

# THE FLORADORA SALOON

WINTER DINNER MENU 2024  
EVERY EVENING 5PM-9PM

## APPETIZERS

### HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Apples & Toasted Ciabatta 16

### DUCK EGGROLLS

Duck Confit, Yellow Curry, Red Onions, Carrots, Cabbage with Mango Sweet Chili 16

### SQUASH FRIES GF

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce (Vegan) 15

### JALAPENO POPPERS GF

Bacon-Wrapped Jalapeños stuffed with Cheddar, Gorgonzola & Cream Cheese 15

### GUMBO YA YA

Chicken, Andouille Sausage, Crawfish Tails, Okra, Onions, Celery, Red & Green Bell Peppers, Garlic, Shallots, Dark Roux Served with Rice 9/16

### BUTTERNUT SQUASH CURRY

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

### DUCK FRENCH ONION

Duck Confit, Sweet Onions, Red Onions, Shallots, Garlic, Duck Stock, Crostini, Gruyere Cheese 13

### HOT WINGS GF

Your Choice of Traditional Buffalo (with gorgonzola), Habanero or Sambal Garlic Chili Sauce (with bean sprouts) 1/2 Dz 9— Full Dz 18

### COLORADO SHORT RIB POUTINE

All Natural Colorado Short Ribs, French Fries, Cheese Curds, Cheddar Cheese smothered in Brown Gravy 16

### COCONUT CURRY MUSSELS

PEI Mussels, Red Curry, Coconut Milk, Julienned Vegetables, Bean Sprouts, Wonton Strips 24

## SOUPS

### DIABLO BOWL

Pulled Chicken, Ramen Noodles, Spicy Coconut Yellow Curry Broth, Julienned Vegetables served with Bean Sprouts & Tempura Jalapeño 23

### PHO GF

Thinly Sliced Kobe Beef, Rice Noodles, Duck Bone Broth, Julienned Vegetables served with Cilantro, Lime, Kimchi, Pickled Garlic & Jalapenos, Dried Serrano Chiles 23

## SALADS

Add Blackened Tofu 6/ Grilled Chicken 9/ Blackened Salmon 14

### HOUSE GF

Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 15

### ATOMIC CHICKEN

Breaded Chicken Tenders tossed in House BBQ Wing Sauce, Bibb Lettuce, Carrots, Red & Green Onions, Cherry Tomatoes, Gorgonzola, Bacon Bits with Roasted Garlic Ranch Dressing 19

### PICKLED BEET GF

House Pickled Red & Gold Beets, Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese with Champagne Vinaigrette 18

### CAESAR SALAD

Baby Gem Lettuce, Fresh Avocados, Heirloom Baby Tomatoes, Croutons with Roasted Garlic Caesar Dressing 15

### CHICKEN WALDORF GF

Roasted Local Chicken, Organic Mixed Greens, Red & Green Onions, Carrots, Green Apples, Walnuts, Gorgonzola with Roasted Apple Vinaigrette 19

### AVOCADO & SALMON GF

6oz Sustainably Caught Kochi Chili Crusted Salmon, Bibb Lettuce, Kimchi, Cilantro, Avocado, Carrots, Red & Green Onions with Ginger Lime Vinaigrette 24

## ENTREES

### COLORADO LAMB CHOPS GF

8oz Herb Roasted Lamb Chops, Roasted Garlic Whipped Potatoes, Sautéed Broccolini with Mint Chimichurri 42

### KOCHI CHILI CRUSTED SALMON

Sustainably Caught Salmon, Sautéed Bok Choy, Oyster Mushrooms, Fresh Ramen Noodles in a Red Curry Broth 36

### SESAME GINGER GRILLED TOFU GF

Roasted Spaghetti Squash, Quinoa, Oyster Mushrooms, Rainbow Chard, with Yellow Coconut Curry (vegan) 29

### NEW YORK STRIP GF

12oz Locally Raised Grass Fed Beef, Roasted Garlic Whipped Potatoes, Grilled Marinated Asparagus with Port Wine Demi-Glace 38 Add King Crab 30

### TOMAHAWK PORK CHOP GF

10oz Maple Tomahawk Pork Chop, Roasted Garlic Whipped Potatoes, Sautéed Broccolini with Bourbon Maple Apples & Port Wine Demi-Glace 38

### MISO GLAZED HALF CHICKEN

Half Roasted Chicken, Roasted Garlic Whipped Potatoes Sautéed Bok Choy with Duck Bone Broth 34

### KING CRAB

Steamed 1# King Crab Legs, Roasted Garlic Whipped Potatoes, Grilled Asparagus Drawn Butter 65

## BETWEEN THE BUNS

**Grass-Fed Beef from Ferguson Family Ranch in Ridgway, CO**  
**Choice** of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame

### ABB BURGER

Avocado, Bacon, Blackening Seasoning, Blue Cheese, Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 24

### MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Bibb Lettuce, Tomatoes and Dill Pickles with Chipotle Aioli on Potato Bun 24

### SHORT RIB PHILLY

All Natural Colorado Short Ribs, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts with Sambal Chili Honey Aioli on Fresh Local Baguette served with Duck Bone Broth 24

### PALEO BURGER GF

Ferguson Farm Grass-Fed Beef Pattie, Egg, Bacon, Mushrooms, Avocado, Lemon Herb Aioli with Sweet Potato Hash (Bun/Sides Not Included) 23

### GINGER TOFU VEGGIE BURGER

Bean Sprouts, Avocado, Tomato, Bibb Lettuce and Pickled Ginger with Sambal Chili Honey Aioli on Potato Bun 21

### MUSHROOM PHILLY

Oyster Mushroom Medley, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts, Kale with Sambal Chili Honey Aioli on Fresh Local Baguette 21

## SIDES

Bacon Mac N Cheese with Green Chili	14	Whipped Potatoes	10
French Fries	8	Grilled Asparagus	10
Truffle Fries	10	Steamed Broccolini	9
Sweet Potato Chips	8	Cheddar Bacon Broccoli	12
Edamame	8		

No substitutions/ Inform your server of food allergies/ 3% "Kitchen Love" applied to all tickets in response to wage disparity  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

