

## APPETIZERS

<b>CRAB CAKES*</b> Housemade crab cakes served with our house cocktail sauce	\$29	<b>HUMMUS PLATE (V)</b> Housemade hummus, carrot & celery sticks, cucumber moons and naan bread	\$15
<b>FRITO MISTO*</b> Lightly fried calamari and seasonal vegetables served with housemade cocktail sauce and charred lemon crown	\$24	<b>SMOKED PORK BELLY BITES*</b> Honey sesame-glazed pork belly with chargrilled green onion	\$19
<b>SHRIMP SCAMPI TOPPINGS*</b> Sautéed shrimp in a butter scampi sauce	\$21	<b>STEAK FRIES</b> Hand-cut steak fries tossed in our housemade steak seasoning and served with ketchup	\$8
<b>SWEET LOUIE*</b> Sautéed shrimp cooked in a lemon-honey Aleppo sauce with herbs and served with a charred lemon crown	\$21	<b>STEAK TIPS* (GF)</b> House-seasoned steak tips, served with charred green onion and melted cowboy butter	\$20

## SOUPS &amp; SALADS

<b>CRAB SALAD*</b> Lump crab mixed with mustard aioli, mixed greens, shaved carrots, feta cheese, cherry tomatoes, sliced cucumbers, croutons and housemade lemon vinaigrette	\$21	<b>MEDITERRANEAN SALAD (V)</b> Kalamata olives, couscous, cucumber, feta, arugula, roasted chickpeas, housemade croutons, avocado slices, and cherry tomatoes, topped with lemon oil	\$16
<b>COBB SALAD</b> Romaine spring mix, cherry tomatoes, sliced red onion, sliced cucumbers, diced bacon, housemade croutons, shredded cheese, & hard-boiled eggs tossed in a house dressing of your choice  Add steak or chicken +\$7	\$16	<b>ON THE TRAIL SOUP</b> Chef's soup of the week served with crostini	MP
<b>WEDGE SALAD (V)</b> Iceberg lettuce wedge topped with bacon, bleu cheese crumbles, housemade croutons, shallots, cherry tomatoes and topped with our bleu cheese dressing	\$14	<b>CAST IRON GREEN CHILI PORK</b> Housemade green chili pork topped with pico de gallo and served with crackling	\$15
<b>HOUSE DRESSINGS</b>			
		Ranch Bleu Cheese	House Vinaigrette Strawberry Vinaigrette Lemon Vinaigrette

## STEAKS

Served with garlic mashed potatoes,  
grilled asparagus and cowboy butter

<b>6 OZ TENDERLOIN*</b>	\$43
<b>8 OZ TENDERLOIN*</b>	\$55
<b>10 OZ NEW YORK STRIP*</b>	\$50
<b>12 OZ RIBEYE*</b>	\$52

## PRIME RIB

Served with garlic mashed potatoes,  
grilled asparagus, au jus and horseradish sauce

<b>10 OZ*</b>	\$45
<b>12 OZ*</b>	\$55
<b>16 OZ*</b>	\$63

*Prime Rib served Friday - Sunday*

## ENTREES

### COLORADO BISON\*

Bison ribeye served with roasted fingerling potatoes, Brussels sprouts, and housemade peppercorn sauce

\$65

### SMOKED CITRUS ALMOND-CRUSTED HALIBUT\*

Almond-crusted halibut with hints of citrus zest, paired with lemon beurre blanc sauce, grilled asparagus, and blistered cherry tomatoes, garnished with a charred lemon crown

\$54

### CHICKEN PICCATA

Seasoned grilled chicken breast with white wine lemon-butter caper sauce, grilled asparagus, blistered cherry tomatoes, and roasted garlic mashed potatoes

\$35

### HONEY LAVENDER SALMON\*

Grilled salmon glazed with lemon-lavender-infused honey, seared with roasted fingerling potatoes, bourbon baby carrots, sesame seeds, and a charred lemon crown

\$36

### SHRIMP SCAMPI PASTA\* (GF)

Sautéed shrimp cooked in white wine lemon-butter sauce and herbs with linguine pasta

\$35

### SMOKED MEDITERRANEAN LAMB\*

Mediterranean-marinated lamb with roasted garlic mashed potatoes, a butternut squash Brussels sprout salad and rosemary balsamic demi reduction

\$44

### LOBSTER MAC & CHEESE\*

Homemade cheese sauce with butter-poached lobster chunks, trottolo pasta, and toasted breadcrumbs

\$42

## SIDES

Roasted Garlic Mash . . . . .	\$7	Mac & Cheese . . . . .	\$12	Roasted Fingerlings . . . . .	\$6
Scalloped Potatoes . . . . .	\$6	Grilled Asparagus . . . . .	\$6	Green Beans . . . . .	\$7
Maple Bourbon Carrots . . . . .	\$9	Demi Mushroom Medley . . . . .	\$10	Asian Brussels . . . . .	\$12
Creamed Spinach . . . . .	\$6	Side Salad . . . . .	\$7	Bread Refills . . . . .	\$5

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

V = Vegetarian, VG = Vegan, GF = Gluten Free

## COCKTAILS

<b>SKYLINE SUNSET</b> Spiced Rum, Chai, Vanilla, Cream	\$13
<b>DESERT BLOOM</b> Aperol, Cranberry, Prosecco	\$13
<b>WESTERN HEAT</b> Blanco Tequila, Pomegranate, Lime, Ginger, Grapefruit, Jalapeño	\$13
<b>GOODNIGHT'S GINGER SNAP</b> Scotch, Ginger, Maple Syrup, Cinnamon, Bitters	\$13
<b>VELVET RANGE</b> Vodka, Bailey's, Espresso Liquor, Espresso, Salted Caramel	\$13
<b>RANGERS RESERVE</b> Ginger-Infused Bourbon, Lime, Cider	\$13
<b>FREMONT FIZZ</b> Gin, Lemon, Apple Cider	\$13
<b>TEXAS JACK</b> Whiskey, Sweet Vermouth, Hot Honey, Bitters	\$13

## FREE SPIRITED

<b>CALAMITY'S CURE</b> Grape, Lime, Ginger Ale	\$8
<b>PANORAMIC SPECIAL</b> Pear, Apple Cider, Lemon, Cinnamon	\$8
<b>JOLENE</b> Cranberry, Club Soda, Lime	\$8
<b>LIMITED MAIL</b> Pomegranate, Lime, Rosemary	\$8
<b>MAIN STREET MULE</b> Pear, Cranberry, Lime, Ginger Beer	\$8
<b>BUCKING AGAIN</b> Peppermint, Hot Chocolate, Whipped Cream	\$8
<b>HARDY'S CANYON</b> Cherry, Lemon, Ginger	\$8

## BOTTLES

Coors Light	Corona	\$5
Miller Lite	Coors Banquet	
Bud Light	Guinness	
Michelob Ultra	Athletica Lemon Radler NA	
Blue Moon	Heineken 0.0 NA	
Stella	Sam Adams Just the Hazy NA	
Modelo		

## DRAFTS & SELTZERS

Great Divide St. Cloud Lager	\$6.50
Avery Ellie's Brown Ale	

*Ask your server about our seasonally rotating drafts & seltzers*

## A BRIEF HISTORY

*The year was 1887. Cañon City was a part of the burgeoning urbanization of Colorado and the potential seed for the capital city. The gold rush and manifest destiny had cultivated a culture imbued with a pioneering spirit that rose to new heights along with the elevation.*

*Where opportunity was in the air – the west was still forming. The nearby town of Silver Cliff went from boom to bust when hype of silver surpassed its presence in the ground. To tap into new opportunities, Hotel St. Cloud was moved, brick by brick, from Silver Cliff to Cañon City.*

*This restaurant taps into that same frontier spirit that carved out the culture of Colorado and remains to this day. Our menu pulls from 19th century frontier favorites paired with locally inspired culinary and ingredients. Ask your server for more historical storytelling or further your inquire in **The War Room**.*

*Present your Fremont County ID and enjoy 10% off your food & drinks. Thank you for dining local!*