

THE GOLD DREDGE

Elevation: 9601 feet
Breckenridge, Colorado

RESTAURANT & BAR

Latitude: 39° N
Longitude: 106° W

STARTERS

Spinach & Artichoke Dip 12
toasted pita, celery, carrot

Fried Calamari* 13
sweet chili, lime-cilantro aioli

Wild Game Sausages*^{GF} 14
smoked venison & jalapeno elk, whole grain mustard

Panko-Fried Shrimp*^{GF} 13
thai chili aioli, ginger-soy, black sesame

Fried Chicken Skin
Deviled Eggs*^{GF} 8
franks red hot

6 Jumbo "Wings"*^{GF} 10
french-cut drums, house buffalo, celery, carrot, blue cheese or ranch

Pork Ribs*^{GF} 14
grilled, dredge bbq sauce

SOUPS & SALADS

Seasonal Soup of the Day 7

Lil' Green Salad^{GF} 6
wild arugula, heirloom cherry tomato, balsamic vinaigrette

Dredge Wedge^{GF} 10
baby iceberg, danish bleu, house bleu cheese dressing, heirloom tomato, applewood smoked bacon

by LAND

8oz. Elk Medallions*^{GF} 44
bourbon-exotic mushroom pan sauce, garlic mashed potato, jumbo asparagus

8oz. Filet Mignon*^{GF} 38
hand-cut harris valley ranch angus, herb butter, wild exotic mushrooms, garlic mashed potato, sauteed veg

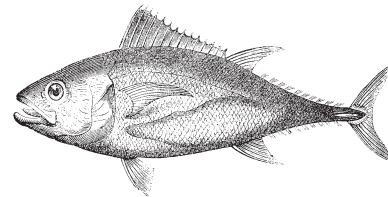
12oz. Ribeye*^{GF} 32
hand-cut dry-aged colorado black angus, maitre'd butter, bacon brussels, garlic mashed potato

10oz. NY Strip Steak Frites*^{GF} 28
hand-cut angus, chimichurri, hand-cut fries, jumbo asparagus

The Burger* 15
half-pound, colorado angus, roasted red pepper aioli, avocado, applewood-smoked bacon, shredded iceberg, tomato, red onion, hand-cut fries

Chicken & Waffles* 22
buttermilk fried chicken, belgian waffle, red pepper syrup, haricots vert

10oz French-Cut
Pork Chop*^{GF} 26
creekstone farms pork, granny apple - purple cabbage slaw, bacon brussels, citra pale ale mac & cheese



By SEA

Maine Lobster Tail*^{GF} 36
steamed, drawn butter, garlic mashed potato, jumbo asparagus

Alaskan King Crab Legs*^{GF} MP
20oz. | 10oz.
steamed, drawn butter, garlic mashed potato, jumbo asparagus

Sons of Norway Salmon*^{GF} 27
lemon caper dill butter, jumbo asparagus, cilantro rice

Fish & Chips* 18
wild-caught alaskan cod, tivoli belles batter, hand-cut fries, sauteed veg, malt vinegar tartar

SURF YOUR TURF... ADD:

7oz. Maine Lobster Tail*^{GF} 28

10oz. Alaskan King Crab*^{GF} 28

BY REQUEST: GF / GLUTEN-FREE

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary needs. *These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Twenty per cent gratuity added to parties of eight or more.

signature COCKTAILS

Brown Derby 8
*breck bourbon whiskey, fresh grapefruit,
lemon, local honey syrup*

Original Daiquiri 8
*havana club blanco rum, fresh lime, our
simple syrup*

Diamondback 8
*woody creek rye whiskey, calvados, yellow
chartreuse*

Jack Rose 8
*laird's applejack brandy, calvados,
lemon, lime, grenadine*

Whiskey Sour 8
*old overholt rye whiskey, lemon juice, our
simple syrup, egg white, dash whiskey
barrel bitters*

French 75 8
*woody creek gin, lemon, our simple syrup,
sparkling*

Grapefruit Paloma 8
*cuervo silver, fresh grapefruit, fresh lime,
stiegel radler topper, salt rim*

Regional Mule 8
*kentucky, texas, moscow, mexico,
colorado... you pick.*

**WE'RE ALWAYS PLAYING WITH NEW
IDEAS TOO. TRY US!**

DRAFT BEER

Jai Alai IPA 6.5
Cigar City | Tampa, Florida

Pack Iron Pale Ale 5
Pug Ryan's | Dillon, Colorado

High Life 3
Miller | Milwaukee, Wisconsin

Avery IPA 5
Avery | Boulder, Colorado

Princess Yum Yum. 5
Denver Brewing Co.

Morning Wood Wheat 5
Pug Ryan's | Dillon, Colorado

Nitro Milk Stout 5
Left Hand | Longmont, Colorado

Helles Lager 5.5
Tivoli | Denver, Colorado

**ASK YOUR SERVER WHAT ELSE
IS BEING POURED TODAY!**

GRAPES repurposed

	Glass	Bottle
SPARKLING		
Prosecco, LaMarca, Veneto, Italy (187mL split)	10	-
Brut Rose, Korbel, California	8	36
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Brut, Taittinger, "La Francaise", Champagne France		75
Brut, Veuve Clicquot "Yellow Label", Champagne, France		90
Brut, Louis Roederer, "Cristal", Champagne, France		355

	Glass	Bottle
WHITE STILL		
Riesling, Cavit, "Delle Venezie", Italy	7	25
Rose, Jean Luc Columbo, France	8	30
Blend, Hunky Dory, "The Tangle White", New Zealand		30
Blend, Peter Lehman, "Layers", Australia	8	30
Chablis, Louis Jadot, Burgundy		85
Chardonnay, Kendall Jackson, Sonoma, California	8	30
Chardonnay, William Hill, Central Coast, California	9	34
Chardonnay, Sonoma Cutrer, RRV	12	45
Sauvignon Blanc, Starborough, Marlborough, NZ	8	30
Sauvignon Blanc, Sileni, Marlborough, New Zealand		30
Sauvignon Blanc, Cakebread Cellars, Napa		50
Sauvignon Blanc, La Grande Noir, France		35

	Glass	Bottle
RED STILL		
Pinot Noir, David Bruce, Sonoma Coast		65
Pinot Noir, MacMurray Estate, Central Coast, California	10	38
Pinot Noir, Sonoma Cutrer, RRV	14	54
Cabernet Sauvignon, Louis Martini, Sonoma County	12	46
Cabernet Sauvignon, Coppola "Claret", Sonoma	9	34
Cabernet Sauvignon, Coppola, "Director's Cut", Sonoma		70
Cabernet Sauvignon, Sequioa Grove, Napa Valley		85
Cabernet Sauvignon, Silver Oak, Alexander Valley		150
Malbec, Salentiein Reserve, Mendoza, ARG	12	46
Zinfandel, Poi-Zin, Dry Creek Valley, CA	8	30
Zinfandel, Federalist, Dry Creek Valley, CA		45
Blend, Dunham Cellars, "Trutina", Columbia Valley		60