

# DINNER MENU

## APPETIZERS

### Fried Mushrooms

Hand battered & served with creamy ranch dressing

7.95

### Clams & Mussels

Tossed in a white wine garlic butter sauce

8.95

### Seared Ahi Tuna

Soy ginger reduction, wasabi slaw, toasted sesame seeds

10.95

### Crab Mac 'n Cheese

Cavatappi pasta, crabmeat & a blended cheese sauce

9.95

### Crab Cakes

Fresh arugula, mustard cream sauce

10.95

### Bacon Wrapped Shrimp

Fresh arugula, chimichurri sauce

10.95

### Spinach & Artichoke Dip

Spinach, artichoke, garlic butter cream sauce & tortilla chips

9.95

### Shiloh Flatbread Pizza

Prosciutto, caramelized onions, gorgonzola cream sauce

9.95

## SOUPS AND SALADS

### Green Chile Chicken Soup

Served with sour cream & fried tortilla strips

*Bowl 4.95 Cup 3.95*

### Hearts of Romaine

Crisp romaine, grape tomato, house-made croutons, red onions, caesar dressing

6.95

### Signature Potato Soup

Creamy house recipe and local favorite

*Bowl 4.50 Cup 3.50*

### Wedge Salad

Hickory bacon, caramelized walnuts, red onion, tomatoes, blue cheese dressing

*Add chicken 4.00 Add beef or shrimp 6.00*

6.95

## FROM THE GRILL

Served with mixed green salad and house-made vinaigrette or our legendary potato soup  
Sub Wedge Salad or Hearts of Romaine for 3.00

### Fire Grilled Steak Tips

16.95

Beef tenders, sautéed mushrooms & onions, loaded baked potato served with a cracked pepper brandy cream sauce

### Grilled Ribeye

24.95

Ribeye steak, broccolini, Yukon gold potato mash with a wild mushroom bordelaise sauce

### Chargrilled Filet Mignon

27.95

Filet topped with onion marmalade, Yukon garlic mashed potato & a bordelaise sauce

### Pork Flat Iron

16.95

Boneless pork sirloin topped with mango chutney, served with mixed seasonal vegetables & Yukon mashed potatoes

### Flat Iron Oscar

25.95

Flat iron steak topped with crabmeat and served with fresh asparagus, grilled polenta cake & bernaise sauce

### Surf 'n Turf

32.95

Filet mignon topped with onion marmalade paired with garlic butter shrimp, served with baby carrots & Yukon potato mash

### Mediterranean Chicken

16.95

Grilled chicken breast topped with bruschetta tomato, portabella mushroom, grilled polenta cake, drizzled with a balsamic reduction

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness

## BESIDES THE GRILL

Served with mixed green salad and house-made vinaigrette or our legendary potato soup  
Sub Wedge Salad or Hearts of Romaine for 3.00

### Chicken, Steak or Shrimp Caesar

Chopped romaine salad, shredded parmesan, creamy caesar, house-made croutons  
*Chicken 10.95 Steak or Shrimp 12.95*

### Apple-wood Bacon Wrapped Meatloaf

14.95

Fresh ground beef and pork wrapped in apple-wood bacon, served with  
garlic mashed potato, grilled vegetables  
*Mushroom gravy or Tomato gorgonzola sauce*

### Chicken Gorgonzola

15.95

Chicken breast, Cavatappi pasta, caramelized walnuts, fire roasted tomato  
& green onion tossed in a gorgonzola cream sauce  
*Vegetarian option available*

### Coconut Shrimp

19.95

Fried coconut battered shrimp served with basmati rice, seasonal  
vegetables and mango dipping sauce

### Rocky Mountain Rainbow Trout

17.95

Pan seared trout served with honey glazed carrots, basmati rice and  
finished with a white wine garlic sauce

### Seafood Diablo

18.95

Shrimp, mussels, clams, linguini tossed in a spicy marinara sauce and  
finished with freshly grated parmesan cheese

### Veal Medallions

22.95

Seared veal cutlet served with sautéed asparagus, carrots & a brandy cream sauce

### Soy Mirin Salmon

19.95

Pan seared Coho salmon finished with a soy Mirin glaze,  
served with basmati rice & grilled asparagus

### Linguini Aglio e Olio

17.95

Linguini, clams and mussels tossed in an extra virgin olive oil &  
garlic sauce, finished with freshly grated parmesan

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## LIGHTER FARE

Burgers & sandwiches come with your choice of steak fries or side salad

**Shiloh Burger** 10.95  
Sautéed onions, cheddar cheese

**Bison Burger** 12.95  
Bison patty with your choice of cheese

**Coconut Shrimp Salad** 13.95  
Arcadian greens, strawberry rhubarb salsa, cilantro lime vinaigrette

**Kobe Beef Burger** 14.95  
Cheddar cheese & caramelized onions

**Hot & Blue Burger** 11.95  
Blue cheese crumbles & hot sauce

**Elk Burger** 12.95  
Sautéed onions, cheddar cheese

**Portabella Mushroom Sandwich** 10.95  
Balsamic glazed arcadian greens, fire roasted tomato, basil & garlic

**Hoisin Guinness Portabella** 13.95  
Marinated portabella mushroom, grilled broccolini & asparagus, baby carrots, herbed polenta cake with a tomato puree

## SIDES

**Mashed Potatoes** 3.95

**Loaded Baked Potato** 4.95

**Basmati Rice** 2.95

**Sweet Potato Fries** 3.95

**Steak Fries** 2.95

**Pasta with Marinara** 4.95

**Seasonal Vegetables** 3.95

**Onion Rings** 4.95

**Side Salad** 3.95

## REFRESHMENTS

Iced Tea 2.50

Hot Tea 2.50

Lemonade 2.50

Coffee 2.50

Soft Drinks 2.50

Pepsi, Diet Pepsi, Dr. Pepper,  
Sierra Mist, Root Beer, Mt. Dew

## LOCAL BEER

Local Beer 4.95

Durango Seasonal

Durango Dark

Durango Amber

Durango Wheat

Colorado Native

## DOMESTIC BEER

Domestic Beer 3.95

Coors

Miller Lite

Bud Light

Coors Light

MGD

Bud

## IMPORTS & MICRO BREWS

Imports & Micro Brews 4.95

Omission Lager (GF)

Corona

Guinness

Fat Tire

Blue Moon

Angry Orchid Cider (GF)

Heineken

Sierra Nevada Pale Ale

1554 Black Ale

O'doul'S Amber (NA)

## WINE BY THE GLASS

<b>Callaway</b> White Blend	5	<b>Sycamore Lane</b> Chardonnay	5	<b>Prisma</b> Sauvignon Blanc	6
<b>The Path</b> Merlot	7	<b>Smoking Loon</b> Pinot Noir	7	<b>Sycamore Lane</b> Merlot	5
<b>Smoking Loon</b> Syrah	6	<b>Smoking Loon</b> Zinfandel	6	<b>The Path</b> Pinot Noir	7
<b>Sycamore Lane</b> Cabernet Sauvignon	5	<b>The Path</b> Cabernet Sauvignon	7	<b>Smoking Loon</b> Malbec	6

## WINE BY THE BOTTLE

<b>Sycamore Lane, Chardonnay</b> 19 Light bodied wine with a smooth mouth feel. Hints of pineapple & various tropical fruits		<b>Callaway, White Blend</b> 19 Hybrid white blend, 34% Verdejo, 33% Gewurztraminer, 33% Viognier	
<b>Prisma, Sauvignon Blanc</b> 23 This hand-harvested, un-oaked, wine is produced from a blend of three Casablanca Valley vineyards: El Ensueno, Fundo Belemn, and El Principal		<b>Sycamore Lane, Merlot</b> 19 Medium-bodied, with a smooth texture and soft tannins it displays fresh, cherry-like varietal aromas, with hints of tobacco and herbal spice	
<b>Smoking Loon, Zinfandel</b> 23 Opens with bold aromas of boysenberry, black cherry and a bevy of vanilla nuances		<b>Sycamore Lane, Cabernet Sauvignon</b> 19 Exhibits an enticing aroma of fresh red cherries and sweet oak vanilla with a hint of varietal herbal tones	
<b>Smoking Loon, Malbec</b> 23 Delightfully balanced sweet and savory Malbec. Aromas of root beer, strawberry and wild mint will draw you in		<b>Smoking Loon, Pinot Noir</b> 27 Well-balanced blend of vanilla, cranberry, raspberry and herbs de provence aromas	
<b>The Path, Pinot Noir</b> 27 Fruit led with crushed cherries, followed by hints of cola, wisteria and vanilla. Pairs well with our Soy Mirin Salmon		<b>The Path, Merlot</b> 27 From California this wine opens with aromas of boysenberry, rose petals, vanilla and a hint of cedar	
<b>The Path, Cabernet Sauvignon</b> 27 This full-bodied wine has flavors of dark chocolate, cherry and dried herbs, along with notes of blackberry and coffee		<b>Smoking Loon, Syrah</b> 23 This fruit-forward wine opens with lush, dark aromas of cherry, nutmeg and blueberry	

## MARTINIS & MANHATTANS

**Martinis & Manhattans 7.95**

### **007 James Bond**

Vodka, dry vermouth & 3 olives...  
shaken not stirred

### **Gin Martini**

Gin, dry vermouth & olive

### **Dirty Martini**

Vodka, dry vermouth, olive juice

### **Old Fashioned**

Whiskey, club soda, bitters, muddled  
orange, cherry & sugar

### **Rob Roy Manhattan**

Scotch, sweet vermouth & a dash of bitters

### **Classic Manhattan**

Whiskey, sweet vermouth & a cherry

## COFFEE DRINKS

**Coffee Drinks 7.95**

### **Baileys Cream Coffee**

Baileys & Coffee

### **French Dream**

Baileys, Kahlua & Raspberry Liqueur

### **Irish Coffee**

Jameson & Coffee

### **Jamaican Coffee**

Rum & Coffee

### **Spanish Coffee**

Tia Maria, Rum & Coffee

### **Kioki Coffee**

Kahlua, Brandy & Coffee

### **Nutty Irishman**

Baileys, Hazelnut Liqueur & Coffee

### **Italian Coffee**

Amaretto & Coffee

## DESSERTS

### **Chocolate Cake**

5 layers of decadent chocolate cake and chocolate icing

5.95

### **Carrot Cake**

Shaved carrot & walnut cake with layers of cream cheese frosting

5.95

### **Shiloh Cheesecake**

Seasonal cheesecake parfait, ask your server

5.95