

GLUTEN-FREE DINNER

SNACKS

Chef's Dip
homemade ranch potato chips/our twist on a classic French Onion Dip9

RH Watermelon Caprese
compressed watermelon/goat cheese/fresh mint/crushed pistachios/balsamic reduction13

***Tuna Poke**
sushi grade tuna/avocado/citrus/sambal/green onion/sesame seeds/gluten-free flatbread18

APPETIZERS

RH Drunken Mussels
coconut-citrus broth/white wine/fresh herbs/butter/grilled asparagus/grilled gluten-free brioche bun17

Street Fondido
queso oaxaca/caramelized onions/chorizo/roasted jalapeños/gluten-free flatbread15

OYSTERS

Prosciutto & Asparagus
fig jam/provolone/grilled asparagus/arugula/shaved prosciutto/asiago17

Margherita
crushed-tomato sauce/provolone/buffalo mozzarella/fresh basil/tomato15
{add pepperoni2}

RH Truffled Mushroom
garlic-truffle oil/wild mushrooms/buffalo mozzarella/asiago/fresh herbs/prosciutto17

Touch of Fire
crushed-tomato sauce/provolone/spicy salami/hot-dry cured Cappicola/pepperoni17

OUR KITCHEN

*We use a separate fryer that is ONLY used for Gluten-Free items

*All items ordered from this menu will be prepared in a sauté pan and cut on a clean cutting board.

*We will do our best to go above and beyond to accommodate all dietary needs.

*Please inform your server of any allergies or intolerances you may have so that we are fully aware and can take special care of your needs.

OYSTERS

***Fresh Oysters**
Chef's selection/cocktail sauce/mignonette sauce3.5 ea.
{pairs well with a half bottle of Gloria Ferrer}

HOMEMADE SOUPS

Pork Green Chili cup5 bowl8



FRESH SALADS

Club Car Cobb
mozzarella/applewood bacon/hard-boiled egg/apples/toasted pumpkin seeds/dried cranberries/romaine lettuce/honey-dijon dressing13
{pairs well with *grilled steak}

RH Roasted Beet
roasted golden & red beets/goat cheese/arugula/shaved radish/tricolored quinoa/citrus mint-pesto vinaigrette13
{pairs well with grilled shrimp}

Grilled Peach
grilled peaches/gorgonzola/candied walnuts/red onion/spinach/arugula/orange-champagne vinaigrette13
{pairs well with *grilled Atlantic salmon}

Chopped Caesar
chopped romaine/*caesar dressing/parmesan crisps12
{pairs well with grilled shrimp}

RH Thai
avocado/mango/peanuts/cabbage/mixed greens/bell pepper/Mandarin oranges/wasabi vinaigrette13
{pairs well with *seared ahi tuna}

Add any of the following to any salad:

*Grilled Atlantic Salmon6
*Seared Ahi Tuna6
Grilled Shrimp6
*Grilled Steak5
Grilled Chicken4

BURGERS

All burgers are served with a choice of fries, apple-chipotle slaw, lemon-parm kale {no bread crumbs} or homemade ranch potato chips

Sub any other side1

Roadhouse

*Colorado hormone-free beef / Gruyere / caramelized onions / beef short rib / au jus / gluten-free brioche bun17

^{RH} Carolina BBQ

*Colorado hormone-free beef / fried pork belly / mustard bbq sauce / apple-chipotle slaw / gluten-free brioche bun17

Teller

*Colorado hormone-free beef / bacon-onion apple jam / applewood bacon / brie / arugula / gluten-free brioche bun17

Build-Your-Own Burger

~*CO Hormone-Free Beef15

~Grilled Chicken Breast14

ADD ANY COMBINATION OF THE FOLLOWING1 ea.

American / Asiago / Brie / Swiss / Provolone

Pepper Jack / Bleu Cheese Crumbles

Goat Cheese / Cheddar / Gruyere

Pineapple-Jalapeño Cream Cheese

Mozzarella / Wild Mushrooms /

Caramelized Onions / Jalapeños / BBQ Sauce

ADD ANY COMBINATION OF THE FOLLOWING1.25 ea.

Applewood Bacon / Avocado /

Pork Green Chili / *Fried Egg



SIDES5

~Skinny Fries

~Homemade Ranch Potato Chips

~Apple-Chipotle Slaw

~Crispy Brussels Sprouts

~Lemon-Parm Kale
{no bread crumbs}

~Sweet Potato Fries

~Fresh Fruit

~Asparagus

~Jalapeño-Cream
Cheese Mashed Potatoes

SIGNATURE ENTREES

Prime Dip

shaved to order *1855 prime rib / creamy onion horseradish / au jus / gluten-free brioche bun / choice of side20

^{RH} Short Rib Enchiladas

braised beef short rib / pepper jack / corn tortillas / jalapeño-white cheddar cream sauce / honey-chipotle molasses / crispy brussels sprouts18

Lemon Chicken

grilled chicken breast / lemon-butter cream sauce / artichoke hearts / jalapeño-cream cheesed mashed potatoes / lemon-parm kale {no breadcrumbs}18

FISH+SEAFOOD

^{RH} Halibut

grilled halibut / tricolored quinoa / asparagus / citrus mint-pesto39

Garlic Shrimp Paleo Bowl

blackened-garlic shrimp / zucchini linguini / tomatoes / roasted bell peppers / sautéed onions / cilantro / water chestnuts / brussels sprouts / coconut-citrus broth19

Pan-Seared Salmon

*pan-seared Atlantic salmon / corn elote / jalapeño-cream cheese mashed potatoes / grapefruit glaze25

^{RH} Tstreet Pasta

blackened shrimp / andouille sausage / red bell pepper / crushed red pepper / roasted garlic / sun-dried tomato cream sauce / asiago / spinach / gluten-free spaghetti24

Mahi-Mahi Fish Tacos

three corn tortillas / blackened mahi-mahi / mango-papaya salsa / apple-chipotle slaw / homemade ranch potato chips17

HAND-CUT STEAKS

Roadhouse Ribeye

16oz *1855 Ribeye / jalapeño-cream cheese mashed potatoes / corn elote / roasted-leek garlic butter36

^{RH} The Bronx

12oz *1855 New York Strip / skinny fries / shaved asiago / fresh herbs / compound butter31

Filet Mignon

8oz *1855 Filet / jalapeño-cream cheese mashed potatoes / asparagus / blackberry demi37