Aspen Grille
CSU’s student-run restaurant
All CSU students are welcome to inquire about enrolling, RRM 340.
Welcome to our classroom.

Starters

- **House Salad**: Local Greens and Harvest Farms Vegetables with Choice of Dressing. $3
  Balsamic Vinaigrette, Lime-Honey Vinaigrette, Black Pepper Ranch, or Bleu Cheese.
- **Handcrafted Soups**: Made from scratch with local ingredients. $3 / $5
- **Roasted Beets**: Roasted Local Beets, Fresh Pesto, Bleu Cheese Butter, Balsamic, Pistachio. $3
- **Mac & Cheese**: Smoked Gouda, Cheddar, Fusilli Pasta, Paprika, Garlic Bread Crumbs, Bacon. $5

Grille Favorites

- **Fish 'n Chips**: Atlantic Haddock, Fresh Beer-Batter, Grilled Lemon, Fresh Tartar Sauce. $11
- **Cobb Salad**: Local Greens, Grilled Colorado Chicken, Bacon, Avocado, Tomato, Bleu Cheese, Egg, Dressing. $11
- **Ram-burger**: Colorado Lamb, Garlic, Ginger, Za'atar Herbs, Lettuce, Tomato, Onion, Red Pepper Relish, Feta. $11
- **Dijon Lamb Sandwich**: Colorado Leg of Lamb, Lemon, Rosemary, Mint, Garlic, Lettuce, Tomato, Onion, Dijon Mayo. $11
- **Ahí Melon Salad**: Yellowfin Tuna, Local Melon, Jalapeño, Jicama, Feta, Red Onion, Lime-Honey Vinaigrette. $11

Sandwiches & Wraps

- **Aspen Grille Hamburger**: Double Patty, Colorado’s Best Beef, Bacon Onion Jam, Lettuce, Tomato, Onion, Choice of Cheese. $10
- **Tostadas de Pescado**: Seasoned Haddock, Crispy Tortillas, Apple Slaw, Avocado, Pico de Gallo, Radish, Cilantro, Lime Mayo. $10
- **Colorado Cuban**: Colorado Pulled Pork and Ham, Swiss Cheese, Dijon Mayo, Pickle Slices, Habañero Marmalade. $10
- **Chicken with Pesto Wrap**: Sliced Colorado Chicken, Fresh Basil Pesto, Lettuce, Tomato, Onion, Mayo. $10
- **Aspen Grille BLT**: Denver Bacon, Avocado, Local Greens, Tomato, Balsamic Vinaigrette, Mayo, Sourdough. $10
- **Thai Peanut Carrot Wrap**: Roasted Carrots, Green Onions, Jalapeño, Cilantro, Greens, Cucumber, Radish, Thai Peanut Sauce. $10

Drinks & Desserts

- **Desserts Prepared by l'd'Eclair**: Pastry Chef/Owner Elizabeth Meyers $5
  Eat-in or To Go
- **Ice Cream**: Two scoops, Handcrafted by students of the Hospitality Management Program. Saute $4

Refreshments:
- Coca-Cola Bottles: $2.5
- Café Richesse Coffee: $3
- Locally Brewed Pints: $3
- Wine by the Glass: $4

Thank you for supporting our classroom.

*Gluten Free by request only

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.