



The Frog Pond

Starters

Seafood Cocktail	13
Prawns, bay shrimp, crab, and Arcadian salad greens served with house-made cocktail sauce and lemon wedge.	
Calamari	10
Tender calamari tubes and tentacles dredged in seasoned flour and deep fried to perfection. Served with Cajun aioli.	
Cast Iron Seared Flatiron Steak*	14
Marinated flatiron steak seared on a cast iron sizzle plate and accented with our own Chimichurri sauce.	
Quesadilla	11
Cheddar and Monterey, black olives, green onion, and tomatoes melded between spinach flour tortilla. Served with salsa and guacamole and topped with crème fraiche.	
With Chicken or Ground Beef. Add Bay Shrimp 1.	
Chicken Wings	12
Deep fried and tossed in your choice of sauce: Hot, BBQ, Honey Garlic, or Tequila Lime. Blue cheese and veggies.	
Nacho Platter	13
Tortilla chips layered in cheese, olives, black beans, green onions, diced tomatoes. Topped with fresh guacamole, pico de gallo and sour cream. Jalapenos by request.	
With Chicken or Ground Beef	
Spinach Artichoke Dip in a Bread Bowl <i>New</i>	13
Your favorite dip served in a house-made bread bowl.	
Hummus Patter	9
 <u>Soup / Salad</u>	
Brand 33's New England Clam Chowder	8
Avocado & Shrimp Summer Salad	11
Caesar Salad	Side 7 Entrée 10
Crisp Romaine crowns, shaved parmesan, seasoned croutons, tossed in Brand 33's house made Caesar dressing.	
Aspen Lakes House Salad	Side 7 Entrée 10
Arcadian Greens tossed in our very own sundried tart cherry vinaigrette, blue cheese crumbles, candied nuts, Fuji apples, crispy onions, and shoestring beets.	
Add-ons: Grilled Chicken or Shrimp 5. Steelhead 6	
Stockman Steak Salad*	20
Grilled peppered steak on field greens with avocado, chopped egg, bacon, tomato, and cucumber with chunky blue cheese dressing, topped with crispy onions.	
Substitute Chicken.	
 <u>From the Broiler</u>	
Our burgers are char-grilled, and special seasoned. Served on toasted roll with lettuce, tomato, pickle, and onion. Choice of fries, salad, or cup of soup. Tater Tots \$1	
The Brand 33 1/2lb. Cheese Burger*	13
Elk Burger*	15
The Bacon-Blue Burger*	14
Bourbon-Molasses BBQ Burger*	14
Chicken Breast	12
Veggie Burger	12
Add-ons:	
Caramelized onions, bacon, sautéed mushrooms	1.50

House Sandwiches & Wraps

Choice of Fries, Salad, or cup of Soup.

Tater Tots \$1

Brand 33 Ranch Reuben	14
Grilled Pastrami slices, red sauerkraut, melted Swiss, and marbled rye, joined together with our own stone ground mustard Reuben sauce.	
Brand 33 Prime Rib Dip	15
Thinly sliced Prime Rib piled high on a toasted baguette, smothered with caramelized onions and provolone cheese and served with Jus and horsy sauce. Just the best!	
B.L.T.A.	13
Alder-Smoked bacon, lettuce, avocado, tomato, and mayonnaise, on a fresh grilled ciabatta roll.	
Smoked Turkey Clubhouse (or Wrap)	14
Three pieces of sourdough stacked with thinly sliced smoked turkey, bacon, tomato, avocado, lettuce, and Swiss cheese.	
<u>Entrees</u>	
Add House or Caesar Salad for \$5	
Beer-Battered Fish and Chips	17
Delicate deep fried fish served with Pineapple Slaw, Brand 33 tartar sauce and fresh lemon.	
Cast Iron-Seared Flatiron Steak*	26
Marinated Flatiron Steak seared on a cast iron sizzle plate with our own Chimichurri sauce. Served with roasted garlic potatoes and grilled vegetable du jour.	
Brand 33 Prime Rib*	28
Ten ounces of prime rib smoked and slow roasted to perfection. accompanied by roasted potatoes, vegetable du jour, au jus, and horsy sauce. Available after 4:00pm	
Aspen Lakes Steelhead	29
Pacific Northwest Steelhead broiled and served atop sautéed leeks, Shiitake mushrooms, and a braised fennel bulb. Encircled with wild grains and accented with balsamic reduction. Available after 4:00pm.	
Barbeque Pork Spare Ribs	18/23
Rubbed and then smoked. Smothered in our smoky BBQ sauce and served with fries and Pineapple Slaw.	
Chicken Parmesan	21
Chicken breast breaded with egg, Panko, parmesan cheese, and Italian herbs. Finished with Brand 33 roasted tomato marinara and provolone cheese. Served along side fettuccini Alfredo, seasonal vegetables, and garlic toast. Available after 4:00pm.	

We are committed to local sustainable ingredients in the preparation of our recipes whenever possible. We source the freshest, highest quality meat, seafood, produce, and poultry.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.* 3/26/17