

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

Chili Rubbed Pork Loin

Chimichurri sauce

Anaheim Fire Pot

Chorizo, red peppers, onion,
mexican chili beans, black beans,
served over rice

Southwest Coleslaw

Sliced jalapenos, cilantro, chipotle dressing

Tortilla Salad

Roasted red peppers, tomatoes, black beans,
corn, crispy tortilla strips

TASTE OF ITALY

Chicken Pesto Pasta

Grilled chicken, sundried tomatoes,
pesto cream sauce

Roasted Bistro Vegetables

Red pepper, zucchini, red onion, yellow squash

Italian Chopped Salad

Grilled chicken, bacon, tomatoes, ditalini,
gorgonzola, honey mustard vinaigrette

Classic Caesar Salad

Marinated Olives

AMERICAN STEAKHOUSE

Chef Carved Barbecue Beef

Au jus, horseradish cream

Sautéed Mushrooms and Onions

Cracked black pepper and sea salt

Wedge Salad

Bacon, cherry tomatoes, red onion,
blue cheese dressing

Yukon Gold Mashed Potatoes

Sweet cream butter and fresh roasted garlic

Roasted Apple Salad

Romaine, goat cheese, walnuts,
apple cider vinaigrette

DECADENT DELIGHTS

Fresh Baked Cookies

Chocolate chip and oatmeal raisin

Rockslide Brownies

Levy Restaurants signature dessert bar

Chef's Table 18.95

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