



Appetizers, Soups and Favorites

Calamari	Lightly breaded, served with our orange ginger aioli.	\$8.95
Chilled Jumbo Shrimp Cocktail	With our lime and horseradish cocktail sauce.	\$8.95
Baked Brie	A wedge of creamy Brie sprinkled with dried cranberries. Served with French baguette.	\$7.95
French Onion Soup	Our classic with Swiss cheese, layered over a slice of French baguette and lightly broiled to melted perfection. Topped with freshly grated Parmesan.	\$5.95
Classic Caesar Salad	Cold, crisp romaine lettuce tossed with homemade Caesar dressing and sprinkled with freshly grated Parmesan.	\$5.95
	With grilled chicken breast, add \$3.95. With blackened salmon, add \$5.95. With 5 jumbo shrimp, add \$5.95.	

Fresh Stuffed Mushrooms	Filled with surimi meat under a blanket of baked Swiss cheese and fresh herbs.	\$8.25
Gourmet Greens	Baby leaves with tomatoes, feta cheese and roasted almonds. Tossed with our balsamic vinegar and olive oil.	\$6.95
Red Chili	A medium-spicy bowl of our homemade smoked chipotle, ground beef and bean chili. Served with a side of corn chips.	\$5.95
Nachos Grande	A bed of white corn chips smothered in smoky chili, covered with melted cheddar cheese, salsa and a dollop of sour cream.	\$8.95

Sandwiches & Burgers

All hot sandwiches served with your choice of French fries, onion rings or small salad. You may add the soup and salad bar to any meal for an additional \$4.50.		
French Dip	Lean oven roasted beef served on a toasted French loaf au jus.	\$8.50
Reuben	Corned beef, Swiss cheese and sauerkraut grilled on light rye and served with thousand island dressing.	\$8.95
Lime Ginger Chicken	Skinless chicken breast marinated in lime juice, garlic and ginger, broiled and served on a grilled bun with lettuce and tomato. (Great with sautéed mushrooms for only \$1.00 more).	\$8.50
Wild Rose Crab Melt	Our own surimi meat salad served on toasted English muffin slices, topped with tomato and melted Swiss cheese.	\$7.95
Club Sandwich	Turkey, roast beef, bacon, lettuce, and tomato on toasted wheat bread.	\$7.95
Pesto Chicken Sandwich	5-6 oz free range chicken breast grilled and topped with fresh basil pesto sauce served over sesame bun with tomato, lettuce onion and pickle.	\$8.95
Soup and Salad Bar	Served with French baguette.	\$8.95

Wraps

Caesar	Meat or veggie on romaine lettuce, fresh tomato, parmesan cheese wrapped in lavash flat bread and Caesar dressing.
	Chicken/\$8.95, Shrimp/\$10.95, Mushroom/\$7.95
Chipotle	Wrap stuffed with combination of homemade chipotle sauce, lettuce, corn salsa, tomato and lettuce and Swiss cheese.
	Chicken/\$8.95, Shrimp/\$10.95, Mushroom/ \$7.95

Ranch Combination	Meat or veggie with homemade ranch dressing with tomato, lettuce, corn salsa and Swiss cheese wrapped in fresh lavash bread.
	Chicken/\$8.95, Shrimp/\$10.95, Mushroom \$7.95

Beverages

Coke Products, Iced Tea, Lemonade	\$1.95
Coffee, DCaff.....	\$2.25
Hot Tea.....	\$2.50
Milk / Chocolate Milk.....	Small \$1.65 / \$1.85; Large \$2.25 / \$2.50
OJ, Cranberry, Grapefruit, Apple Juices	Small \$1.85 / Large \$2.50
Fruit Coolers	\$2.85
Wild Rose Favorite SHAKES	\$4.95
Wild Rose Wonderful Warmers.....	\$5.95

Entrees

All Items Served For Lunch or Dinner. Lunch/Dinner Prices

Pasta Delights

All pasta dinners served with soup or salad and fresh French bread.

Salmon Pesto Pasta 4-5 oz of grilled Atlantic salmon served with pesto rich linguini pasta topped with lemon butter sauce. \$15.95 / \$17.95

Recommended wine pairing: Hess Select Chardonnay

Grilled Chicken Breast Al dente linguine pasta with basil and our rich lemon-tomato butter sauce. \$13.95 / \$15.95

Recommended pairing: Samuel Adams

Veggie Tortellini Tri-colored pasta pockets stuffed with four cheeses and served with fresh vegetables, and milano sauce. \$11.95 / \$13.95

Grilled Shrimp Jumbo shrimp on a bed of fettuccine pasta, tossed with sauteed mushrooms and broccoli crowns, with a luscious chardonnay herb sauce. \$15.95 / \$17.95
Suggested wine pairing: Ruffino Chianti

Tortellini Grilled chicken breast served over tri-colored pasta pockets stuffed with four cheeses and served with fresh vegetables, and milano sauce. \$13.95 / \$15.95

Vegetarian Lover Lightly sauteed mushrooms, tomatoes and seasonal vegetables served with fettuccine pasta, sprinkled with feta cheese and fresh herbs. \$11.95 / \$13.95

Seafood

All dinner entrées served with choice of soup or dinner salad and fresh baked bread.

Rocky Mountain Trout A broiled eight-ounce, de-boned Rainbow Trout served with wild rice and topped with your choice of lemon-wedges, almonds, or walnuts. \$15.95 / \$17.95

Suggested wine pairing: J. Johannesburg Riesling

Beer Battered Fish Served all day with homemade coleslaw, french fries and tartar sauce. \$11.95 / \$13.95
A Wild Rose Favorite!

Recommended pairing: Estes Park Stinger Beer

Grilled Salmon Filet 8 oz fresh Atlantic caught with fresh vegetables, scalloped potatoes with a chardonnay sauce. \$17.95 / \$19.95

Suggested wine pairing: Concannon Pinot Grigio (Reserve)

Wild Mahi Mahi Served on a bed of wild rice with fresh vegetables and a frangelico sauce. \$16.95 / \$18.95
Suggested wine pairing: Sebastiani Red Zinfandel

Grilled Sword fish Fresh 8 oz served with chef special tequila lime cilantro sauce, wild rice and fresh sauteed vegetables. \$18.95 / \$20.95

Ask for the catch of the day!

Continental

Chicken Marsala Tender chicken breast with Marsala and mushrooms. Blend of wild rice and garden vegetables. \$17.95

Suggested wine pairing: Concannon Pinot Grigio

Wild Rose Grilled Platter Free range chicken breast with jumbo shrimp in a tangy sauce with seasonal vegetables. \$19.95

Suggested wine pairing: Hess Select Chardonnay

Home made Sauerbraten German recipe cooked beef pot roast with seasonal vegetables, traditional sauce, and scallop potatoes. \$17.95

Stuffed Chicken Chicken breast stuffed with spinach and cheese broiled with fresh basil pesto served with scallop potatoes and vegetables. \$17.95

Roasted Pork Loin Sliced of slow oven roasted pork loin, topped with maple bourbon sauce and marinated cranberries with scallop potatoes and vegetables. \$16.95

German Jägerschnitzel Lightly home breaded. Served with French fries and coleslaw. \$17.95
Suggested wine pairing: Sebastiani Red Zinfandel

Sautéed Veal Wiener Schnitzel Lightly breaded and sautéed. Served with fresh garden vegetables and wild rice. \$17.95
Suggested wine pairing: Red Zinfandel

Over Baked Eggplant Fresh grilled eggplant broiled with sundried tomato and roasted pepper pesto with feta cheese served with scallop potato and vegetables. \$15.95

Dinner

Our Hand Cut New York Steak 10oz. grilled to your specifications. Prepared with mushrooms, fresh vegetables and Diane sauce. \$20.95

Suggested wine pairing: Mouton Cadet Bordeaux

Blackened Ribeye Steak 12 oz. hand cut and grilled to perfection with scalloped potatoes, garden vegetables and chef's sauce. \$22.95

Suggested wine pairing: Rothschild Merlot

Filet of Beef Tenderloin 8 oz. juicy and tender. Served with sautéed shrimp on a bed of scalloped potatoes, seasonal vegetables, and brandy merlot sauce. \$26.95

Suggested wine pairing: Diablo Shiraz

Surf & Turf Cold water lobster tail with 8 oz. filet mignon topped in our cognac sauce, wild rice and garden vegetables. \$31.95
Suggested wine pairing: Menage a Trois Rouge

Our Hand Cut Buffalo Steak 8 oz. tender and lean cut New York steak with scalloped potatoes, garden vegetables and chef's sauce. \$25.95

CHEF'S COMBO Ask your server about Chef's combination of game, steak, seafood or poultry served with sides and unusual sauce.

Elk Chops Wild Rose Chef's Special. A seasonal and highly recommended dish. (Market value price)
Suggested wine pairing: BV Cabernet Sauvignon



PRICE RANGE \$6.00 - \$7.00

Our Well ↗ Bacardi Rum, Captain Morgan, Cuervo Gold Tequila, Johnny Walker Red, Meyers Dark & Light Rum, Seagram's V.O. Canadian Rye, Smirnoff Vodka, Tanqueray Gin, Wild Turkey Bourbon

Our Top-Shelf ↗ Beefeater, Absolute Vodka, Bombay Supphier, Chivas Regal Scotch, Crown Royal, Drambuie, Hazelnut Frangelico, Glenlivet, Grand Marnier, Grey Goose, Hennessy Cognac, Irish Cream, Jack Daniels, Jamison, Patron Tequila, Stolichnaya Vodka, Makers Mark

Beer

Domestic ↗ Bud Light, Coors, Coors Light, Miller Lite, Budweizer, Miller Genuine Draft

\$3.50

Premium And Imports ↗ Corona, Heineken, Killian's Red Ale, Moosehead Lager, Beck's Non-Alcoholic

\$4.50

Microbrewery ↗ Estes Park Raspberry Wheat, Estes Park Honey Wheat Stinger, New Belgium Fat Tire Amber, O'dells 90 Shillings, O'dells Easy Street Wheat

\$4.50

Special Imports And Domestics ↗ Beck's, Hefeweizen, Samuel Adams, Warsteiner

\$4.95

White Wine

Mondavi HOUSE Chardonnay ↗ Forward apple & pear fruit flavors married to subtle oak tones.

Glass ½ Liter 1 Liter

\$6.00 \$15.00 \$28.00

Concannon Pinot Grigio (Reserve) ↗ Ripe balanced, crisp with aromas of citrus & melon, this Burgundian style Pinot Gris is finely structured with floral notes of vibrant peach.

Glass Bottle

\$8.00 \$31.00

Hess Select Chardonnay ↗ Elegant, fresh tropical fruit aromas with vivid melon, pear & hints of tasty oak

\$7.00 \$28.00

J. Johannesburg Riesling ↗ Aromas of peach, pear, & honey blended with flavors of apricots & tropical fruit.

\$6.50 \$26.00

Tamas Estates Pinot Grigio ↗ Light body, soft pear & flowery aroma.

\$6.50 \$26.00

Stags Leap "Hands Of Time" Chardonnay ↗ Offers pleasing aromas of lightly-spiced golden delicious apples and vanilla wafers along with citrus notes of tangerine and lemon. The spiced apple notes and hints of caramel carry over on the palate which has a solid core of fruit and a supple mouth feel.

N/A \$36.00

Mondavi HOUSE Zinfandel ↗ Summer fruit flavors of raspberries, watermelon and cherries.

Glass ½ Liter 1 Liter

\$6.00 \$15.00 \$28.00

Red Wine

Mondavi HOUSE Merlot ↗ Deep garnet in color with flavors of blackberry, plum & ripe cherries.

Glass ½ liter 1 liter

\$6.00 \$15.00 \$28.00

Mouton-Cadet Bordeaux Rouge ↗ A select blend of cabernet, merlot, cabernet franc combined to make a pleasing balance of cherry and herbal flavors.

\$6.50 \$27.00

Diablo Reserve Malbec ↗ Luscious dark fruit notes mix with hints of spice. Mouthfilling black fruit layered with dark plum, toasty yet lush, balanced finish.

\$6.50 \$26.00

Cotes-Du-Rhone "Belleruche" Rouge ↗ Well structured, with dark red fruit and pepper notes. Sustained tannins.

N/A \$39.00

Vidal Fleury Cote Rhone Rouge ↗ Intense deep nose of liquorice, dark fruit components and medium tannins.

N/A \$32.00

BV Beaulieu, "Costal" Cabernet Sauvignon ↗ Soft in texture with a rich mouth feel, classic Napa style with flavors of classic and touch of oak.

\$7.00 \$27.00

Mondavi Red Zinfandel ↗ Aromas of raspberry and boysenberry with shades of vanilla and brown sugar. Lush jammy fruit with hints of spice and soft finish.

\$8.00 \$31.00

Manage A Trois Rouge ↗ Fabulous blend of cabernet, merlot & zinfandel display a rich fruit forward blend with soft spice.

\$7.50 \$29.00

Diablo Shiraz ↗ Perfect balance, fruity and floral.

\$7.00 \$28.00

Ruffino Chianti ↗ Brilliant ruby red in color with a bouquet of violets and flavors of cherry fruit.

\$6.50 \$27.00

Rothschild Pinot Noir ↗ A fresh and smooth red with a hint of strawberry and cherry.

\$7.00 \$28.00

Five Rivers Merlot ↗ Aromas of cedar, black raspberry and ripe plum grace a full bodied palate.

\$7.00 \$28.00