



~ Starters ~



Soup of the Day 4.50

Jaimo's Chili con Carne 7

**Beef and Buffalo Chili Finished with Anaheim Peppers,
Cheese, Fresh Vine Ripened Tomatoes served in a warm Bread Bowl**

Wedge Salad 6

**Baby Iceberg Wedge, Bacon, Buttermilk Bleu Cheese, Baby Pear Tomatoes, Crispy Onions
Served with your Choice of Dressing**

Pear Salad 12

**Peppered Pear, Baby Spinach, Arugula, Candied Pecans and Walnuts, Sweet Cranberries, Prosciutto,
Herbed Haystack Goat Cheese, Balsamic Vinaigrette and Crispy Onions**

Caesar Salad 9

Hearts of Romaine, Sweet Herb Lemon Caesar Dressing, Five Cheese Blend, Spanish Anchovies and Tomato Croutons

Add - Grilled Wild Salmon 6

Add - Seared Beef Tenderloin 6

Add - Red Bird Chicken 4



Lump Crab and Spinach Dip 8

Served Warm accompanied with Fresh Crudite and Grilled Flatbread

Smoked Wings with Celery and Carrots 9

**10 wings Peach Wood smoked and grilled Served with Ranch or Blue Cheese
Choice of Buffalo Sauce or Memphis Championship Barbecue Sauce (Spicy or Original)**

Sides Dishes 3.50

Baked Beans

Fresh Cut Fries

Seasonal Vegetables

Cordillera Baked Mac & Cheese

Rustic Mashers

Club-Made Onion Rings

Sweet Potato Fries

Basmati Rice Stuffed Tomato

~In the Smoker Today~

All Barbeque Items Come with a Choice of Two Sides

Baked Beans, Fresh Cut Fries, Seasonal Vegetables, Cordillera-Baked Mac & Cheese,
Rustic Mashers, Club-Made Onion Ring, Sweet Potato Fries

Baby Back Ribs Full Rack 22 Half Rack 12

Served with Memphis Championship Barbecue Sauce

Smoked Beef Ribs, Slow Smoked and served with Memphis Championship Barbecue Sauce on the side 18

Beef Brisket, Tender and Drenched in Memphis Spicy Championship Barbecue Sauce 14

Half Chicken, Smoked Red Bird Chicken Brushed with Memphis Championship Barbecue Sauce 15

~Entrees~

Build Your Own Burger 12

Ground Harris Ranch Sirloin or Colorado Buffalo

Seared with your choice of Garnishes served with Fresh Cut Fries

Entrees below are served with a Cup of Soup or House Salad and Seasonal Vegetables

Market Fish

Fresh Seasonal Fish served with Chefs choice of sides

14oz Rib-Eye 24

Pepper Crusted Baked Potato, Sour Cream, Aged Sharp Cheddar, Crumbled Bacon and Chives

6 oz Seared Tenderloin 23

Herb Basmati Rice Stuffed Baked Tomato finished with Haystack Goat Cheese

Pan Seared Deep Sea Scallops 20

Layered over Pear and Apple Risotto Cakes, House-Smoked Bacon Crisp and an Arugula Salad with a Cider Reduction

Vegetable Farfalle 15

Bowtie Pasta tossed with Extra Virgin Olive Oil Lemon Pesto, Torn Basil, Pear Tomatoes,
Grilled Portobello Mushrooms, Baby Spinach topped with a Triple Cream Brie and Grilled Flatbread

***We serve all natural meats that are hormone free with the freshest ingredients**