

THE RIDGELINE

WINES

REDS

Red Rock Merlot, California 36
Rodney Strong Pinot Noir, Sonoma 44
Jacob's Creek Reserve 'Shiraz'
Australia 36
Columbia Crest 'Grand Estates'
Cabernet Sauvignon, Columbia Valley,
Washington 32

WHITES

Ruffino 'Lumina' Pinot Grigio, Italy 30
Kunde 'Magnolia Lane'
Sauvignon Blanc, Sonoma 41
Little Black Dress Pinot Grigio,
California 38
Kendall-Jackson 'Vintner's Reserve'
Chardonnay, California 40
Wente 'Riverbank' Riesling, Monterey 30

BLUSH

Montevina White Zinfandel, California 26

BUBBLY

Chandon Blanc de Noirs, Carneros 52
Korbel Brut, California 36

DRAFT BEERS

PREMIUM DOMESTIC 6.50

Budweiser
Bud Light
Coors Light
Coors

DELUXE MICRO 7.75

Shock Top
Dale's Pale Ale
Fat Tire
Molson
Killians
Stella
Blue Moon

BOTTLED BEERS

Guinness
Corona
Heineken
Coors Non-Alcoholic

FEATURED WINES BY THE GLASS

WHITES

Chalone 'Estate' Chardonnay 9.50
Kendall Jackson 'Vintner's Reserve' Chardonnay 7.75
Sterling 'Napa' Sauvignon Blanc 7.75
Seven Daughters White Blend 7.75

REDS

B.R.Cohn 'Silver Label' Cabernet Sauvignon 8.50
Louis Martini 'Sonoma' Cabernet Sauvignon 8.50
Wild Horse Pinot Noir 9
Penfolds 'Bin 128' Shiraz 9

SOUTHWESTERN

Roasted Salmon

Cilantro lime cream sauce

Spanish Rice

Roasted peppers, okra, garlic, onion

Southwest Coleslaw

Avocado lime vinaigrette

Chilled Melon Salad

Orange emulsion and fresh basil

Corn and Black Bean Salad

Green chili dressing

AMERICAN BARBEQUE

Maryland Style Braised Pulled Pork

Tangy mustard barbecue

Grilled Barbecue Chicken Breast

Whiskey barbecue sauce

Country Potato Salad

Bacon caramelized onion dressing,
chopped eggs, pickles

Romaine Apple Salad

Goat cheese, walnuts, apple cider vinaigrette

TASTE OF ITALY

Chicken Alfredo

Spaghetti, mushrooms, roasted chicken,
alfredo cream sauce

Roasted Vegetable Mélange

Sea salt and olive oil

Antipasto Salad

Cured meats, olives, cheeses

Classic Caesar Salad

SIZZLIN STEAKHOUSE

Chef Carved Prime Rib

Horseradish cream sauce and mushroom
thyme au jus

Garlic Parmesan Whipped Potatoes

Olive oil and creamy butter

Mixed Green Salad

Herb vinaigrette and goat cheese croutons

Spinach Salad

Bacon, grape tomatoes, blue cheese,
balsamic dressing

DECADENT DELIGHTS

Fresh Baked Cookies

Chocolate chip and oatmeal raisin

Rockslide Brownies

Levy Restaurants signature dessert bar

Chef's Table 31.95

[Menu and price change per event. Please contact 303-405-1277 for questions or reservations.](#)