

## STARTERS

Chef Bill creates our seasonally evolving menu utilizing the highest quality ingredients available, with an emphasis on locally sourced items.

**(gfa)** **AHI TUNA\***

*Seared rare ahi tuna, wakame-yakisoba salad, miso, wasabi*

**CHARCUTERIE & CHEESE**

*Chef's selection of meats and cheeses*

*Toasted bread, crackers, pickled veggies, house mustard. Serves two*

**CRAB CAKES**

*Asian slaw, tobiko aioli, pickled ginger*

**TUNA POKE\***

*Soy, sesame, ginger, and chili flake marinated tuna, with avocado and tomato, served with seasoned wonton chips*

**(gfa)** **BAKED FONTINA**

*Rich fontina, baked to order, served with grilled bread, topped with olive oil and parsley*

**(gf)** **ROASTED BEET CAPRESE**

*Roasted beets, house mozzarella, tomato chutney, balsamic reduction, fresh basil*

**BAKED BRIE**

*Puff pastry, brie, candied walnuts, blueberries, honey, black pepper, with ciabatta, serves 3 to 4*

## SOUP AND SALAD

**(gf)** **SANTA FE SALAD**

*Romaine hearts, tossed in a cilantro-lime dressing, black beans, pico de gallo, roasted corn, avocado, spiced pepitas*

*ADD: GRILLED ALL-NATURAL CHICKEN | SALMON\* | ALL-NATURAL STEAK | SEARED AHI TUNA*

**(gfa)** **SALMON WEDGE SALAD**

*Romaine wedge, fresh Atlantic salmon, tomato, red onion, and bleu cheese crumbles, with creamy buttermilk parmesan dressing*

**(gf)** **CHICKEN COBB SALAD**

*Mixed baby greens, diced tomato, house bacon, all-natural chicken breast, boiled egg, bleu cheese crumbles, avocado, served with choice dressing*

**(gf)** **SPINACH BERRY SALAD**

*Baby spinach, tossed in our house raspberry vinaigrette, topped with strawberries, candied walnuts*

*ADD: GRILLED ALL-NATURAL CHICKEN | SALMON\* | ALL-NATURAL STEAK | SEARED AHI TUNA*

**(gf)** **WATERMELON SALAD**

*Watermelon, Feta, arugula, pepitas, radish, pickled onions, chile-lime drizzle*

**(gf)** **PETITE HOUSE SALAD**

*Mixed greens, grilled onions, ricotta, toasted almonds almonds, Dodi's house vinaigrette*

**(gfa)** **PETITE CAESAR SALAD\***

*Romaine, croutons, parmesan, Caesar dressing*

**FRENCH ONION SOUP**

*Caramelized onions, croutons, Swiss cheese  
Cup Bowl*

**CALENDAR SOUP**

*Handcrafted daily  
Cup Bowl*

**HOUSE CHILI**

*Cup Bowl*

**(gf)** Gluten free

**(gfa)** Gluten free available

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# ENTRÉES

## CORNISH HEN

*Pomegranate molasses glazed cornish hen, seasonal vegetable, and corn pudding*

*Suggested Wine Pairing: Pinot Noir*

## SHORT RIBS

*Red wine braised short ribs, seasonal vegetable, garlic mashed potatoes, crispy onions, and natural jus*

*Suggested Wine Pairing: Merlot*

## **gf** FLAT IRON STEAK

*8 oz. all-natural, grilled flat iron steak, with ancho demi-sauce, creamy polenta, crispy onions, and seasonal vegetable*

*Suggested Wine Pairing: Cabernet Sauvignon*

## **gf** LAMB CHOPS\*

*Grilled Colorado lamb chops, cooked to order, roasted fingerling potatoes, seasonal vegetables and cherry port sauce*

*Suggested Wine Pairing: Pinot Noir*

## **gf** BISON STRIP LOIN\*

*Open flame grilled to order, 10oz all natural bison strip loin, maple-bourbon sweet potato mashed, seasonal vegetable, foraged mushroom demi-glacé*

*Suggested Wine Pairing: Syrah*

## BISTRO STEAK\*

*Bistro steak cooked to order, hand dipped onion rings, seasonal vegetable, chimichurri sauce, garlic mashed potatoes*

*Suggested Wine Pairing: Malbec*

## **gf** GRILLED TOMAHAWK PORK CHOP

*Apple-cranberry compote, seasonal vegetable, scalloped potatoes, honey glazed beets 22*

*Suggested Wine Pairing: Chardonnay*

## **gf** WILD GAME MEATLOAF

*Elk, bison, and beef, red wine mushroom sauce, seasonal vegetables, garlic mashed potatoes*

*Suggested Wine Pairing: Sangre Toro Tempranillo*

## FISH & CHIPS

*Fresh pacific cod, beer battered, tartar sauce, creamy coleslaw, french fries*

*Suggested Wine Pairing: Pinot Grigio*

## **gf** SHORT SMOKED SALMON\*

*Short smoked honey glazed salmon, crispy brussels sprouts, polenta, honey roasted beets, arugula*

*Suggested Wine Pairing: Rosé*

## FRESH PASTA

*Chef's choice of house-made pasta, Hazel Dell mushrooms, spinach, tomato, fresh farmed Colorado vegetables, beurre blanc sauce, with garlic toast*

**ADD: GRILLED ALL-NATURAL CHICKEN**

*Suggested Wine Pairing: Sauvignon Blanc*

## STUFFED TROUT

*Stuffed Colorado trout, mushroom, tomato, lemon, dill, garlic butter sauce, served with panzanella salad*

*Suggested Wine Pairing: Sauvignon Blanc*

**gf** Gluten free

**gf** Gluten free available

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## BURGERS

OUR ALL NATURAL, BLACK ANGUS BURGERS ARE COOKED TO ORDER, SERVED WITH LETTUCE, TOMATO, HOUSE PICKLES, ONION, AND HOUSE FRIES. House fries may be substituted for sweet potato fries, house onion rings, or a petite salad for an additional charge

**(gfa)** STEAKHOUSE BURGER

*Portabella mushrooms, horseradish aioli, house onion rings, steak sauce, choice of cheese on toasted brioche*

**(gfa)** DYNAMITE BURGER

*Ghost chili salsa, roasted jalapeno, pepper jack cheese on toasted brioche*

**(gfa)** GUACAMOLE BURGER

*Bacon, house guacamole, roasted jalapeno, pepper jack cheese on toasted brioche*

**(gfa)** BACON CHEESEBURGER

*Bacon, choice of cheese on toasted brioche*

**(gfa)** CHEF'S CHICKEN SANDWICH

*All-natural grilled chicken breast, Swiss cheese, bacon, basil aioli on toasted brioche*

**IMPOSSIBLE BURGER**

*100% plant-based Impossible Burger, dressed arugula, tomato, sautéed wild mushrooms, roasted red pepper*

**(gfa)** SALMON BURGER

*Fresh Atlantic salmon patty, cooked to order, sweet chili sauce, chives, wasabi aioli, Asian style slaw, pickled onions, on toasted brioche*

**(gf)** Gluten free

**(gfa)** Gluten free available

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## ABOUT CLAIRE'S

Dear Diner,

Claire's on the Park (Claire's) would like to share a little of our history. Claire's has been serving Estes Park since 1992 when Claire Ray (yes, there is a Claire) moved from her original location in the Courtyard Shops and built Claire's on the park where it stands today. In 2013, Ryan Banker, Claire's nephew, joined the restaurant as general manager, poised for an eventual take over as Claire prepared for retirement. In December 2014, Chef Bill Brink, joined the Claire's on the Park family, bringing with him a new fresh inspiration to the menu.

Claire's strives to use the freshest ingredients available and locally sourced products whenever possible. Frequently, in the summer, Chef Bill's specials feature products are purchased from the Estes Valley farmer's market.

It is our mission at Claire's to provide our customers with an unforgettable dining experience. We pride ourselves on keeping up with the latest culinary trends with the most innovative and creative dishes.

Claire's is truly a family business. It is our pleasure to serve you. Please join us again soon.

*Sincerely,*

The Claire's Family

 Gluten free

 Gluten free available

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