



# Caroline's Cuisine

Established in 1991

9921 U.S. Hwy. 34 #20 • Grand Lake, CO 80447  
970-627-9404 • www.sodaspringsranch.com



*Timberline Smoked Salmon on our menu is available for sale for you to take home. Ask your server.*

*We use no Trans Fats*

*Our smoked salmon is smoked in house with apple wood*

*All our dressings & vinaigrette are made in house*

*All steaks are quality USDA, 21 days aged, hand cut. Served with baked potato or potato du jour.*

## Starters

Baked Artichoke Spinach Dip Au Gratin <i>served with toasted pita wedges</i>	\$7.75
Timberline Smoked Salmon Grilled Bruschetta <i>with capers and onion</i>	\$9.95
Escargot <i>1/2 dozen sautéed with pancetta, herbs and mushrooms in garlic butter sauce</i>	\$6.00
Fondue au fromage, <i>cheese fondue with Gruyere and Emmenthal with French baguette</i>	\$8.95
Gambas à la Provençale <i>sauteed jumbo shrimp in garlic and tomato sauce</i>	\$8.95

## Soup & Salad

Soup du Jour	\$4.95
Onion Soup au Gratin	\$5.95
House Salad <i>choice of Bleu Cheese, Oriental, Ranch, Vinaigrette or Caesar dressing</i>	\$4.50

## From the Grill

Our three Cesar salads: <i>blackend chicken, smoked salmon or beef tenderloin</i>	\$9.75
Grilled Cheeseburger <i>served on a cornmeal bun with choice of melted Swiss, Cheddar or Bleu Cheese served with shredded lettuce, tomato, onion, pickle &amp; a chipotle mayonnaise and choice of homemade fries or side salad</i>	\$10.50

Veggie Burger Available

Steak Frites <i>8 oz. Top Sirloin with homemade freedom french fries &amp; pepper sauce</i>	\$14.75
Center Cut Filet Mignon 7 oz.	\$29.95
Rib Eye 14 oz.	\$27.95

*All steaks come with a selection of sauce:*

- Au Poivre – cream demi glace Cognac peppercorn
- Roquefort – cream demi glace Roquefort cheese
- Diane Sauce – mushroom red wine demi glace
- Chimichurry – jalapeno garlic herb infusion

## House Specialties

	Entrée Size	Petits Plats
Moules Frites Steamed Mussels <i>in chardonnay herbs sauce with fries</i>	\$14.00	n/a
Veal Piccata <i>veal sautéed with caper lemon butter</i>	\$25.75	15.00
Canard Du Jour <i>roasted half Long Island duck</i>	\$25.95	n/a
Salmon Cuitlacoche <i>sauteed fresh salmon with Cuitlacoche (Mexican corn truffles) cream sauce</i>	\$22.75	14.00
Penne Con Scampi alla Gorgonzola <i>penne pasta with jumbo shrimp and a Gorgonzola cream sauce</i>	\$19.50	13.00
Chicken Breast Alfredo <i>sauteed chicken breast with artichoke in cream sauce over fettuccine</i>	\$19.50	13.00

**Sunday dinner buy 2 entrees get a bottle of wine from our special list 1/2 price**

*To Grandmother Lola, for her love and dedication to food. Mangia Bene!*

Entrees may be served with extra vegetables and no starch.

Entrees served with appropriate starch, vegetable du jour, bread, butter and herbed cheese spread.

**No separate checks, please.** An 18% gratuity will be added to parties of 6 or more.

Sorry, no personal checks. There will be a \$4.00 per person charge for split entrees.

Basket of bread \$4.00