

Lord Gore

RESTAURANT

NIGHT

SHARES / STARTERS

Jumbo Lump Crab Cakes / 14

LOW COUNTRY SLAW
SMOKED TOMATO REMOULADE

Yellow Tail Tuna Crudo / 14

AVOCADO, BLOOD ORANGE SUPREMES
JEZEBEL SAUCE

Sweet Onion & Apple Soup / 8

SWEET ONIONS, CARAMELIZED APPLES
SOURDOUGH CROUTON
GRUYERE GRATIN

Young Greens Salad / 8

CRUMBLD GOAT CHEESE
TOASTED ALMONDS, DRIED CHERRIES
SHERRY BALSAMIC VINAIGRETTE
ADD CHICKEN OR SHRIMP / 5

Manchester Farms Quail / 13

APPLE-DATE CHUTNEY, WILD RICE SALAD
FIVE SPICE GLAZE

Elk Carpaccio / 14

CHIMICHURRI, BLACK OLIVE OIL
CYPRESS SEA SALT, WATERCRESS SALAD
GARLIC CROSTINI

Artisan Flat Breads / 13

BACON AND BLEU
MARGHERITA
WILD MUSHROOM

The Wedge Salad / 9

ICEBERG LETTUCE, BLEU CHEESE CRUMBLES
BACON, CUCUMBER, RED ONION, CRISPY ONIONS
OVERNIGHT TOMATO, BUTTERMILK DRESSING
ADD CHICKEN OR SHRIMP / 5

Antipasto Platter / 18

CHOICE OF CURED MEATS & ARTISAN CHEESES
PICKLED OKRA, DOLMAS, PEPPERS

Shrimp & Grits / 13

CREAMY ANSON MILLS GRITS, JUMBO SHRIMP
TASSO HAM, PEPPERS, ONIONS

Warm Spinach Salad / 9

SWEET POMME FRITES
GRAPE TOMATOES, CIPPOLINI ONIONS
WARM BACON-SUCCOTASH VINAIGRETTE
ADD CHICKEN OR SHRIMP / 5

Baby Beet Salad / 10

HEIRLOOM BABY BEETS, ARUGULA
FETA CHEESE, SPICED WALNUTS
CLEMANTINE SEGMENTS
ADD CHICKEN OR SHRIMP / 5

HALF / FULL PLATES

Bacon & Bleu Filet Mignon 24 / 36

MASHED POTATOES, BROCCOLINI
HOUSE MADE STEAK SAUCE

Braised Short Rib 27 / 37

ANSON MILLS GRITS, ROOT VEGETABLES
WHISKEY-MOLASSES JUS

Crispy Skin Rainbow Trout 20 / 28

CANDIED PECANS, GLAZED GRAPES
BASMATI RICE, CARROTS & BROCCOLINI
CITRUS BEURRE BLANC

Lamb Two Ways 28 / 38

GRILLED LAMB CHOPS
BRAISED LAMB CROQUETTE
SAUTÉED SPINACH, ROSEMARY JUS

Maple Leaf Duck Breast / 28

DUCK CONFIT RISOTTO
MORROCAN FRUIT COMPOTE
CINNAMON-TAMARI GLAZE

Wild Mushroom Gnocchi 15 / 22

SAGE BROWN BUTTER, GREEN PEAS
OVERNIGHT TOMATOES, PARMESAN

Chicken & Shiitake Meat Loaf / 19

SWEET CORN & GINGER PUREE
SCALLION MASHED POTATOES
THUMBALINA CARROTS

Seared Pork Tenderloin 19 / 29

APPLE & CRANBERRY PRESERVES
SWEET POTATO SWIRL
HABANERO AGAVE GLAZE

Pan Seared Atlantic Salmon 20 / 29

RICE PILAF, CARROTS & BROCCOLINI
TOMATO BEURRE ROUGE

SIDES / 7 EACH

Mashed Potato
Cheesy Anson Mills Grits
Sautéed Spinach
Truffle Fries
Broccoli & Carrots
Duck Confit Risotto

CHEF DE CUISINE - MATT PETRIE

CUISINE GUIDED BY PRINCIPLES OF SUSTAINABILITY • GLUTEN FREE OPTIONS AVAILABLE

LORD GORE RESTAURANT AT MANOR VAIL LODGE • 595 E. VAIL VALLEY DRIVE • VAIL, CO • RESERVATIONS (970) 476-4959