



## SPRING DINNER MENU

### STARTERS AND SHAREABLES

#### PRETZEL BITES

*XLVII's Bakery, Thornton, Colorado*  
WeldWerks Colorado Ale Cheese Sauce  
\$15

#### BISON MEATBALLS

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

#### TEMPURA MAITAKE MUSHROOMS

Hazel Dell Fried Maitake  
Mushrooms, Lemon-Herb  
Truffle Aioli  
\$18

#### 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*  
\$16  
*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*  
\$22

#### CHILI AND CINNAMON ROLL

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

#### ROSEMARY PARMESAN FRIES

Hand Cut Fries Tossed in Rosemary  
and Parmesan, Side of House-made  
Ranch  
\$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

#### BABY ICEBERG WEDGE

Iceberg, Grape Tomato, Bacon Bits,  
Pickled Red Onion, Bleu Cheese  
Dressing, Bleu Cheese Crumbles,  
Balsamic Reduction, Chives  
\$15

#### Salad Dressings:

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

*Add a Protein to a Salad: 6 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

#### GRILLED CHICKEN CAPRESE

Grilled Chicken Breast, Fresh  
Mozzarella, Tomato, Farm Greens,  
Basil Pesto, French Baguette  
\$18

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



## 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, Grilled  
Broccolini, Red Wine Reduction,  
Crispy Onion Strings  
\$42

**7 OZ BLACKENED SALMON\***  
Grilled Broccolini, Cilantro Lime  
Rice  
\$30

**BRAISED SHORT RIB**  
Garlic Whipped Potatoes, Grilled  
Broccolini, Red Wine Reduction,  
Crispy Onion Strings  
\$39

## SAUCES & CHEESE

Creamy Horseradish \$2  
Chipotle Dijonnaise \$2  
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, Grilled  
Broccolini, Red Wine Reduction,  
Crispy Onion Strings  
\$41

## 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

Cilantro Lime Rice \$6  
Garlic Whipped Potatoes \$7  
Mac N' Cheese \$8  
Sautéed Green Beans \$7  
Grilled Broccolini \$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, Grilled  
Broccolini, Red Wine Reduction,  
Crispy Onion Strings  
\$43

**FISH & CHIPS**  
Beer-Battered Cod with Tightknit  
Irish Red Ale, House-made Fries,  
and Lemon Caper 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.