

Brothers' Grille

Open 7AM-10PM daily - 923-8285

On the 5th floor of the Silvertree Hotel, 100 Elbert Lane, Snowmass Village
(Take elevator from Village Mall level or join us on the top of Fanny Hill)

LUNCH

SALADS

Silvertree Salad

Organic field greens, with zesty mandarin oranges, Mountain Haystack® goat cheese, and spiced roasted almonds; balsamic vinaigrette; \$8

The "Wedge"

Thick-cut wedge of iceberg lettuce topped with a house vinaigrette, fresh sliced roma tomatoes, and Maytag® blue cheese; \$9

Insalata Caprese

Hand-pulled fresh Mozzarella layered with vine-ripened plum tomatoes, roasted garlic, pepper and olive tapenade, basil pesto, and aged balsamic vinegar; \$9

Traditional Caesar Salad

\$8

Salad additions to make a meal!

Add grilled chicken, \$5

Add sautéed shrimp, \$6

Add grilled salmon, \$7

Prepared rare unless otherwise specified

Get it blackened! \$.75

Chicken Taco Salad

A tomato basil taco shell filled with grilled chicken and tossed greens in a yogurt cilantro vinaigrette, Cheddar cheese, fresh tomatoes, green onions, and our homemade salsa; \$9

Ahi Tuna Niçoise

Grilled rare ahi tuna, boiled egg, haricot verts, fresh herbs, onion, potatoes, and tomatoes atop tossed field greens in our balsamic vinaigrette; \$15

SOUPS & APPETIZERS

White Bean Chicken Chili

Our signature white chili served with green onions, sour cream, and Cheddar cheese. In a bread boule, \$9; bowl, \$7; cup, \$5

Soup Du Jour

Our Chef's ever-changing creation. In a bread boule, \$8; bowl, \$6; cup, \$4

Dijon Buffalo Carpaccio

Cracked black peppercorn-crusted buffalo, baby greens salad, caper berries, Parmigiano-Reggiano, and Dijon aioli; \$10

“Garlicky” Dijon & Lemon Wings

Jumbo chicken wings marinated in a garlicky lemon mustard sauce, oven-baked to golden brown, then tossed in sauce again and grilled to perfection. Served with carrots and celery sticks; \$9

Stuffed Baked Potato

Freshly baked, stuffed with broccoli, and topped with sour cream, bacon, Cheddar cheese, and green onions; \$9

Chipotle Chicken Quesadilla

Grilled chicken breast mixed with Mozzarella and Cheddar cheeses and our house tomato chipotle salsa; \$9

Ranch Hand Chicken Fritters

Buttermilk-breaded chicken tenders, served golden brown, with ranch dipping sauce and French fries; \$8

Rocky Mountain Nachos

Tri-colored tortilla chips piled high with seasoned chicken, black beans, Cheddar cheese fondue, jalapeños, green onions, tomatoes, and olives, with sour cream, salsa, and guacamole; \$10

Calamari Duster

Chili-dusted calamari served over fried basil and sage, with citrus-caper aioli and fiery tomato sauce; \$10

Artichoke & Parmesan dip

Creamy artichoke and Parmesan dip served with toasted pita bread and garden fresh veggies; \$10

Bruschetta

Grilled artisan bread rubbed with olive oil and Parmigiano-Reggiano, tomato basil relish, and 15-year-old aged balsamic vinegar; \$8

Sugar Cane Shrimp

Shrimp threaded on sugar cane skewers and grilled, served atop a red curry sauce and drizzled with cilantro pesto; \$13

SPECIALTY ENTREES

Chicken Enchiladas

Shredded chicken breast and Cheddar cheese wrapped in corn tortillas and smothered in our own chili sauce. Served with saffron rice and black beans; \$10

Buffalo Meat Loaf

An elegant presentation of the old favorite! Lean buffalo, caramelized onions, and savory mashed potatoes and beer battered onion rings; \$12

1/2 Rack BBQ

Baby Back Pork Ribs

Rubbed with brown sugar mesquite and braised with Jack Daniels BBQ sauce, served with French fries and coleslaw; \$15

Salmon

Dill-scented salmon grilled and finished with saffron rice and a fennel salad; \$19

SANDWICHES

All sandwiches are served with French fries, unless specified.

The Big Brothers' Burger

Truly the best in the Valley! One-half pound of USDA choice ground beef grilled to your taste. Served on a potato bun and piled high with lettuce, tomato, red onion, and choice of cheese; \$11
Additional toppings available: bacon, mushrooms, grilled onions, sautéed peppers, or extra cheese; \$.75 each

Tuna Melt

Flaked albacore tuna grilled open-faced with an American and Swiss cheese gratin; \$10

Reuben Griller

Corned beef or turkey breast grilled with sauerkraut and Thousand Island dressing and Swiss cheese on marbled rye; \$10

Chicken Focaccia

Grilled boneless breast of chicken, basil pesto, roasted red pepper, and Mountain Haystack® goat cheese on focaccia bread; \$10

Vegetarian Sandwich

Thin slices of English cucumber topped with marinated portabella mushroom, radish sprouts, and a Gruyère cheese, served on thick-cut 7-grain wheat, with Terra® chips; \$10

Greek Gyro

Rotisserie-roasted lamb, vine-ripened tomatoes, crisp fresh-cut lettuce, and sautéed onions, served with a refreshing cucumber tzatziki sauce on a traditional open-face pita; \$9

The "Ten Dollar" Dog

A grilled 100% Kobe beef hot dog, served on a roll with Dijon caramelized shallot spread, then smothered with house sauerkraut and served with truffle French fries; \$10

Garden Veggie Burger

All-vegetable patty, piled high with lettuce, tomato, red onion, and a choice of cheese, served with Terra® vegetable chips; \$9

Blue Cheese & Beef

Sterling Silver® prime rib, roasted and sliced thin, topped with Maytag® blue cheese and spicy arugula, and accompanied by a Dijon caramelized shallot spread, served on a crusty baguette; \$14

Philly Cheese Steak

Shaved sirloin steak grilled with sautéed onions and peppers, smothered in Provolone cheese, and served on a hoagie roll; \$11

Meatball Grinder

Homemade meatballs smothered in marinara sauce and melted Mozzarella cheese, served on a baguette; \$10

The Deli

Build your own sandwich!

Select from honey-cured ham, smoked turkey, or roast beef, with your choice of Swiss, Provolone, pepper jack, or Cheddar cheese. Served hot or cold on marbled rye, whole wheat, sourdough, or country potato roll; \$10

PASTA

All pasta dishes are served with grilled garlic bread.

Shrimp Spaghettini

Pan-seared shrimp over thin pasta with arugula pesto, served atop a roasted yellow pepper sauce; \$17

Classic Spaghetti Bolognese

Thick and hearty tomato meat sauce tossed with spaghetti and Parmigiano-Reggiano, “just like mama used to make!” \$14

Baked Penne

Sweet Italian sausage simmered with red wine and plum tomatoes, tossed with penne pasta and broccoli, topped with Ricotta salata; \$15

PIZZAS

8" personal pizza

Vegetarian

Artichoke hearts, Spanish onions, bell pepper, mushrooms, fresh tomatoes, and Mozzarella atop a pesto sauce; \$9

Cheese Lovers Only

Fresh Mozzarella, Provolone, and Parmesan cheeses atop a traditional red sauce; \$8

Carnivore

Pepperoni, Italian sausage, and Canadian bacon smothered in Mozzarella atop a traditional red sauce; \$10

Build Your Own

Start with a “Cheese Lovers Only” pizza and add your favorites! Choose from pepperoni, sausage, Canadian bacon, garlic, mushrooms, onions, olives, tomatoes, artichoke hearts, pineapple, and bell peppers; plus \$1.00 for each additional item