

The Rock Inn is offering limited capacity dine-in, patio seating or carry-out starting at 4pm daily. Colorado Law mandates every person MUST wear a mask on premise except while seated at a table.

We are allowed to serve alcohol until 10pm only.

With Limited capacity and stringent cleaning guidelines, wait times for a table are common nightly so take out or curbside delivery is a great option for quick service.



## Rock Inn Menu

970-586-4116 ~Or~ 970-599-5325  
Open Daily at 4pm for Dine-in and Take-out.  
1675 State Highway 66

**\*1/2 Price Bottles of Wine and Beer (Cans and Bottles) For Take-Out Only**

***Please call 20 – 30 minutes before you would like to pick up your order.***

***Scheduled pick-up times are not easily accommodated.***

### **~Starters~**

- Devils on Horseback ~ Garlic-stuffed, bacon-wrapped dates served with homemade aioli. 8
- Cajun Shrimp ~ 4 shrimp sautéed with butter, onion, garlic, and Cajun spice on creamy polenta. 11 (GF)
- 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 (GF)
- Potato Corn Chowder ~ Topped with shredded cheddar-jack cheese. 6 (GF)

### **~Greens~**

- Add 6oz. diced marinated chicken breast \$7, smoked elk sausage\*\* \$7, bacon \$3, anchovies \$2,  
4 shrimp \$8, Hickory smoked bison \$8, sautéed tenderloin tips \$10, -or- a 4 oz. salmon filet \$8
- Salad Dressings: ranch, blue cheese, 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)
- 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) (GF)
- House ~ Romaine hearts with shredded carrots, chopped cabbage, and dressing of choice. **Entrée size 7** (small 4)

### **~Entrées~**

- ~ Add smoked elk sausage\*\* \$7, Hickory smoked bison \$8, sautéed tenderloin tips \$10, 4 shrimp \$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 (GF)
- Filet Mignon ~ Char-grilled, 7-ounce, Gold Canyon Natural Gourmet Angus steak. 35 (GF)
- New York Strip ~ Char-grilled, 10-ounce, Gold Canyon Natural Gourmet Angus steak. 33 (GF)
- Honey Almond Norwegian Salmon ~ Pan-seared and baked to finish. 27 (GF)
- Entrées served with sautéed vegetables, warm bread, and a side of your choice.
- Add a House side salad \$4      Add a Caesar side salad \$5      Add a Heritage side salad \$6
- Sides: Creamy Polenta, 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) available à la carte ~ \$3.50

### **~10" Pizzas~**

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

## ~Bowls~

6 oz. diced marinated chicken breast \$7, smoked elk sausage\*\* \$7, bacon \$3, 4 shrimp \$8  
sautéed tenderloin tips \$10, Hickory smoked bison \$8, -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** <sup>GF</sup>

**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** <sup>GF</sup>

**Pineapple-Serrano -OR- Dill-Horseradish Salmon** ~ Pan-seared Norwegian salmon placed on a bed of fresh seasonal greens and organic red quinoa.

Topped with your choice of sauce. **25** <sup>GF</sup>

**Stroganoff** ~ Filet tips sautéed in a mushroom and sour cream sauce with fettuccine noodles. **21**

**Pasta Marinara** ~ Fettuccine noodles, mushrooms, roasted tomatoes, onions, and mixed greens sautéed in our house-made marinara and topped with shaved Parmesan. **15**

**White Wine Pasta** ~ Fettuccine noodles with sautéed artichoke, greens, onion, garlic, and roasted tomatoes in a white wine sauce. **15** Add shaved Parmesan **\$1.25**

All Bowls served with warm bread and butter.

## ~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

**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% Estes Park raised, free-range, grass-fed "Happy Cow" 7-ounce beef patty served on a locally made, non-GMO brioche bun. (Burgers come fully cooked.) **12**

**Roast Beef Sandwich** ~ Beef round-roast seasoned with paprika and smoked sea salt, slow-roasted, then sliced thin. Served on a locally made, non-GMO brioche bun with creamy dill-horseradish sauce, fries, and pickles. **15**

**Hickory Smoked Bison Sandwich** ~ Smoked bison roast sliced thin, served on a locally made, non-GMO brioche bun, topped with bison gravy and sautéed onions, and served with fries and pickles. **17**

**Portabella Pita** ~ Homemade cashew cheese, mixed greens, 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\*-or- House side salad \$2. Sub Heritage salad \$3.

## ~Kids~

**Chicken Nuggets** ~ with choice of side **9**

**4 oz Salmon** ~ with choice of side **12**

**Penne Pasta and Cheese** ~ Made with 100% real cheese, milk, and cream **8.50**

**Penne Pasta with Marinara** **7.50** (vegan)

## ~Desserts~

**Brownie Sundae** ~ Oat-flour brownie with all natural vanilla ice cream, caramel sauce & whipped cream. **8** <sup>GF</sup>

Daily dessert options subject to change. Please call for today's options.

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.

We only use cage-free eggs. Our chicken is all-natural and Colorado raised.

\*\*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