

THE FLORADORA SALOON

SUMMER DINNER MENU 2021

APPETIZERS

HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Fuji Apples & Toasted Ciabatta 16

HOT WINGS GF

Traditional Buffalo, Habanero or Sambal Garlic Chili Sauce/Topped with Gorgonzola
1/2 Dz 9— Full Dz 18

DUCK EGGROLLS

Yellow Curry, Duck Confit, Red Onions, Carrots, Cabbage with Mango Sweet Chili 13

SQUASH FRIES GF

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce 12

JALAPENO POPPERS GF

Bacon-Wrapped Cheddar, Gorgonzola, Cream Cheese Stuffed Jalapeños 13

SHORT RIB POUTINE

French Fries, Cheese Curds, Cheddar Cheese, Smothered in Brown Gravy 15

SOUPS

*Soup and Salad Combination 19

*PORK GREEN CHILI SOUP GF

Braised Pork, Fire Roast New Mexico Green Chili, Tomatoes, Onions, Garlic, Shallots,
Topped with Crispy Corn Tortilla Strips 8/14

*BUTTERNUT SQUASH CURRY

Roasted Butternut Squash, Yellow Curry, Lemongrass Stock,
Coconut Milk Topped with Fried Basil and Sweet Soy (Vegan) 8/14

DIABLO BOWL

Spicy Coconut Red Curry Broth, Pulled Chicken, Ramen Noodles,
Julienned Vegetables, served with Bean Sprouts & Tempura Jalapeño 21

PHO GF

Duck Bone Broth, Thinly Sliced Kobe Beef, Rice Noodles,
Julienned Vegetables served with Cilantro, Lime, Kimchi, Pickled Jalapeños & Garlic,
Dried Serrano Chiles 21

SALADS

Add Blackened Tofu 4/ Grilled Chicken 4/ Blackened Salmon 8

HOUSE GF

Local Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes,
Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 12

ATOMIC CHICKEN

Breaded Chicken Tenders, Bibb Lettuce, Carrots, Red & Green Onions,
Cherry Tomatoes, Gorgonzola, Candied Bacon Bits
with Roasted Garlic Ranch Dressing 17

PICKLED BEET GF

Local Organic Mixed Greens, Pickled Red & Golden Beets, Carrots,
Red & Green Onions, Cherry Tomatoes, Goat Cheese
with Champagne Vinaigrette 17

AVOCADO & SALMON GF

Kochi Chili Crusted Sustainably Caught Salmon, Bibb Lettuce, Kimchi, Cilantro,
Avocado, Carrots, Green & Red Onions
With Ginger Lime Vinaigrette 21

ENTREES

COLORADO LAMB CHOPS GF

Herb Roasted Lamb Chops with Sweet Potato Puree,
Sautéed Broccolini with Mint Chimichurri 35

ALASKAN HALIBUT GF

Fresh Tarragon Crusted Halibut,
Herb Roasted Spaghetti Squash,
Grilled Asparagus with Ginger Lemon Beurre Blanc 38

ROASTED LOCAL CHICKEN GF

Half Roasted Chicken, Roasted Garlic Whipped Potatoes
Sautéed Broccolini with Roasted Jalapeno Lime Butter 34

FERGUSON FARM PRIME CUT GF

Locally Raised Grass Fed Beef, Roasted Garlic Whipped Potatoes,
Grilled Marinated Asparagus
with Port Wine Demi-Glace 35

TOMAHAWK PORK CHOP GF

10oz Maple Tomahawk Pork Chop, Roasted Garlic Whipped Potatoes
with Bourbon Maple Apple Butter & Port Wine Demi-Glace 34

ROSEMARY GRILLED TOFU GF

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Rainbow Chard,
Cauliflower Rice with Chimichurri (vegan) 26

BETWEEN THE BUNS

Featuring Local Grass— Fed Beef from Ferguson Family Ranch in Ridgway, CO

Choice of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame (Side Salad 2 / Substitute Grilled Chicken/Gluten Free Bun 3)

ABBB BURGER

Avocado, Bacon, Blackening Seasoning, Blue Cheese, Bibb Lettuce, Tomatoes and
Dill Pickles on Potato Bun 22

MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers,
Bibb Lettuce, Tomatoes and Dill Pickles
with Chipotle Aioli on Potato Bun 22

SHORT RIB PHILLY

All Natural Colorado Short Ribs, Provolone Cheese, Onions,
Red & Green Peppers, Bean Sprouts with Sambal Chili Honey Aioli
on Local Fresh Baguette served with Pho Broth 22

PALEO BURGER GF

Mushrooms, Egg, Bacon, Avocado, Lemon Herb Aioli with Sweet Potato Hash
(Bun/Sides Not Included) 22

TOFU/QUINOA BURGER

Roasted Spaghetti Squash, Grilled Tomato, Avocado,
Bibb Lettuce, Tomatoes and Dill Pickles
with Lemon-Herb Aioli on Potato Bun 19

OYSTER MUSHROOM PHILLY

Oyster Mushrooms, Provolone Cheese, Onions,
Red & Green Peppers, Bean Sprouts, Kale with Sambal Chili Honey Aioli
on Local Fresh Baguette 20

SIDES

Side Salad	9	Whipped Potatoes	9
French Fries	8	Grilled Asparagus	10
Truffle Fries	10	Steamed Broccolini	8
Sweet Potato Chips	8	Bacon Cheddar Broccolini	10
Edamame	8	If Ya Know Ya Know	;))

No substitutions / Inform your server of food allergies / Buy the Kitchen a Round 9
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses