

# LUNCH MENU

## SANDWICHES AND ENTREES

All sandwiches and entrees served with french fries

Sub soup or salad 2

Sub gluten free bun 1

### **Chicken Pot Pie**

Roasted chicken breast with peas, carrots, celery, and pearl onions in a rich creamy sauce topped with flaky puff pastry and served with a side salad 14

### **Grilled Wisconsin Cheddar Cheese Sandwich + Tomato Bisque (v)**

Wisconsin white cheddar cheese (aged 2 years), avocado, tomatoes and sprouts on challah bread served with a bowl of tomato bisque 14

Add apple wood smoked bacon 2

### **Barbecue Pork Sandwich**

Tender shredded house-smoked pork in savory BBQ sauce on a brioche bun 12

### **Duck Bacon BLTA**

Sliced duck bacon, mixed greens, tomato and avocado on challah bread with a roasted garlic aioli 14

### **One-Half Pound Burger**

Our all natural beef burger served with lettuce, tomato, onion and pickles 12

Add cheese, mushrooms, fried onions, guacamole or jalapeños 1 ea

Add applewood smoked bacon 2

### **Ultimate Garden Burger (v)**

All natural veggie burger served with guacamole, sautéed mushrooms, sprouts and pepper jack cheese 12

### **Elk Burger**

One-half pound elk burger topped with Swiss cheese, arugula, pickled red onions and juniper aioli on a brioche bun 16

Add applewood smoked bacon 2

### **Colorado Lamb Burger**

All natural Colorado lamb served with fermented garlic aioli, Swiss cheese, iceberg lettuce, tomato and red onion 16

Add applewood smoked bacon 2

# DINNER MENU

## PASTAS

Add house salad, Caesar salad or soup 5

### **Wild Mushroom Raviolis (v)**

Served with a sun-dried tomato basil pesto cream sauce 21

### **Lobster Mac & Cheese**

Lobster meat with smoked gouda, asiago and parmesan cheese tossed with pasta in a creamy béchamel sauce 26

Add applewood smoked bacon 2

## ENTRÉES

Add house salad, Caesar salad or soup 5

### **Sweet Seared Salmon**

Dusted with an Indian spice mix, seared, glazed with a sweet soy caramelized crust, served with a smoked gouda potato cake and sautéed spinach 24

### **Beef Tenderloin**

Grilled to temperature and topped with truffle béarnaise sauce, served with a smoked gouda potato cake and sautéed spinach 38

### **New York Strip Steak**

Grilled to temperature and accompanied by a smoked gouda, applewood-smoked bacon and roasted jalapeño mac and cheese 36

### **Duck Confit (gf)**

Topped with a port cherry demi-glace and served with white bean cassoulet and grilled asparagus 24

### **Colorado Lamb Burger**

All natural Colorado lamb served with fermented garlic aioli, Swiss cheese, iceberg lettuce, tomato and red onion served with french fries 16

Sub soup or salad 2

\*20% Gratuity May Be Added for Parties of Eight or More, Split Checks & Unsigned Credit Cards\*  
Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-borne Illness

**(gf) = Gluten Free**

**(v) = Vegetarian**

## APPETIZERS

### **Sea Salted Truffle Chips (gf) (v)**

Hand cut chips dusted with sea salt, truffle oil and parmesan 6

### **Pork Carnitas**

Smoked ancho pulled pork smothered with cheese, served with guacamole, sour cream, salsa, cheese and tortillas 13

### **Incline's Incredible Wings (gf)**

Crispy fried chicken wings with celery, blue cheese dressing, tossed with your choice of our savory sauces- honey BBQ, spicy sweet chili, Hot Buttery Buffalo or Roasted Garlic Butter 14

### **Hot Honey Calamari Fingers**

Strips of calamari, coated in Japanese bread crumbs and fried until golden, then tossed in a spicy honey glaze 11

### **Bison Chili Nachos (gf)**

Smoked chipotle pepper jack cheese, pico de gallo, guacamole, sour cream and cilantro on a bed of tortilla chips 14

## SOUPS

### **Tomato Bisque (gf) (v)**

Oven roasted tomatoes blended with vegetable stock, topped with a basil pesto cream 8

### **Bison Chili**

A hearty chili served with ground bison and kidney beans topped with sour cream, shredded cheddar and jack cheese 8

## SALADS

### **Wedge Salad (gf)**

Quarter head of iceberg lettuce with a creamy blue cheese dressing, lots of blue cheese crumbles, diced tomatoes, red onions and two strips of applewood smoked bacon 10

### **Incline's House Salad (gf ) (v)**

Crispy greens, cucumbers, carrots and cherry tomatoes. Your choice of ranch, blue cheese, peanut soy ginger, Italian, balsamic vinaigrette or raspberry vinaigrette 9

### **Caesar Salad**

Crispy romaine hearts tossed with roasted garlic Caesar dressing and topped with croutons and asiago cheese 10

Add grilled chicken 6

Add grilled salmon 10

### **Roasted Beet Salad (gf) (V)**

Tri-colored beets served with arugula, goat cheese & a roasted shallot, walnut oil vinaigrette 11

Site by Imagine That, Inc.

(<http://imaginethatcreative.net>)

Terms of Use (<http://www.inclinegrill.com/terms-use>) | Privacy Policy (<http://www.inclinegrill.com/privacy-policy>)

All rights reserved. © 2018 Incline Bar & Grill (/)

Design by DevPhp.net (<http://www.devphp.net>)