

Appetizers

Nachos Colorado

Corn tortilla chips piled high with smoked chicken or seasoned ground beef, chiles, onions, olives, tomatoes, and melted cheeses. Served with Piñon salsa and sour cream. Beef or Chicken \$7.50

Grilled Quesadilla

A large ancho tortilla folded together with melted cheeses, grilled chicken, onions, chiles, and tomatoes. Piñon salsa and sour cream are served on the side. \$5.95

Popcorn Shrimp

Bay shrimp tossed in seasoned breading and deep fried to a golden brown. Served with an orange/dill remoulade sauce \$7.25

Chicken Crispers

Battered and deep fried chicken tenders with your choice of BBQ sauce, honey mustard sauce, or ranch dressing. \$7.95

Chips and Salsa

A basket of crispy tortilla chips served with our fresh homemade Piñon Salsa. \$3.25

Home-style Chips

Our famous crispy potato chips. Served with ranch dressing \$3.00

Burgers

1/3 Lb. char grilled patty on a sourdough bun. Served with your choice of home style chips, corn and black bean salad, pasta salad, or cottage cheese.

Steve's Special Burger ~ Broiled to perfection and topped with bacon, grilled red onions, Swiss cheese, and bleu cheese dressing ~ \$7.75

Forest Burger ~ 1/3 lb. choice beef patty with sautéed mushrooms and Swiss cheese. ~ \$7.00

Cheese Burger ~ Choice of Cheddar, Pepperjack, or Swiss. \$6.50

Bacon Cheeseburger ~ \$7.25

Plain Burger \$6.25

Soup & Chili

Our soups are home made and the best in town and our spicy pork green chili can't be beat!

Soup du jour

Cup ~ \$2.95 Bowl ~ \$ 3.50

Green Chili

Served with a warm tortilla.

Cup ~ \$3.75 Bowl ~ \$4.25

Garden Fresh Salads

Piñon Chicken Salad

Fresh greens, grilled chicken, tomatoes, ripe olives, grated cheeses tossed with our green chile vinaigrette and topped with crisp tortilla strips and piñon nuts. \$7.75

Caesar Salads

Crisp romaine lettuce tossed with a tangy Caesar dressing, garlic croutons, and shredded parmesan cheese. \$5.95
With grilled chicken— \$7.50
With sautéed shrimp—\$7.95

Salad Santa Cruz

Chicken salad with grapes, red onion and celery in a light honey dressing atop mixed greens with mandarin oranges and dried cranberries. Garnished with candied walnuts. \$8.25

Shrimp and Spinach Salad

Baby spinach with shrimp, marinated red onions, cucumber, bacon, feta cheese and toasted pine nuts. Served with balsamic vinaigrette dressing. \$8.50

Crispy Chicken Salad

Crispy fried chicken tenders with tomatoes, cucumbers, mandarin oranges, toasted almonds and crispy Asian noodles. Served with a creamy honey mustard dressing. \$7.75

Dinner Salad ~ \$3.25

Dressing Choices; Green chile vinaigrette, honey mustard, balsamic vinaigrette, ranch, bleu cheese, Caesar, and Italian

Sandwiches and Wraps

Served with your choice of Home style Chips, Corn and Black Bean Salad, Low Fat Cottage Cheese, or Pasta Salad

Roma Turkey Sandwich ~ Oven roasted turkey on a crusty ciabatta roll with caramelized onions, roasted red pepper pesto, and provolone cheese. \$7.95

Clubhouse Club ~ Triple Decker on sourdough bread. Layered with ham, turkey, bacon, cheddar and Swiss cheese, lettuce and tomatoes. \$7.95

Rodeo Roll-up ~ Grilled roast beef, green chiles, onions, cheddar cheese, tomatoes, shredded lettuce and a tangy horseradish sauce wrapped in a jumbo ancho tortilla. \$8.25

Colorado Dip ~ Sliced roast beef piled high on a ciabatta roll with sautéed mushrooms and onions, and melted Swiss cheese. with au jus for dipping. \$7.50

Chicken Caesar Wrap ~ Grilled chicken, crisp romaine, diced tomatoes, red onions, and zesty Caesar dressing wrapped in a parmesan crusted tortilla. \$7.95

Piñon Chicken Wrap ~ A large ancho chile tortilla, spread with cilantro cream cheese and filled with diced smoked chicken, toasted piñon nuts, cucumbers, tomatoes and shredded lettuce. \$8.25

BBQ Pork ~ Smoked pork shoulder simmered in a tangy tequila ~ lime barbeque sauce with melted cheddar cheese and grilled red onions on a toasted hoagie roll. \$7.25

Tuna Wrap ~ Tuna salad tomatoes, red onions, feta cheese, and crisp romaine wrapped in a large ancho chile tortilla. \$7.50

Portobello Mushroom ~ A large Portobello mushroom is marinated then lightly grilled. Topped with roasted red pepper pesto and pepperjack cheese. \$6.50

Buffalo Wrap ~ Crisp chicken tenders tossed in our tangy hot sauce. Wrapped in a large tortilla with lettuce, tomato, red onion and pepperjack cheese. \$7.95

BLT ~ \$6.00 **Grilled Cheese** ~ \$5.50 **Grilled Ham & Cheese** ~ \$6.25

Fish and Chips ~

Beer battered cod fillets deep fried golden brown. Served with our home-style chips and lemon-caper-dill sauce. \$8.95

Rimrock Burrito ~

Spicy ground beef and black beans are wrapped in a soft flour tortilla & smothered with our homemade green chili and cheese. Served with sour cream. \$8.25

Split Plate Charge ~ \$1.00

Please, No More Than 6 separate checks per table.

18% Gratuity may be added to tables of 8 or more.

Dinners

Served after 5:00 PM

Dinners are served with your choice of soup du jour or a dinner salad.

Barbeque Pork Carnitas ~ Smoked pork shoulder simmered in a tangy tequila ~ lime barbeque sauce. Served with potato pancakes and fresh vegetables. \$11.50

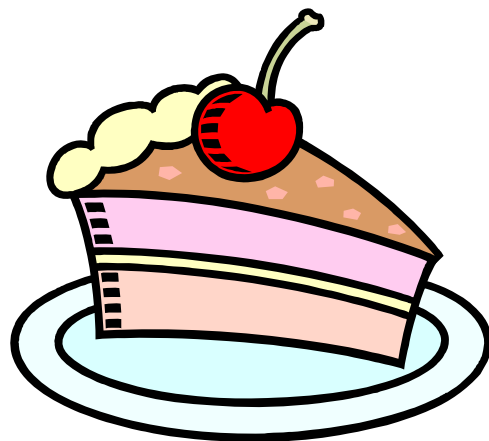
Ribeye Steak ~ A 10 oz ribeye steak broiled to perfection. We top it with herb butter and serve it with potato pancakes and fresh vegetables. \$15.95

Island Chicken ~ Grilled chicken breast seasoned with Jamaican jerk spices. Topped with fresh pineapple salsa and served with rice pilaf and fresh vegetables. \$11.95

Pesce Mediterranean ~ Pan seared tilapia filet topped with roasted red pepper pesto sauce. Served with rice pilaf and fresh vegetables. \$12.95

Arriba Shrimp Linguine ~ An old favorite returns! We sauté shrimp with garlic, shallots, and fresh tomatoes, deglaze with brandy and toss it all with feta cheese, fresh cilantro and linguine. Served with a slice of garlic bread. \$12.95

Pasta Primavera ~ Fresh vegetables sautéed in olive oil and tossed with white wine and parmesan cheese and linguine. Served with a slice of garlic bread. \$9.95
Add Chicken \$11.95



Desserts

Flourless Chocolate Torte—
Made for us by the Cake Cottage, this rich torte is as chocolaty as you can get! \$3.95

Fried Cheesecake~
Banana Caramel cheesecake in a flaky crust is fried golden brown and rolled in cinnamon sugar. \$4.95

Caramel Pecan Passion Friazo ~
Decadent caramel ice cream with caramel fudge pieces layered with caramel mousse, rich caramel sauce and crunchy glazed pecans. \$4.75

Brownie Sundae Supreme—One of our warm, house baked brownies topped with vanilla ice cream and smothered with chocolate sauce and whipped cream. \$3.75

Beverages

Soft Drinks \$1.50

Coffee/Decaf \$1.50

Hot Chocolate \$1.50

Iced Tea / Hot Tea \$1.50

Milk Lg. \$2.00 Sm. \$1.50

Orange, Cranberry, Pineapple, Tomato, or
Grapefruit Juice Lg \$2.00 Sm \$1.50

Domestic Beer \$3.00

Import or Micro Brew Beer \$3.75

House Wine \$4.00

We offer a full bar with a variety of spirits,
wines, and beers available.

Side Orders

Home style Chips \$1.50

Pasta Salad \$1.50

Cottage Cheese \$1.50

Black Bean and Corn Salad \$1.50

Piñon Salsa sm \$1.00 Lg \$2.00

Tortilla or Dinner Roll \$.75

Fresh Fruit \$2.50

Banquet Services

Let the Piñon Grill help with your next party or meeting. Banquets are our specialty! We offer a variety of menus for groups up to 130 people. Ask your server for more information or call us at (970)243-7495