LUNCH

UPSCALE FRONTIER FARE

Served with fries or sub salad for +\$3



Elk Tacos

Spicy elk picadillo, monterey jack cheese, grilled corn pico and cilantro lime crema \$17

Prospector Burger

Choice of local beef or grilled portobello mushroom, American cheese, mustard, mayo, Mary's bread and butter pickles, beefsteak tomato, iceberg lettuce, served on a griddled potato bun. \$17

+Bacon + \$2, or substitute Elk +\$6

Frontier Steak Sandwich

Grilled steak, brie, caramelized onions, red wine demi and horseradish cream served on a warm Denver crunch roll \$20

St. Cloud Cobb Salad

Mixed lettuce, marinated chicken breast, bacon, egg, aged white cheddar, avocado, tortilla strips, grilled corn pico, and dressed with house ranch \$16

The Outlaw

Marinated chicken breast, bacon, jack cheese, romaine lettuce, beefsteak tomato, pickled red onion and honey mustard drizzle served on a griddled potato bun \$16

Fremont Elk Chili

Aged white cheddar, crème fraiche, and shaved chives, served with corn bread \$10

1887 HISTORIC EATERY

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A BRIEF HISTORY

The year was 1887. Cañon City was a part of the burgeoning urbanization of Colorado and the potential seed for the capital city. The gold rush and manifest destiny had cultivated a culture embued with a pioneering spirit that rose to new heights along with the elevation.

Where opportunity was in the air — the west was still forming. The nearby town of Silver Cliff went from boom to bust when hype of silver surpassed its presence in the ground. To tap into new opportunities, the St. Cloud Hotel was moved, brick by brick, from Silver Cliff to Cañon City.

This restaurant taps into that same frontier spirit that carved out the culture of Colorado and remains to this day. Our menu pulls from 19th century frontier favorites paired with locally inspired culinary and ingredients. Ask your server for more historical storytelling or further your inquire in *The War Room*.