

BEANO'S CABIN

one.

chef's daily soup.

two.

frank's mixed lettuce selection.**

baby mixed greens, lettuces, "rocky mountain dawn" chevre, fresh bosc pear, candied pecans, sherry vinaigrette.

three.

pecan wood-fired brick oven pizza.

roasted garlic, prosciutto, pecorino cheese, micro-arugula.

heirloom tomato panzanella.

petite heirlooms, focaccia crouton, marinated olives, mozzarella, roasted garlic, basil, balsamic.

"gunpowder"-rubbed buffalo tenderloin carpaccio.

truffle mustard, crisp capers, cornichons, cabin-made grissini.

smoked pheasant crepe.

mushroom, tomato, smoked pheasant, madeira reduction, mixed greens.

steamed prince edward island mussels.

roasted tomato, leeks, saffron cream

four.

herb grilled gulf shrimp.
smoked tomato grits.

maple marinated pork tenderloin.
white cheddar grits, glazed carrots, bourbon sauce.

pan seared pheasant breast
cabin-made pheasant agnolotti, wilted spinach,
parmesan pan sauce.

prime new-york.
garlic roasted fingerling, sauce forestierre.

beano's signature whole roasted beef tenderloin.
roasted shallot and garlic mashed potato, baby vegetables,
foie red wine demi.

elk chop.
herb polenta, squash batons,
port-plum demi-glace.

mustard crusted ruby red trout.
evo forked yukon gold, lemon sage nage.

wild mushroom risotto.
wild mushroom ragout, asparagus and "drunken goat" chevre.

gingerbread crusted colorado lamb rack.
sweet potato gratin, braised red cabbage, mint jus.

****may contain nuts or soy products**

beano's cabin was one of the first mountainside, fine dining restaurants in the western united states. celebrating our 25th year, we have consistently received dirona awards and wine spectator awards of excellence.

18% gratuity added to parties of 6 or more.
Beano's cabin is a smoke-free environment.

We are happy to accommodate any special dietary needs. Please have your server consult the culinary staff if you have any questions or concerns.