FALL & WINTER DINNER MENU

STARTERS AND SHAREABLES

BISON CHILI & CINNAMON ROLL
Cup of Bison Chili with Our House-made Signature Cinnamon Roll and Cream Cheese Frosting
$16

PRETZEL BITES
XLVII's Bakery, Thornton, Colorado
WeldWerks Colorado Ale Cheese Sauce
$15

PAN-ROASTED BRUSSELS
Dried Craisins, Feta Cheese, Fine Herbs, Honey
$11

JUMBO CHICKEN WINGS
Choice of:
House-made Hot Sauce, BBQ, Mango Chili or Lemon Pepper
Choice of : Ranch or Bleu Cheese
$17
Additional Sauces or Dressings for $0.75 each

ROSEMARY PARMESAN FRIES
Crispy Sidewinder Fries, Tossed with Fresh Rosemary & Parmesan Cheese, Ranch Dressing
$12

1855 BLACK ANGUS STEAK TIPS
Seared Steak Tips Served with House-made Coca-Cola Sauce
Add Either Creamy Horseradish or Chipotle Honey Dijonnaise for $1 each
$23

WHIPPED LEMON & RICOTTA DIP
Bacon-Pepper Jam, Fine Herbs, Cucumber, Grilled Naan
$15

BISON CHILI
Lean Bison, Kidney Beans, Cheddar-Jack Cheese, Red Onion
Cup for **$8,** Bowl for **$10**

FROM THE GARDEN

MEEKER'S SEASONAL SALAD
Spring Mix, Feta Cheese, Craisins, Candied Pecans, Fuji Apples, Apple Cider Vinaigrette
$17

CAESAR SALAD
Romaine, Parmesan Cheese, Croutons, Lemon Caesar Dressing
$15

BABY ICEBERG WEDGE
Quartered Iceberg, Grape Tomato, Bacon Bits, Bleu Cheese Dressing, Raspberry Pickled Onion, Bleu Cheese Crumbles, Balsamic Reduction, Chives
$15

Salad Dressings:
All Dressings are House-made: *Ranch, Bleu Cheese, Lemon Caesar, Apple Cider Vinaigrette*
Additional Dressing for ***$0.75 each***

Add Protein to a Salad: *6 oz Grilled Chicken* ***$9*** *OR 4 oz Salmon** ***$10***

HANDHELDS

HOT & SPICY CHICKEN
Blackened Chicken Breast, Tomato, Shredded Iceberg, Chipotle Dijonnaisse, Spicy Pickles, Pepper Jack Cheese, Brioche Bun
$18

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

CLASSIC REUBEN
Corned Beef, Kraut, Swiss Cheese, Thousand Island, Marble Rye
$17

MEEKER'S CHEESEBURGER*
7 oz Gold Canyon Beef
Lettuce, Tomato, Red Onion
Brioche Bun
$19
Choice of Cheese: American, Swiss, Smoked Cheddar, Provolone
Add: Bacon ***$1*** *or Mushrooms* ***$1***

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

FLATBREADS

MUSHROOM FLATBREAD
House-Made Alfredo, Truffle Salt, Fine Herbs, Mozzarella Cheese, Local Hazel Dell Oyster Mushrooms,
$18

Add a Protein: *Grilled Chicken OR Shaved Prime Rib for **$9 each***

MARGHERITA FLATBREAD
Fresh Mozzarella, Basil, San Marzano Pomodoro Sauce, Grape Tomatoes, EVOO, Barrel-Aged Balsamic Drizzle
$16

ENTREES

10 OZ NEW YORK STRIP*
1855 BLACK ANGUS BEEF
Garlic Whipped Potatoes, Heirloom Carrots, Red Wine Reduction, Crispy Onion Strings
$43

12 OZ RIBEYE*
1855 BLACK ANGUS BEEF
Garlic Whipped Potatoes, Heirloom Carrots, Red Wine Reduction, Crispy Onion Strings
$45

6 OZ FILET*
1855 BLACK ANGUS BEEF
Garlic Whipped Potatoes, Heirloom Carrots, Red Wine Reduction, Crispy Onion Strings
$47

BLACKENED SALMON*
7 oz Hand-Cut Fillet, Mushroom & Scallion Wild Rice Pilaf, Heirloom Carrots, Chives, Lemon Butter Sauce
$30

COLORADO STRIPED BASS*
Mushroom & Scallion Wild Rice Pilaf, Heirloom Carrots, Chives, Lemon Butter Sauce
$34

COMFORT CLASSICS

BRAISED SHORT RIB
Local Hazel Dell Mushrooms, Marsala Demi-Glace, Pappardelle Pasta, Crispy Onion
$42

FISH & CHIPS
Local Tightknit Irish Red Ale Beer-Battered Cod, Sidewinder Fries, Lemon Caper Tartar Sauce
$22

BLACKENED CHICKEN MAC & CHEESE
Spiced Chicken Breast, Cavatappi Pasta, Scallion, House Cheese Sauce
$24

SAUCES & CHEESE

Creamy Horseradish **$2**

Chipotle Dijonnaise **$2**

Coca-Cola Sauce **$2**

WeldWerks Colorado Ale Beer Cheese **$4**

Scan QR Code for Special Events

SIDES

Garden Salad $5

Caesar Salad **$7**

Mushroom & Scallion Wild Rice Pilaf **$6**

Garlic Whipped Potatoes **$7**

Cavatappi Mac & Cheese **$8**

Roasted Heirloom Carrots **$8**

Sidewinder Fries **$6**

*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 your server of any allergies.