



Soups

Ramen / Crawfish, Pork Belly, or Chicken

Enoki Mushrooms / Bean Sprouts / Egg
Pickled Carrot, Ginger, and Jalapeño / Garlic Oil 12 **V***

Salads

(**Chicken 5** / **Salmon 6** / **Duck 6** / **Skirt Steak 7**)

Grilled Watermelon / Arugula / Pickled Onion
Candied Almonds / Goat Cheese
Cucumber Jalapeño Vinaigrette 10 **GF V**

Caesar / Romaine / Parmesan / Herbed Crouton
Caesar Dressing 10 **RGF**

Sharables

Smoked Wings / Buffalo, Barbecue Rub,
Sweet Carolina, or Chipotle Mango Barbecue
Crudité / Bacon Blue Cheese Sauce 14 **RGF**

Charcuterie Board / Local Cheese / Colorado Cured
Meats / Olives / Cornichons / Smoked Honey
House Mustard / Toast Points 15 **V* RGF L**

Potato Skins / Pulled Pork, Brisket, or House Bacon
Cheesy Mac / White Cheddar / Scallion Sour Cream 12
(Add Lobster or Steak 6) **V* L**

Chicken Lettuce Wraps / Noodles / Carrot / Daikon
Cucumber / Cashews / Bean Sprouts / Cilantro 13 **V* RGF**

Fried Green Tomatoes / Crawfish Remoulade
Arugula / Hollandaise 13

Flatbreads

Caprese Flatbread / Buffalo Mozzarella / Cherry Tomato
Pesto / Balsamic Reduction / Basil 13 **V**

Buffalo Chicken Flatbread / Bacon Blue Cheese Sauce
Red Onion / Pickled Jalapeno / Arugula 14

Smoked Brisket Flatbread / House Barbeque / Roasted Bell Pepper
Grilled Pear / Marble Cheddar / Spinach 14 **L**

Smoked Duck Flatbread / Goat Cheese Béchamel
Caramelized Onion / Fig / Arugula 15 **L**

Sandwiches

(Choice of / Fries / Sweet Potato Fries / Side Salad)
(Substitute Chicken Upon Request)

Bacon Cheese Burger / House Bacon / Cheddar
Lettuce / Tomato / Onion / Pickle / Aioli 14 **RGF**

Osprey Burger / House Bacon / Caramelized Onions
Cheddar / Fried Green Tomato / Lettuce / Aioli 15

Smoked Brisket / Caramelized Onion / Grilled Pear
Swiss / Arugula / Tomato 14 **RGF**

Smoked Turkey Sandwich / House Bacon / Pepper Jack
Arugula / Tomato / Onion / Pickle / Avocado Aioli 13 **RGF**

Reuben / Rye / House-Cured Corned Beef / Sauerkraut
Swiss / Thousand Island 14 (Substitute Duck 5) **RGF L**

Black Bean Burger / Pepper Jack / Lettuce / Tomato
Onion / Pickle / Chipotle Lime Aioli 12 **V RGF**

Mac and Cheese

Truffle / Garlic Herb Breadcrumbs / Shaved Parmesan 14 **V**

Smoked Brisket / Scallion Sour Cream / Pickled Jalapeno 16 **L**

Lobster / Garlic Herb Breadcrumbs / Shaved Parmesan 22

Entrées

(Available 5pm to 9pm)

Wagyu Strip / Roasted Fingerlings / Baby Carrot
Broccoli / Smoked Whiskey Butter 40 **GF**

Smoked Game Hen / Cornbread Dressing
Collard Greens / Sundried Tomato Jam / Au Jus 34 **L**

Bacon Pecan Crusted Trout / Sweet Corn Succotash
Grilled Broccoli / Smoked Browned Butter 34 **GF L**

Mushroom "Meatballs" / Marinara / Squash and Zucchini Noodles
Sautéed Spinach / Goat Cheese 28 **V**

Elk Osso Buco / Black Pepper Spätzle / Brussel Sprouts
Fried Enoki Mushrooms / Au Jus 36 **L**

Sides \$6

Seasoned Fries / **Seasoned Sweet Potato Fries** / **Brussel Sprouts**
Grilled Broccoli / **Marinated Baby Carrots** / **Mac and Cheese**

(**GF**) Gluten Free / (**RGF**) Request Gluten Free
(**V**) Vegetarian / (**V***) Request Vegetarian / (**L**) Local
#Consuming raw or undercooked meat, poultry, or eggs may increase your
risk of foodborne illnesses

The Osprey • 10 Elk Track Road • Beaver Creek, Colorado • 970.754.7396
Executive Chef Ryan Murray • Sous Chef Sam Bartlett