



the lockwood

KITCHEN & BAR

STARTERS

CHARCUTERIE BOARD | 19

Chef's selection of cured meats, cheeses and assorted olives served with stone ground mustard and grilled baguettes

MILE HIGH WINGS | 14

Choice of Fireball Bourbon Sauce, Smoked Chipotle lime or Sweet Chili served with blue cheese dressing and root vegetables

HUMMUS PLATE | 12

Cucumber salad, red peppers, olives, baby heirloom tomatoes and grilled pita chips

WHISKEY PORK BELLY BITES | 12

MELON & PROSCIUTTO | 12

Fresh melon and berries on top of slices of Prosciutto drizzled with aged balsamic. Served with skinny bread sticks

JALAPENO BEER QUESO DIP WITH PRETZEL BITES | 8

JALAPENO SMOKED CHICKEN EMPANADAS | 14

Served with chive cilantro sour cream, pico de gallo and fresh guacamole

SOUPS

Bison Chili	8
Smoked Gouda Tomato Bisque	6
Chef's Daily Creation	6

SALADS

BEETS AND GOAT CHEESE | 11

Colorado grown golden and red beets topped with shallots and crumbled goat cheese. Served with citrus champagne vinaigrette

BABY CRISP WEDGE | 9

Baby iceberg lettuce, heirloom tomatoes, pork belly croutons, Maytag blue cheese, signature buttermilk dressing

SIGNATURE COBB | 12

Crisp field greens, baby heirloom tomatoes, pork belly croutons, avocado, beets, hard boiled egg, cucumbers and mango salsa

FRESH MOZZARELLA & TOMATO SALAD | 8

Baby arugula and drizzled with aged balsamic and micro basil

POACHED PEAR & GOAT CHEESE | 9

Baby arugula, candied pecans, fresh berries and crumbled goat cheese, served with citrus champagne vinaigrette

HEARTS OF ROMAINE | 8

Asiago crisp, Parmesan garlic Caesar dressing, garlic herbed croutons

Add chicken | 4

Add salmon | 8

TACOS

CARNITAS | 16

Pork shoulder, sliced avocado, fresh pico de gallo, lime, cilantro aioli served in two grilled soft tortillas and served with a side of fries

AHI TUNA MINI TACOS* | 17

Sashimi-Grade Ahi Tuna with pickled ginger slaw and served in two grilled soft tortillas, Served with crisp wonton fries and a wasabi aioli

BLACKENED MAHI | 16

Blackened Mahi with avocado slaw, mango salsa, cilantro lime aioli served in two grilled soft tortillas and served with a side of fries



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SANDWICHES

SWEET BASIL CHICKEN | 15

Grilled chicken breast, beefsteak tomatoes, fresh mozzarella, baby arugula, balsamic basil pesto in a Ciabatta bun

DRUNKEN CHICKEN | 15

Grilled chicken smothered in a blend of bourbon, brown sugar and Chipotle BBQ sauce topped with Gruyere cheese

SMOKED TURKEY BLTA | 15

Turkey, applewood bacon, avocado, local greens, beefsteak tomatoes on wheat berry bread

***ALL SANDWICHES HAVE A CHOICE OF BEER BATTERED FRIES OR YUCCA FRIES**

BURGERS

CLASSIC CROWNE* | 15

Angus beef, smoked cheddar, beefsteak tomatoes, served on a brioche bun

BLTA BURGER* | 16

Angus beef, smoked cheddar cheese, avocado, Applewood smoked bacon, local greens, beefsteak tomatoes and served on a brioche bun

MILE HIGH SLIDERS | 15

Slow braised short ribs, crispy onions served on a soft bun

SOUTHWEST* | 16

Angus beef, local greens, beefsteak tomatoes, applewood bacon, pickle chips, jalapeno cream cheese spread on a jalapeno and cheddar brioche bun

ADDED TOPPINGS | \$2.00 EA

- Fried Egg
- Avocado
- Applewood Smoked Bacon
- Herb Oven Roasted Mushrooms
- Crispy Onions
- Carmelized Onions
- Blue Cheese

***ALL BURGERS HAVE CHOICE OF BEER BATTERED FRIES OR YUCCA FRIES**

ENTREES

BONE IN RIBEYE STEAK* | 32

14 ounce bone in ribeye grilled to perfection, baby portabello mushrooms, red wine reduction sauce, Yukon gold whipped potatoes and seasonal vegetables

WILD CAUGHT SALMON* | 24

Seared salmon filet with a pineapple and jalapeno salsa served with creamy mashed potatoes and seasonal vegetables

OVEN ROASTED CHICKEN | 24

Served with baby portabello mushrooms, red wine reduction sauce served with creamy mashed vegetables

COLORADO RACK OF LAMB* | 31

Pan roasted with rosemary red wine reduction sauce, Yukon gold whipped potatoes and seasonal vegetables

SEARED SEA SCALLOPS | 26

Pan seared with herb citrus butter sauce, Yukon gold whipped potatoes and seasonal vegetables

SHORT RIBS | 28

Braised boneless ribs in a molasses red wine reduction, curly crispy onions, Yukon gold whipped potatoes and seasonal vegetables



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CHEF'S FAVORITE SWEETS

CREME BRULEE | 9

Served with seasonal berries

LAYERED CARROT CAKE | 9

**SORBET OR ICE-CREAM
OF THE DAY | 7**

**NY STYLE VANILLA CARAMEL
CHEESECAKE | 9**

Served with seasonal berries

**FLOURLESS CHOCOLATE GANACHE
CAKE | 9**

Served with seasonal berries