushrooms, served with garlic mashed potatoes, and seasonal vegetables*

*\* Gluten free accommodations available.*

*\* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Hours: 5-10pm Daily • In-Room Dining 4-11pm Daily*

*A 12% Service Fee Included On In-Room Dining Orders*