



The Frog Pond

Starters

- Coconut Prawns** 13
Three jumbo prawns breaded with tempura and sweet coconut are deep fried and paired with cilantro slaw and mango chutney.
- Seafood Cocktail** *New* 13
Prawns, bay shrimp, crab, and Arcadian salad greens served with housemade cocktail sauce and lemon wedge .
- Caramelized Onion Dip** 12
Onions sautéed in butter, brown sugar, and whisky melded together with fresh cream cheese. and served with flat bread and vegetables.
- Calamari** 9
Tender calamari tubes and tentacles dredged in seasoned flour and deep fried to perfection. Served with Cajun aioli.
- Cast Iron Seared Flatiron Steak*** 13
Marinated flatiron steak seared on a cast iron sizzle plate and accented with our own Chimichurri sauce.
- Quesadilla** 10
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

Soup/ Salad

- Brand 33's New England Clam Chowder** 7
- Avocado & Shrimp Summer Salad** *New* 10
- 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*** 19
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.

From the Broiler

- Our burgers are char-grilled, and special seasoned. Served on a toasted Telera roll with lettuce, tomato, pickle, and onion.
Choice of fries, salad, or cup of soup
- The Brand 33 1/2lb. Cheese Burger*** 13
- Elk Burger*** 15
- The Bacon-Blue Burger*** 14
- Bourbon-Molasses BBQ Burger*** 14
- Lemon Cilantro Chicken Breast** 12
- Veggie Burger** 11
- Add-ons:** 1.50
Caramelized onions, bacon, sautéed mushrooms

House Sandwiches & Wraps

Choice of Fries, Salad, or cup of Soup.

- Brand 33 Ranch Reuben** 13
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** *New* 15
Thinly sliced Prime Rib piled high on a toasted baguette, smothered with caramelized onions and provolone cheese and served with Jus and horsey sauce. Just the best!
- B.L.T.A.** 12
Alder-Smoked bacon, lettuce, avocado, tomato, and mayonnaise, on a fresh grilled Telera roll.
- Smoked Turkey Clubhouse (or Wrap)** 13
Three pieces of sourdough stacked with thinly sliced smoked turkey, bacon, tomato, avocado, lettuce, and Swiss cheese.
- Greek Gyro** 13
Our savory lamb and beef gyro slices, lettuce, tomato, purple onion, feta, and Brand 33 Tzatziki sauce
Served in a warm pita.

Entrees

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*** 24
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 Filet Mignon*** *New* 40
A bacon wrapped 8 ounce filet of choice grade, premium beef from Double R Ranch. Served atop a crispy onion nest, topped with Pinot Noir Demi glaze and Blue Cheese Butter.
- Brand 33 Prime Rib*** *New* 27
Ten ounces of prime rib smoked and slow roasted to perfection. accompanied by garlic mashed potatoes, vegetable du jour, au jus, and horsey sauce.
Available after 4:00pm
- Roasted Cornish Game Hen** *New* 22
Oven roasted till golden brown with orange marmalade and sage glaze. Served with wild grains and vegetable du jour.
- Aspen Lakes Steelhead** 28
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.
- Apple Jack Pork Chop** 27
10 oz. center cut pork chop is grilled., sauced with Apple Jack Demi glaze and paired with garlic mashed potatoes (after 4pm) and vegetable du jour.
- Ratatouille with Polenta** *New* 19
Fresh zucchini, tomato, and eggplant sautéed together with garlic, white wine, and fresh herbs. Served along side polenta triangles and garnished with balsamic reduction.

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.