

Rock Inn take-out and delivery menu

970-586-4116 ~Or~ 970-308-8786

Call in or stop by for take-out

1675 State Highway 66

\$5 delivery fee (Free if you are over 60)

Buy One Get One on Starters and Desserts (mix and match)

1/2 price bottles of wine

~Starters~

- Devils on Horseback ~ Garlic-stuffed, bacon-wrapped dates served with homemade aioli. **8**
Blue Cheese and Date Dip ~ Baked and topped with a balsamic reduction. Served hot with warm bread. **8**
Smoked Elk Sausage ~ Smoked elk sausage served with honey mustard, warm bread, and pickles. **10**
Chuck's Buffalo Wings ~ Served with homemade blue cheese dressing, carrots, and celery. **12**
~ Ranch and blue cheese dressing \$1
Loaded Potato Soup ~ Topped with chopped bacon and shredded cheddar-jack cheese. **6** 

~Greens~

- Add 4 sautéed shrimp \$8, 6oz. diced marinated chicken breast \$7, hickory-smoked bison \$8, smoked elk sausage** \$7, bacon \$3, anchovies \$2, -or- a 4 oz. salmon filet \$8
Salad Dressings: ranch, blue cheese, balsamic, Caesar*, honey mustard, herb vinaigrette, or poppy seed
Caesar ~ Romaine hearts and croutons tossed in our classic Caesar* dressing
And topped with shaved Parmesan. **Entrée size 9** (small 5)
Spinach ~ Fresh baby spinach, sunflower seeds, blue cheese crumbles, and red onion with our balsamic vinaigrette. **Entrée size 9** (small 5) 
Heritage ~ Fresh seasonal greens topped with chilled sautéed onions, chopped dates, and crushed cashews. Served with our poppy seed dressing. **Entrée size 12** (small 6) 

~Sandwiches~

- ~ Add Swiss, cheddar, pepper-jack, blue cheese, -or- jalapenos \$1.5
~ Add roasted tomatoes, sautéed mushrooms -or- sautéed onions \$1.75
~ Add bacon \$3 ~ Add creamy dill-horseradish sauce \$3
Hickory Smoked Bison Sandwich ~ Hickory-smoked bison roast served hot and topped with homemade bison gravy and sautéed onions. Served on a locally made, non-GMO brioche bun with pickles. **17**
Flatbread Chicken ~ Diced marinated chicken breast with sautéed onions, diced tomatoes, olive tapenade, and melted Swiss cheese all on a warm pita with a side of herbed-almond aioli. **14**
Char-Grilled Beef Burger ~ 100% Gold Canyon Natural Gourmet Angus 7-ounce patty served on a locally made, non-GMO brioche bun. (Burgers come fully cooked.) **12**
Portabella Pita ~ Homemade cashew cheese, fresh spinach, and house-pickled cabbage with sautéed portabella mushrooms, herbs, onions, shredded carrots, and roasted tomato in a warm pita with balsamic reduction. **16**
All sandwiches served with fries. Sub choice of side for \$1.
Sub a Caesar*, Spinach, -or- House side salad \$2. Sub Heritage salad \$3.
Sides: Organic Red Quinoa, Fries, Yukon Gold Mashed Potatoes,
-or- Longs Peak Potatoes (baby red potatoes that are boiled then flash-fried) **available à la carte ~ \$3.50 (each)**

~10" Pizzas~

- Hand-rolled, oat and honey, thin-crust cheese pizza with red sauce. **12.50**
Onion, Jalapeno, Pepperoncini, Mushroom, Black Olive, -or- Spinach **\$1.25**
Artichoke, Anchovy, Roasted Tomato, -or- Pepperoni **\$2**
Bacon -or- Chopped Dates **\$3** Smoked Elk Sausage** **\$7** Diced marinated chicken breast **\$7**

~Entrées~

- ~ Add 4 sautéed shrimp \$8, add smoked elk sausage** \$7, add hickory-smoked bison \$8
~ Add roasted tomatoes, sautéed mushrooms -or- sautéed onions \$1.75
~ Add blue cheese crumbles \$1.25 ~Add creamy dill-horseradish sauce \$3

- Pan-Seared Trout ~ Prepared with dill butter and fresh lemon or Cajun style. **24** 
New York Strip ~ Char-grilled, 12-ounce, Gold Canyon Natural Gourmet Angus steak. **30** 
Honey Almond Norwegian Salmon ~ Pan-seared and baked to finish. **27** 

Entrées served with sautéed vegetables, house side salad, warm bread, and a side of your choice.
Sides: Organic Red Quinoa, Fries, Yukon Gold Mashed Potatoes, Smoky-Lime Black Beans, or Longs Peak Potatoes (baby red potatoes that are boiled then flash-fried)
Sub a Caesar* or Spinach side salad \$2, or sub Heritage salad \$3

~Bowls~

- Add 4 sautéed shrimp \$8, 6 oz. diced marinated chicken breast \$7, add hickory-smoked bison \$8, smoked elk sausage** \$7, bacon \$3, -or- a 4 oz. salmon filet \$8
Gluten free pasta and bread available for substitution \$1
Bison Meatballs** ~ In a creamy garlic gravy with sautéed vegetables and your choice of side. **18** **Southwest Chicken Bowl** ~ Diced chicken breast sautéed with Cajun seasoning, tomato, onion, garlic, jalapeno, and black beans, then placed on a bed of mixed greens and topped with sour cream. **21** 
Greens & Grains Bowl ~ Fresh mixed greens with red quinoa, black beans, roasted tomatoes and butternut squash with choice of: pineapple-serrano -or- dill-horseradish cream sauce. **17** 
Vegetable Medley ~ Roasted butternut squash, tri-colored fingerling potatoes, red bell peppers, mushrooms, spinach, and cashews sautéed in a mushroom soy glaze. **15** 
Pineapple-Serrano Salmon ~ Pan-seared Norwegian salmon placed on a bed of fresh seasonal greens and organic red quinoa. Topped with your choice of sauce. **25** 
Stroganoff ~ Filet tips sautéed in a mushroom and sour cream sauce with fettuccine noodles. Served with a house salad. **22**
Pasta Marinara ~ Fettuccine noodles, mushrooms, roasted tomatoes, onions, and spinach sautéed in our house-made marinara and topped with shaved Parmesan. Served with a house salad. **15**
White Wine Pasta ~ Fettuccine noodles with sautéed artichoke, spinach, onion, garlic, and roasted tomatoes in a white wine sauce. Served with a house salad. **16** **Add shaved Parmesan \$1.25**
All Bowls served with warm bread and cinnamon honey butter.

~Kids~

- Kids Vegetable Medley** ~ (cashews optional) **8** add a protein at menu price
Chicken Nuggets ~ with choice of side **7.50**
4 oz Salmon ~ with choice of side **12**
Penne Pasta and cheese ~ Made with 100% real cheese, milk, and cream **7.50**
Penne Pasta with marinara **6.50** (vegan)

~Desserts~

- Cheesecake** ~ NY Orange, Vanilla-Chocolate Chip with a Brownie Crust, ~or~ Almond **\$9**
Brownie Sundae ~ Oat-flour brownie with all natural vanilla ice cream, caramel sauce & whipped cream **\$8**
Apple Bread Pudding ~ Baked with raisins and topped with a vanilla bourbon cream sauce **\$7**
Carrot Cake ~ **\$7**

We only use cage-free eggs. Our chicken is all-natural and Colorado raised.
Our bison is sourced from Rocky Mountain farmers who follow Certified Humane practices.
The elk we serve is sourced from free-range, grass-fed farms. Our bacon and pork come from free-range, pasture-raised pigs.
**Our bison meatballs are prepared in-house. Both bison meatballs and smoked elk sausage contain ground pork.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Our Caesar dressing is made in a traditional style with raw eggs and anchovies.