



BRECKENRIDGE MENU

CHOICE OF SALAD WEDGE BABY LETTUCE, CREAMY RANCH, RED ONIONS, TOMATOES, APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES

CAESAR SALAD ROMAINE, HOUSE MADE CROUTONS, SHAVED PARMESAN, PIQUILLO PEPPERS, CAESAR VINAIGRETTE

ENTREES GRILLED ORGANIC CHICKEN RED BIRD FARMS ORGANIC FREE RANGE CHICKEN, BOURBON CREAM SAUCE, LOCAL WOODLAND MUSHROOMS, ONION RINGS, MASHED POTATOES

FILET BEEF TENDERLOIN, WHIPPED POTATO, HARICOT VERTS, CABERNET DEMI

KVAROY NORWEGIAN SALMON LOBSTER COUS COUS, BUTTERNUT SQUASH PUREE, ARUGULA SALAD



SEASONAL DESSERT





THE VAIL

Hors d'oeuvres

Bruschetta

Toasted French baguette, creamy goat cheese, tomatoes, pesto, roasted garlic, balsamic drizzle

Brussels Cotija crumble, black garlic gastrique, Sriracha almonds

Choice of Salad

Wedge

Baby lettuce, creamy ranch, red onions, tomatoes, applewood smoked bacon, blue cheese crumbles

Caesar Salad Romaine, house made croutons, shaved parmesan, piquillo peppers, Caesar vinaigrette

Entrees

Grilled Organic Chicken

Red Bird Farms Organic free range chicken, bourbon cream sauce, local woodland mushrooms, onion rings, mashed potatoes

Filet

Beef Tenderloin, whipped potato, haricot verts, cabernet demi

Kvaroy Norwegian Salmon Lobster cous cous, butternut squash puree, arugula salad

Seasonal Dessert









THE ASPEN

Hors d'oeuvres Bruschetta

Toasted French baguette, creamy goat cheese, tomatoes, pesto, roasted garlic, balsamic drizzle

Spicy Shrimp Sticky rice, fresnos, arugula salad, sweet Thai chili sauce

> Choice of Salad Wedge

Baby lettuce, creamy ranch, red onions, tomatoes, applewood smoked bacon, blue cheese crumbles

Caesar Salad Romaine, house made croutons, shaved parmesan, piquillo peppers, Caesar vinaigrette

> Entrees Bourbon Chicken

Red Bird Farms Organic free range chicken, bourbon cream sauce, local woodland mushrooms, onion rings, mashed potatoes

Filet

Beef Tenderloin, whipped potato, haricot verts, cabernet demi

Chef's Selection Prime Grass fed Local Steaks Whipped potato, haricot verts, Bone Marrow Butter

Kvaroy Norwegian Salmon Wild Mushroom Rice, Shoyu butter sauce, pickled onions

Seasonal Dessert







OPTIONAL ALL INCLUSIVE BEVERAGE PACKAGES

Sonoma \$50pp

Includes all wines by the glass, house cocktails, Colorado craft beer

Napa \$75pp

Includes hand selected wines by the bottle, premium cocktails, Colorado craft beer

Sommelier Package \$100pp

Includes Sommeliers personal selection of fine wines, ultra premium bar with specialty whiskeys, single malt scotch, and other premium liquors and Colorado craft beer.









Dinner Packages

Breckenridge Package \$85pp

Vail Package \$95pp

Aspen Package \$115pp

Bar Packages

Sonoma Package \$50pp

Napa Package \$75pp

Sommelier Package \$100pp

All prices for dinner packages not inclusive of beverages, tax, gratuity. Room minimum \$1500. Room fee may be charged up to \$1500 food and beverage total if minimum not met.



LAW'S CHOPHOUSE WINE LOCKER PROGRAM



Available for personal or corporate Wine Locker Membership

Personalized locker with nameplate.

20% off wine purchased to stock locker.

20% off wines by the bottle on our standard wine list

Access to perks like preferred reservations that can be set up for friends and colleagues.

Private tastings

Priority access to Special Events, Wine Dinners and wine tastings

Advanced ordering for allocated wines.

Enjoy ready to drink aged wines from Library selections

Ability to gift wines to family and friends

Perks such as patio reservations

Priority for Whiskey, Scotch and allocated liquors

Inquire with our sommelier for details