STARTERS

Shrimp Cocktail

8 for 30 16 for 46

6 for 25

12 for 46

Gigantic Tiger Shrimp served with a hint of citrus and presented with cocktail sauce.

Oysters on the Half Shell

Presented with chipotle mignonette, horseradish, cocktail sauce and lemon.

Charcuterie Plate

Cured Italian meats paired with an assortment of cheeses, presented with a toasted baguette.

Calamari

Crispy fried calamari served with a traditional cocktail sauce and a sweet Thai chili sauce.

Chips and Dip

Our house-made tortilla chips, with your choice of queso, salsa or house made guacamole.

19

2 for 14

3 for 18

32

Lobster Wontons

Six flaky wontons filled with fresh lobster meat, cream cheese and scallion. Presented with Thai chili sauce.

Loaded Nachos

Beef or Chicken 21 Steak or Shrimp 25 Combo 27

Our signature house-made tortilla chips smothered with queso and topped with shredded lettuce, sour cream, pico de gallo, jalapenos and house made guacamole.

Frenched Drumsticks

6 for 22 12 for 35

28

Frenched chicken drumsticks sous vide and fried. Tossed in your choice of Barbeque, Teriyaki, Buffalo, Thai Chili, Honey Parmesan or Blackened.

New York Style Caprese Salad

19

Layers of fresh mozzarella, heirloom tomato and fresh basil, drizzled with EVOO, balsamic reduction, sea salt and ground pepper.



Caesar Salad

Baby romaine with croutons, tomato, parmesan and tossed in house-made Caesar dressing.

Smoked Salmon Salad

A refreshing mix of tomato, cucumber, onion, mozzarella, cream cheese and sesame and smoked Atlantic Salmon on a bed of fresh greens and topped with seasme seeds and balsamic glaze. Chicken 18 Steak 25 Salmon 25

Oreads Spinach Salad

Chicken 21 Steak 25 Salmon 25

Baby spinach, red onion, strawberries and goat cheese with your choice of dressing.



Add \$1 for Blue Cheese crumbles Available dressings : Ranch, Blue Cheese Balsamic vinaigrette , Italian, Honey Mustard, Caesar

* Note : Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy

ENTRÉES

Filet Mignon, Colorado's Best!

Tantalizingly delicious prime 8oz tenderloin filet, sous vide, pan seared and topped with garlic butter and rosemary.

Oreads Signature Ribeye

Our classic 16oz signature cut choice ribeye, grilled and topped with Parmesan butter.

Tenderloin Filet & Lobster Tail

This indulgent dish pairs our prime 8oz tenderloin filet with succulent lobster tail.

Prime Rib (Saturday Evenings Only)

16oz slow roasted Prime rib served with creamy horseradish and au jus.

Atlantic Salmon

43

41

71

42

Delicate and delectable 8oz Atlantic Salmon filet, seasoned, pan seared and broiled.

New York Strip

14oz New York Strip sous vide, pan seared and topped with garlic butter and rosemary.

Colorado Style Skewers Steak, Shrimp or Combo 27

Two hearty skewers loaded with green, yellow and red peppers, onion & tomato.

HOUSE FAVORITES

Southwestern Fajitas

Choice of corn or flour tortillas, pico de gallo, lettuce, tomato, sour cream and shredded cheddar.

Pesto Linguine

Linguine pasta tossed in house made pesto sauce alongside a house salad and a toasted baguette.

Chicken 25 Steak or Shrimp 30 Combo 34

Chicken 25 Steak or shrimp 30

Famous Lodge Tacos

Beef or Chicken 18 Steak or shrimp 25

18

Three large hard or soft shelled tacos served with pico de gallo, lettuce, shredded cheese, sour cream and salsa.

In-House Chicken Tenders

choice of one side,

tender chicken breast served with your

Hand-breaded and golden-fried strips of

Intimate dining with friends & family

37

Veggie or Chicken 23

34

BURGERS & SANDWICHES

Served with your choice of one side. Grilled chicken or veggie patty may be substituted on any burger or sandwich

Oreads Gourmet Angus Burger 8oz Angus patty with your choice of cheese, lettuce, tomato, onion and pickle.	18	The Kiowa Grilled chicken, pepper jack cheese, bacon, avocado, tomato and red onion served on toasted sourdough.	21
'Shroom Burger <i>8oz Angus patty topped with sautéed</i> <i>mushrooms, swiss cheese, lettuce, tomato,</i> <i>onion and pickle.</i>	21	B.L.A.T	18
		Bacon, shredded romaine lettuce, avocado, tomato and Worcestershire aioli on toasted sourdough.	
BBQ Bacon Burger <i>8oz Angus patty topped with bacon,</i> <i>cheddar, barbeque sauce, lettuce,</i> <i>tomato, onion and pickle.</i>	22	Tarivali Durgar	22
		Teriyaki Burger Grilled pineapple glazed with teriyaki sauce, with swiss cheese, lettuce, tomato, onion and pickle.	22
Prime Rib Sandwich	25		
Shaved Prime Rib, on delicious toasted ciabatta bread with onions and mushrooms and swiss cheese. Served with au jus and horse radish.		The Michaelangelo	25
		Grilled chicken and capicola ham with smoked gouda,lettuce, onion and pickles, topped with a tomato aioli and served on ciabatta bread.	

SIDES

Brussels Sprouts Garlin Baked Potato (*Loaded +\$4*) Seas Curly Fries Shoe Onion Rings Swee House or Caesar Salad Cotta

Garlic Mashed Potatoes

Seasonal Vegetables

Shoestring French Fries

Sweet Potato Tater Tots

Cottage Cheese

SWEETS & SPECIALTIES

8

9

Raspberry White Chocolate Cheesecake

Silky smooth white chocolate cheesecake swirled with vibrant red raspberry on a graham cracker crust.

Lemon Sorbet

3 scoops of lemon sorbet topped with fresh berries and raspberry drizzle.

New York Style Turtle Cheesecake

Cheesecake with a thick layer of delicious fudge, covered with caramel sauce and garnished with chopped pecans on a graham cracker crust.

Vanilla Bean Ice Cream Sundae

3 scoops of vanilla bean ice cream topped with candied pecans and your choice of caramel, fudge or raspberry sauce.

OREADS

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Any of the nymphs of the mountains and hills in Greek mythology.
Classical mythology - any of a group of nymphs who were the companions of Artemis

Oreads are nymphs of the foothills and mountains who roam the wilds, enjoying a life of dancing, singing, and the like, free of husbands and children and the other constraints that characterized the domestic life of the ordinary woman.

All are youthful, attractive, sexual females in human form who frolic in rural and mountainous regions and often blend into the surroundings of the common, open-minded humans of the nearby communities.

Oreads is proud to provide you a taste of those elusive mountain indulgences, and thus we have created a dining experience that our members routinely delight in. From freshly prepared appetizers to mouth-watering entrees and delectable desserts, each dish is created from scratch, using only the freshest and highest quality ingredients available. Daily, our chefs create a dining experience to be remembered. Oreads is your fine-dining private restaurant!

Our menu features a variety of classic menu items, created and refined at a higher level than your common restaurant. We are a gathering place that you can feel comfortable in, while being surrounded by familiar and friendly faces. It doesn't matter if you decide to join us at the bar for a snack, or have an intimate dinner with your significant other, or even if you're planning a celebration, our options will ensure that there is something for everyone. 7