



FALL AND WINTER DINNER MENU

STARTERS AND SHAREABLES

**BISON MEATBALLS**

Fig Nutmeg Compote and  
Blistered Heirloom Grape  
Tomatoes, Fresh Chives  
\$17

**PRETZEL BITES**

*XLVII's Bakery, Thornton, Colorado*  
WeldWerks Colorado Ale Cheese Sauce  
\$15  
With Truffle Cheese Sauce + \$3

**BRUSSELS SPROUTS**

Flash-Fried Brussels Sprouts ,  
Pancetta, Candied Pecans, Bleu  
Cheese Crumbles, Lemon EVOO  
\$13

**CHEESE CURDS**

Hand-battered Wisconsin White Cheddar  
Curds Served with our Signature Chipotle  
Honey Dijonnaise  
\$16

**CHICKEN WINGS**

*Choice of:*  
House-made Hot Sauce, BBQ,  
Sweet Thai Chili, Lemon Pepper  
*Choice of: Ranch or Bleu Cheese*  
\$15  
*Additional Sauces 0.75/each*

**1855 BLACK ANGUS STEAK TIPS**

Seared Steak Tips Served with a  
House-made Coca-Cola Sauce  
*Add Chipotle Honey Dijonnaise or Creamy  
Horseradish \$1/each*  
\$21

**CHILI AND CINNAMON ROLL**

Cup of Beef Chili Served with  
our House-made Jumbo  
Cinnamon Roll with Cream  
Cheese Frosting  
\$16

**RUSTIC FRIES WITH TRUFFLE  
CHEESE SAUCE**

Hand cut Skinny Fries with a Truffle  
Cheese Sauce  
\$12



FROM THE GARDEN



**MEEKER'S SALAD**

Spring Mix, Goat Cheese, Candied  
Pecans, Strawberries, Apple Cider  
Vinaigrette  
\$16

**CAESAR SALAD**

Romaine, Parmesan Cheese,  
Croutons, Lemon Caesar Dressing  
\$15

**ROASTED BEET SALAD**

Spring Mix, Red & Gold Beets,  
Shaved Carrot, Sliced Fig, Candied  
Pecans, Red Onion, Goat Cheese,  
Dehydrated Fig, Fennel Vinaigrette  
\$15

**Salad Dressings:**

*All Dressings are House-made: Ranch, Bleu Cheese, Lemon Caesar, Apple Cider Vinaigrette, Fig Fennel Vinaigrette  
Additional Dressing .75/each*

*Add a Protein to a Salad: 7 oz Grilled Chicken \$9 OR 4 oz Salmon\* \$10*



HANDHELDS



**FRENCH DIP**

Shaved Prime Beef, Provolone  
Cheese, Au Jus, French Baguette  
\$18

**REUBEN**

Corned Beef, Kraut, Thousand  
Island, Swiss, Marble Rye  
\$17

**ITALIAN GRINDER**

Salami, Pepperoni, Capicola,  
Provolone, Lettuce, Tomato, Onion,  
Italian Vinaigrette, French Baguette  
\$17

**FRIED CHICKEN SANDWICH**

Hand Breaded Chicken Breast,  
House-made Hot Sauce, Lettuce,  
Tomato, Red Onion, Chipotle  
Dijonnaise, Brioche Bun  
\$16

**Handhelds Served with Choice of:** *French Fries, Sweet Potato Fries, Side Garden Salad, Soup of the day, Add Side Caesar Salad \$3 Add  
Side of Truffle Cheese Sauce \$6*



## FLATBREADS

**HAZEL DELL MUSHROOM  
FLATBREAD**  
House-Made White Sauce, Local  
Hazel Dell Mushrooms, Spinach,  
and Mozzarella Cheese  
\$18

**12 OZ RIBEYE\***  
**1855 BLACK ANGUS BEEF**  
Garlic Whipped Potatoes, Roasted  
Carrots and Parsnips, Red Wine  
Reduction, Parsnip Chips  
\$42

**8 OZ SEARED SALMON\***  
Roasted Carrots and Parsnips,  
Creamed Corn Risotto, Red Pepper  
Beurre Blanc  
\$32

**BRAISED SHORT RIB**  
Braised Boneless Short Rib,  
Garlic Whipped Potatoes,  
Roasted Carrots and Parsnips,  
Pan Jus, and Cherry Demi  
\$39

## SAUCES & CHEESE

Creamy Horseradish \$2  
Chipotle Dijonnaise \$2  
Truffle Cheese \$6  
Coca-Cola Sauce \$2  
WeldWerks Colorado Ale  
Beer Cheese \$4

Add Grilled Chicken \$9  
Add Shaved Prime Beef \$9



## BEEF

**10 OZ NEW YORK STRIP\***  
**1855 BLACK ANGUS BEEF**  
Garlic Whipped Potatoes, Roasted  
Carrots and Parsnips, Red Wine  
Reduction, Parsnip Chips  
\$42

## FISH

**ROCKY MOUNTAIN TROUT**  
Sautéed Green Beans, Roasted  
Fingerling Potatoes, Lemon Dill  
Caper Velouté  
\$29

## COMFORT

**MEEKER'S CHEESEBURGER\***  
Gold Canyon Beef  
Lettuce, Tomato, Red Onion  
Brioche Bun  
\$18  
*Choice of Cheese: American, Smoked  
Cheddar, Swiss, Provolone*  
Add: Bacon \$1, Mushrooms \$1

## SIDES

Creamed Corn Risotto \$12  
Garlic Whipped Potatoes \$7  
Mac N' Cheese \$8  
Sautéed Green Beans \$7  
Fried Brussels Sprouts \$7  
Roasted Fingerling Potatoes \$9

**MARGHERITA FLATBREAD**  
Fresh Mozzarella, San Marzano  
Pomodoro Sauce, Basil, Drizzled  
with Barrel-Aged Balsamic and  
EVOO  
\$16

**6 OZ FILET\***  
**1855 BLACK ANGUS BEEF**  
Garlic Whipped Potatoes, Roasted  
Carrots and Parsnips, Red Wine  
Reduction, Parsnip Chips  
\$43

**FISH & CHIPS**  
Beer-Battered Cod with Tightknit  
Irish Red Ale, House-made Fries,  
and Sweet Chili Tartar Sauce  
\$22

## PASTA BOLOGNESE

Slow Simmered Beef Ragù,  
Pappardelle Noodles, Marinara,  
Basil Chiffonade, and Parmesan  
\$22  
Add Bison Meatballs  
2 for \$6  
4 for \$10

## SIDE SALADS

Caesar Salad \$7  
Garden Salad \$5



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

Please be advised that food prepared here may contain the ingredients milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy, sesame. Please inform server of any allergies.