

# HUNTINGTON HOUSE TAVERN

BRUNCH AND LUNCH MENU

10:00 AM - 2:00 PM

## BREAKFAST 'TIL 12 PM

### GRAND BREAKFAST 14

Two eggs most styles, crispy smashed potatoes, sourdough toast, add: bacon +4, house chorizo +4, elk patty +6, mushrooms +4

### STEAK AND EGGS\* 24

Grilled 8 oz ribeye steak, two eggs most styles, crispy smashed potatoes, hatch chile salsa

### HUEVOS RANCHEROS 18

Crispy corn tortillas, house made chorizo, two fried eggs, refried beans, salsa ranchera, pickled red onion, queso fresco

### STUFFED FRENCH TOAST 19

Cream cheese stuffing, fresh berries, blueberry syrup

### TATER TOT SKILLET 15

Tater tots, scrambled eggs, cheddar cheese, basil pesto, tomato, bacon bits

### SMOKED TROUT PLATE 26

House made everything bagel, herbed cream cheese, pickled red onion, heirloom tomato, cucumber, capers

### CINNAMON ROLL 11

Served warm, cream cheese frosting

## STARTERS

### TODAY'S HOMEMADE SOUP CUP 8 BOWL 11

Served with garlic croutons

### MUSHROOM FRIES 14

Tempura batter, truffle parmesan aioli

### GRILLED BACON 13

Hot honey, goat cheese mousse, pickled jalapeño

### JUMBO LUMP CRAB CAKE 19

Spicy red cabbage slaw, local microgreens, make it a sandwich +5

### TUNA CRUDO\* 19

Hawaiian yellow fin tuna, tamari, orange, ginger, sesame, peanuts, scallions, chili

### FILET MIGNON YAKITORI\* 20

Sesame soy ginger marinade, Spring Born greens

### SKILLET MAC AND CHEESE 12

Three cheese sauce, chives, add bacon bits +2, add Maine lobster +12, add pulled pork +4

## SALADS

add grilled steak\* +12, grilled chicken breast +10, roasted salmon +12

### THE LODGE CLASSIC 17

Mixed greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette

### BABY ROMAINE WEDGE 15

Baby romaine lettuce, heirloom tomato, pickled red onion, bacon bits, blue cheese dressing

## SANDWICHES

served with choice of french fries, cup of soup, or little salad

### GRAND LAKE BURGER\* 26

8 oz patty, blue jack cheese, crispy onions, tomato pepper jam, black label bacon, brioche bun

### H.H. TAVERN BURGER\* 23

8 oz short rib blend patty, sharp cheddar, lettuce, tomato, red onion, pickles, special sauce, brioche bun

### ELK PATTY MELT 22

6 oz elk patty, caramelized onions, blackberry preserves, swiss cheese, toasted sourdough

### LAKESIDE CLUB 20

Three layers of sourdough, garlic herb aioli, smoked turkey, bacon, lettuce, tomato, avocado

### CRISPY EGGPLANT 18

Panko crusted eggplant, fire roasted red peppers, mozzarella, arugula, pesto aioli, toasted ciabatta

### CHIPOTLE BBQ PULLED PORK 18

Coleslaw, house pickles, brioche bun

### LOBSTER GRILLED CHEESE 28

Maine lobster meat, swiss and cheddar cheeses, truffle aioli, toasted sourdough

## SIDES

french fries 8

tater tots 8

mixed mushrooms 11

crispy smashed potatoes 7

little salad 7

bacon 8

elk patty 6

toast 5

one egg 3

pickled vegetables 8

sub impossible burger +2

Executive Chef Karoline Schwartz

\*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# HUNTINGTON HOUSE TAVERN

DINNER MENU  
5:00 PM - 10:00 PM

## STARTERS

### TODAY'S HOMEMADE SOUP CUP 8 BOWL 11

Served with garlic croutons

### MUSHROOM FRIES 14

Tempura batter, truffle parmesan aioli

### GRILLED BACON 13

Hot honey, goat cheese mousse, pickled jalapeño

### JUMBO LUMP CRAB CAKE 19

Spicy red cabbage slaw, local microgreens

### TUNA CRUDO\* 19

Hawaiian yellowfin tuna, tamari, orange, ginger, sesame, peanuts, scallions, chili

### FILET MIGNON YAKITORI\* 18

Sesame soy ginger marinade, local greens

### SKILLET MAC AND CHEESE 12

Three cheese sauce, chives, add bacon bits +2, add Maine lobster +12

### BAKED MEATBALLS 15

Beef and pork meatballs, Chef K's family marinara, parmesan, pita bread

### THE LODGE CLASSIC SALAD 16

Mixed greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette

### BABY ROMAINE WEDGE 15

Baby romaine lettuce, heirloom tomato, pickled red onion, bacon bits, blue cheese dressing

## SIDES

french fries 8

mixed mushrooms 11

mashed skin-on potatoes 7

crispy smashed potatoes 7

today's green vegetable 7

house pickled vegetables 8

HHT famous dinner rolls 6

## ENTREES

### JERK SPICED ACORN SQUASH 28

Coconut cauliflower purée, crispy leeks

### ROASTED VERLASSO SALMON 35

Creamed corn, roasted heirloom cherry tomatoes, herb oil

### CRISPY SOUS VIDE HALF CHICKEN 31

Mashed skin-on potatoes, roasted garlic herb butter

### TOMATO BRAISED BUFFALO SHORT RIBS 36

Goat cheese polenta, carrot chips

### EGGPLANT PARMESAN 27

Crispy eggplant, Chef K's family marinara, mozzarella, parmesan

## FROM THE GRILL

### HAND TRIMMED FILET MIGNON\* 41

Grilled 6 oz beef tenderloin, blue cheese crust, Mystic Mountain Mushroom demiglace

### GRILLED RIBEYE\* 62

21 oz bone-in, mashed skin-on potatoes, black garlic butter

### BONE IN PORK CHOP\* 30

Brown sugar brine, maple apple cider sauce, crispy smashed potatoes

### GRILLED ELK CHOPS\* 40

Double bone-in elk rib chops, butternut squash purée, blackberry hoisin, crispy onions

### GRILLED YELLOWFIN TUNA\* 38

Served rare, crispy rice cake, baby bok choy, shichimi tomato ponzu, wasabi microgreens

### GRAND LAKE BURGER\* 26

8 oz patty, blue jack cheese, crispy onions, tomato pepper jam, black label bacon, brioche bun, served with fries

### GARLIC RUBBED PRIME RIB\* 72

choice of two sides

available fridays and saturdays only

Executive Chef Karoline Schwartz

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# HUNTINGTON HOUSE TAVERN

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## CHEF'S CHOICE MENU 62

*Choice of one first and one second course*

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### FIRST COURSE

#### **THE LODGE CLASSIC SALAD**

*Mixed greens, dried cherries, candied pecans,  
cherry tomatoes, goat cheese, croutons,  
shredded carrots, balsamic vinaigrette*

#### **BABY ICEBERG WEDGE**

*Baby iceberg lettuce, heirloom tomato,  
pickled red onion, bacon bits,  
blue cheese dressing*

#### **TUNA CRUDO\***

*Hawaiian yellowfin tuna, tamari, orange,  
ginger, sesame, peanuts, scallions, chili*

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### ENTREE

#### **ROASTED VERLASSO SALMON**

*Creamed corn, roasted heirloom  
cherry tomatoes, herb oil*

#### **HAND TRIMMED FILET MIGNON\***

*Grilled 6 oz beef tenderloin, blue cheese crust,  
Mystic Mountain Mushroom demiglace*

#### **BONE IN PORK CHOP\***

*Brown sugar brine, maple apple cider sauce,  
crispy smashed potatoes*

#### **GRILLED ELK CHOPS\***

*Double bone-in elk rib chops, butternut squash purée,  
blackberry hoisin, crispy onions*

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### DESSERT

#### **CARAMEL CUSTARD**

*Vanilla wafer cookies*

**Executive Chef Karoline Schwartz**

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# KID FRIENDLY MENU

*for kids and teens 16 and under*

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served with choice of french fries or fresh fruit, includes one soft drink

## **LITTLE ONE'S CHEESEBURGER 14**

*4 oz short rib blend patty,  
cheddar cheese, brioche bun*

## **GRILLED CHEESE 12**

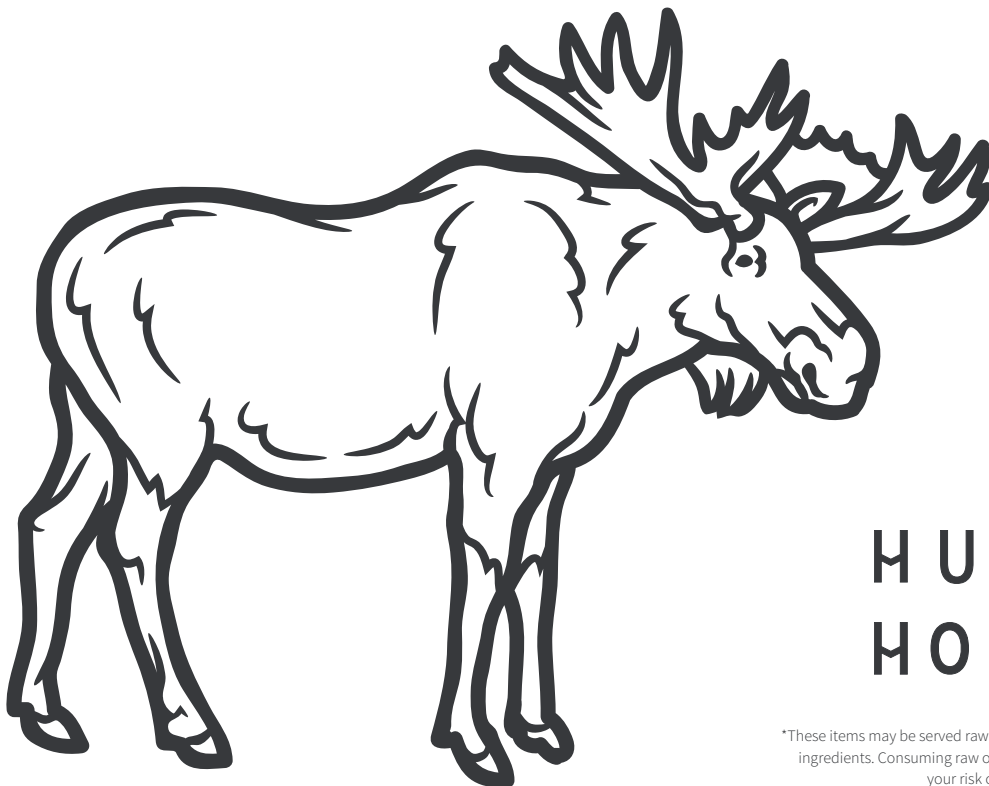
*Sourdough, cheddar cheese*

## **CHICKEN TENDERS 12**

*Four tenders, ranch or honey mustard*

## **BUTTERED NOODLES 10**

*Penne, butter, parmesan*



# HUNTINGTON HOUSE TAVERN

**Executive Chef Karoline Schwartz**

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# HUNTINGTON HOUSE TAVERN

## OUR LOCAL FARMS AND PURVEYORS

We owe much of our culinary success to our local farms and purveyors in the Colorado area and beyond. We believe in supporting our local farms and businesses as much as possible as they are essential to protecting our beautiful natural resources and the environment as well as contributing to local economies and neighborhoods. Listed here are some of our major farms and purveyors that we enjoy working with and what they provide:

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Thank you for dining with us and helping to support those who support us.

**SISU FARMS**  
**Granby, CO**

*Regeneratively farmed beef, pork, chicken*

**MYSTIC MOUNTAIN MUSHROOMS**  
**Grand Lake, CO**

*Assorted mushrooms*

**CHARCUTNUVO**  
**Denver, CO**

*Sausages*

**BOW & ARROW BRAND**  
**Towaoc, CO**

*Grits*

**BEE SQUARED APIARIES**  
**Berthoud, CO**

*Honey*

**JACK RABBIT HILL FARM**  
**Hotchkiss, CO**

*Regeneratively produced wines*

**SAWATCH ARTISAN FOODS**  
**Colorado Springs, CO**

*Assorted cheeses*

**DRY STORAGE**  
**Boulder, CO**

*Colorado grains and fresh milled flours*

**SPRING BORN**  
**Silt, CO**

*Sustainably grown lettuce*

**MORNING FRESH DAIRY FARM**  
**Bellvue, CO**

*Milk and cream*

**COLORADO CATCH**  
**Sanford, CO**

*Sustainably farmed striped bass*

**EMERALD GARDENS**  
**Bennett, CO**

*Micro greens*

**TEATULIA**  
**Denver, CO**

*Assorted teas*

**STEAMBOAT COFFEE COMPANY**  
**Steamboat Springs, CO**

*Coffee products*

**RIVERENCE**  
**Filer, ID**

*Trout, trout roe*

**RED BIRD FARMS**  
**Englewood, CO**

*Chicken, chicken livers*

**POLIDORI SAUSAGE**  
**Denver, CO**

*Breakfast sausage*

**NOOSA**  
**Bellvue, CO**

*Assorted yogurt*

**RIVER BEAR AMERICAN MEATS**  
**Denver, CO**

*Bacon, salami, deli meats, Andouille*

**STROHAUER FARMS**  
**La Salle, CO**

*Fingerling potatoes*