

DINNER

5pm – close

SALADS

All are served with your choice of dressing: ranch, chipotle ranch, blue cheese, balsamic, red wine vinaigrette or feta dill Greek yogurt.

Add to any salad:

chicken 5, steak 6, salmon 7

House ^{GF}

Greens, tomatoes, onions, cucumbers, cranberries and blue cheese
small – 4, large – 8

Cobb Salad ^{GF}

Mixed greens, chicken, bacon, diced tomatoes, onions, sliced egg and blue cheese – 13

Santa Fe ^{GF}

Mixed greens, jalapeños, tomatoes, red onions, jack and cheddar cheeses, topped with black bean and corn salsa and tortilla strips. Served with a side of chipotle ranch – 10

Seasonal Spinach ^{GF}

Fresh spinach topped with strawberries, candied walnuts and Colorado goat cheese. Served with balsamic vinaigrette – 10

Caesar

Romaine lettuce served traditionally with croutons and shaved Parmesan cheese small – 4, large – 8

Greek ^{GF}

Mixed greens, artichokes, roasted red peppers, kalamata olives, onions, tomatoes and feta dill Greek yogurt – 13

HOMEMADE SOUPS

Soup Du Jour

Featuring a different fresh homemade soup daily
cup – 4, bowl – 6

Pork Green Chili

Topped with cheese and served with a warm tortilla.
cup – 4, bowl – 6

APPS & SMALL PLATES

Homemade Pioneer Eggrolls

Black beans, cabbage sweet corn, green chili peppers, jack and cheddar cheeses rolled in a crispy wrapper, served with chipotle ranch – 13

Mt. Quandary Nachos ^{GF}

Crispy tortilla chips topped with jack and cheddar cheeses, black bean and corn salsa, lettuce, tomatoes and jalapeños. Served with a side of roasted tomato salsa and sour cream – 14 add guacamole 1, chicken 2, pulled pork 2, steak 3

Spinach & Artichoke Dip

Parmesan cheese blended with spinach and artichoke hearts with carrots, celery and warm pita bread – 13

Organic Falafel

On a pita with greens and feta dill Greek yogurt – 10

Fresh Organic Hummus

With carrots, celery and warm pita bread – 12

Wings ^{GF}

A pound of wings with your choice of Hot, BBQ, sweet Thai chili or diablo sauce, served with celery, carrots and ranch dressing – 13

Lettuce Wrap ^{GF}

Thai chicken, mandarin oranges, carrots, sesame seeds and green onions, served with a side of Thai peanut dressing – 12

Chips & Roasted Tomato Salsa – 6 ^{GF}

add guacamole – 3

Mozzarella Sticks

Homemade with marinara sauce – 11

Crispy Organic Brussels ^{GF}

Lemon pepper, queso fresco, chipotle ranch – 11

Portabella Stack ^{GF}

Grilled and stuffed with artichokes, roasted red peppers, kalamata olives, spinach and Colorado goat cheese. Topped with basil pesto and a balsamic reduction – 12

Chicken Tenders

With fries and your choice of BBQ sauce or ranch – 12

Sesame Seared Ahi*

With cucumber slaw, wasabi topped with sweet soy glaze – 13

Peak Nine Quesadilla

Flour tortilla filled with jack and cheddar cheeses, black bean and corn salsa and tomatoes. Served with a side of roasted tomato salsa and sour cream – 13
add guacamole 1, chicken 2, steak 3, pulled pork 2

Street Tacos

3 corn tortillas with queso fresco, roasted tomatillo salsa, sour cream, guacamole and pico de gallo.
mahi mahi – 14, steak – 15, pork carnitas – 12



ENTRÉES

Served two sides

- fresh vegetables
- mashed potatoes
- rice pilaf
- french fries

Substitute

- sweet potato fries 1
- a side salad 2
- onion rings 2
- soup cup 1, bowl 2

Fresh Atlantic Salmon* GF

Grilled and topped with spinach and tomatoes, finished with a white wine sauce – 21

Rotisserie Chicken

½ chicken served with cracked pepper gravy – 17

Barbeque Spare Ribs GF

Slow roasted pork ribs smothered in homemade BBQ sauce – 19

Barbeque Platter GF

Pork ribs and rotisserie chicken – 18

Portabella Pasta

Fresh portabella mushrooms, spinach and tomatoes tossed in a pesto cream sauce. Not served with a side – 18 add chicken 5, steak 6, salmon 7

Chef's Seafood Feature

Changes daily, ask your server – 24

STEAKS

All of our steaks are Colorado grown USDA Choice Black Angus, fresh, never frozen and hand cut in house. Cooked to temp*

Filet Mignon GF

8 oz. center cut beef tenderloin with a mushroom demi glace – 29

New York Strip GF

12 oz. topped with a cabernet demi glace – 26

Flat Iron GF

7 oz. topped with a chimichurri sauce – 22

Cowboy Ribeye GF

12 oz. topped with a cabernet demi glace – 32

BANQUETS

We have the best view in Breckenridge!

In the summer our patio overlooks the Maggie Pond which is crystal blue with the mountains as a perfect backdrop. In the winter the mountains are draped in a snowy white cover. Ask for a banquet packet to see the tantalizing menu choices we can offer for your special occasion – anything from a BBQ buffet to a gourmet sit down dinner.

Restaurant capacity is 130+ people (200 people w/ tented deck)

Contact:

- All Events And Catering LLC
- 970-471-9029
 - info@alleventsandcatering.com
 - www.alleventsandcatering.com

GF – Items that are gluten free • All oils are trans fat free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

A service charge may be added to large parties and signed credit card slips that are not left

We proudly use Colorado grown ingredients whenever possible.



DINNER

SLIDERS

3 sliders served à la carte

Carolina Pulled Pork – 11

Portabella

Roasted red peppers and pesto – 12

Filet

Blue cheese, sautéed onions and chimichurri – 13

BURGER BUILDING

Served with fries. Cooked to temp*

Substitute

- sweet potato fries 1
- a side salad 2
- onion rings 2
- soup cup 1, bowl 2
- gluten free Udi's bun 3

Half Pound of Aspen Ridge Beef – 12

All natural, 100% Colorado raised, never frozen

Chicken Breast – 11

Veggie Burger – 10

Toppings – 1

jack	bacon	sautéed mushrooms
cheddar	jalapeños	sautéed onions
swiss	guacamole	roasted red peppers
blue cheese	bbq sauce	
smoked gouda		

SPECIALTY BURGERS

Beef or Chicken – 14

Quandary

Tender Belly bacon, cheddar cheese, 2 onion rings & BBQ sauce

Southwest

Tender Belly bacon, guacamole and jack cheese

Blue Dream

Tender Belly bacon, mushrooms and blue cheese

Chef's Fat Burger

Tender Belly bacon, mushrooms, onions and smoked Gouda

Colorado Burger

Cheddar cheese and pork green chili