

# MONUMENT LAKE RESORT

## PRIVATE DINING



### **GRUBSTEAK CAFÉ** *PRESENTS AN UNPARALLELED PRIVATE DINING EXPERIENCE*



**W**e invite you to join us in the historic Miramonte Lodge for an intimate evening of fine dining. This refined rustic atmosphere, brought to life through the Works Progress Administration with a spirit “dedicated to the enrichment of human lives,” is the perfect place to celebrate life and those who share it with you. Be it for an evening with family, close friends, esteemed colleagues, or a newfound love, your experience will be a memorable one. The Private Dining Experience has been designed to accommodate couples or groups of up to twenty. A private audience can be arranged with country western singer-songwriter Jon Chandler (when available).

## MONUMENT LAKE RESORT

# MIRAMONTE ROOM PRIVATE DINING

By Reservation Only for Groups of 20 or Less



### Appetizers

#### SHRIMP COCKTAIL

8

#### MANGO PEANUT BUTTER-STUFFED JALAPEÑOS

7

#### FRIED GOAT CHEESE TOPPED WITH OVEN- ROASTED TOMATOES AND GREEN CHILI PEPPERS

16

#### CHIPS AND TEQUILA LIME SALSA

8

### Entrées

Entrées Include Salad, Bread, Iced Tea, Coffee

#### PRIME COWBOY RIB EYE

20 oz Grilled Cowboy Style Bone-in Rib Eye  
Chili-Rubbed Sweet Potatoes with  
Green Onion Vinaigrette, Corn on the Cob

42

#### FILET MIGNON

Grilled Filet Surrounded by Bourbon Jalapeño Pinto  
Beans Topped with Roasted Red, Green, and Yellow  
Pepper Rings

38

#### GRILLED PORK TENDERLOIN

Rum-Glazed Pork Tenderloin Topped with Grilled  
Pineapple Relish  
Grilled Corn with Cilantro Butter  
24

#### SOUTHWEST SALMON

Grilled Salmon Filet Basted  
with a Ginger-Scallion-Green Chili Pepper Sauce  
Wild Grain Pilaf with Green Beans Sautéed in  
Olive Oil and White Wine  
22

#### QUAIL

BBQ Quail Glazed with Apple BBQ Sauce  
Jalapeño Cheddar Mashed Potatoes  
and Green Apple Cowboy Caviar  
22

#### HOMEMADE RAVIOLI

Ravioli Stuffed with Ricotta, Beef, and Parsley  
Red Meat Sauce and Homemade Meatballs  
Garlic Bread  
20

### Desserts

#### CHEESECAKE

Traditional Style Cheesecake with  
Huckleberry Topping  
7

#### BREAD PUDDING

Cowboy Style Bread Pudding  
with Tequila Butter Glaze  
7

#### MARGARITA ICE CREAM

Heavy Cream, Tequila, and Orange Liqueur  
Whipped and Soft-Frozen  
7

## **MONUMENT LAKE RESORT**

You may wish to reserve the Miramonte Room for larger events for up to 100 guests. We offer buffet menus for breakfast, brunch, lunch, and dinner, along with BBQ and Cocktail Reception menus. Following is our buffet menu. Please download the Meetings and Special Events brochure for more options, and let us help you plan a memorable occasion!

### **BRUNCH BUFFET**

25 Per Person

All Choices Include a Fruit Medley with Muffins, Nonalcoholic Beverages, and Dessert

#### **MAIN CHOICES**

(Choose One)

Pisano Frittata with Sausage, Peppers, and Onions  
Topped with a Roasted-Cherry Tomato Sauce

Cowboy Casserole with Shallots, Potatoes, Cheese, Eggs, Bacon Bits,  
Red and Jalapeño Peppers  
Baked Cowboy Style and Topped with Fresh Cilantro

#### **SPECIAL CHOICES**

(Choose One)

Side of Smoked Salmon  
Peel-and-Eat Shrimp  
Crab Backs

(Choose One)

Grubsteak's Bib Salad  
Caesar Salad

(Choose One)

Spiral Sliced Ham  
Chicken Grand Marnier  
Roast Beef

#### **DESSERTS**

(Choose One)

Rum-Glazed Pineapple and Mascarpone Cheese Topped with Blueberries  
Cowboy Bread Pudding with Tequila Butter Glaze

#### **BEVERAGES**

Assorted Juices, Iced Tea, Coffee

#### **FIREWATER BY THE BUCKET**

Mimosa    Bloody Mary    Margarita    Sangria

## MONUMENT LAKE RESORT

### *FOOD AND BEVERAGE POLICY*

Monument Lake Resort maintains the exclusive right to provide all food and beverage on the food service premises named as Grubsteak Café and all patios, Miramonte, and the Events Field. Customers and guests of customers may not bring food or beverages to these areas. Outside caterers are not allowed to bring food or beverages onto the entire premises of Monument Lake Resort.

All menu prices plus 2.9% sales tax, 15% service fee. Menu items and prices are subject to change without notice.

### *ALCOHOLIC BEVERAGE POLICY*

All food service venues at Monument Lake Resort are licensed under Colorado and Las Animas County Liquor Authorities. Customers, guests of customers, and outside food vendors may not bring alcoholic beverages to these venues or to any locations within Monument Lake Resort.

If at any time alcoholic beverages are brought to the licensed premises from an outside source, they will be confiscated and the person or persons responsible will be expelled from the resort and prosecuted to the full extent of the law.

It is illegal to serve alcoholic beverages to anyone less than 21 years of age; legal identification is required.

Bartenders will refuse sale of alcoholic beverages to anyone who appears to be intoxicated or acting in a disorderly manner.

**The management and staff at Monument Lake Resort thank you for considering us. Please feel free to contact us with your questions so that we may assist you in planning your event!**

719-868-2226

Westland1@comcast.net

