

SMALL PLATES

OLIVES mediterranean style...**8** **SHISHITO PEPPERS** soy glaze / sesame seeds...**8** **MARCONA ALMONDS** white truffle oil / smoked sea salt...**8**

TRUFFLE PIG FRIES

shaved grana / fines herbes / white truffle oil...**14**

TUSCAN WHITE BEAN HUMMUS

roasted pepper / smoked sea salt / celery + carrot + peppers / toasted lavash...**12**

BUFFALO MEATBALLS

spanish paprika marinara / goat chevre...**12**

SHRIMP COCKTAIL

sambal horseradish sauce...**21**

BACON WRAPPED DATES

chorizo + chevre stuffed medjools / fresh serranos / port drizzle...**14**

BRAISED PIG WINGS

sweet mountain 'q' / spicy asian slaw...**14**

SALADS

ADD: PULLED PORK...5 CHICKEN...9 SALMON...11 STEAK...12 SHRIMP...15

CAESAR

romaine hearts / white anchovy / garlic croutons + parmesan crisp...**13**

WEDGE

baby iceberg / bacon lardons / cured tomato / blue cheese / buttermilk ranch...**14**

BABY KALE

golden raisins / roasted beets / goat cheese
toasted pumpkin seeds / balsamic vinaigrette...**17**



truffle pig

LUNCH

WINTER 2018 -2019

JASON SERDAR
EXECUTIVE CHEF

SOUP

TOMATO BISQUE...7 / 12

APRES SKI

EVERY DAY...2PM – 5PM

FAT TIRE.....**\$2.50**

SESSIONS.....**\$2.00**

SANGRIA.....**\$5**
MARGARITA...**\$5**
HAPPY HOUR MULE...**\$5**
BLOODY MARY...**\$5**

RUMPLEMINZE...**\$4**
SLANE IRISH WHISKEY...**\$4**
FIREBALL...**\$4**

JAGERMEISTER...**\$4**
ALL WINE BY THE GLASS ½ OFF
excludes coravin selections

SPLITS

PLATES...**\$6**

Please inform your server if you would like an additional plate to split at the table at no charge

CHECKS

Splitting checks requires valuable time from our service staff. Please inform your server when you are seated if you would like separate checks so we can accommodate your needs as expeditiously as possible while not diluting our focus on other guests

SANDWICHES

SERVED WITH FRIES***

PULLED 'Q' PORK SANDWICH***

truffle pig 'q' sauce / crispy red onions / grilled brioche...**14**

BRIE...L...T***

jalapeño bacon / brie cheese / watercress
tomato / honey roasted garlic aioli / toasted sourdough...**17**

"ADULT" GRILLED CHEESE

gruyere + mozzarella + cheddar / crispy sourdough
mixed greens / cup of tomato bisque...**16**

ROASTED VEGETABLE SANDWICH***

roasted red peppers / grilled zucchini / wild mushrooms /
watercress / olive tapenade / mozzarella / toasted sourdough...**15**

½ POUND KOBE BEEF BURGER***

aged white cheddar / toasted brioche / watercress...**17**

add bacon jam...**4**

add sautéed mushrooms...**3**

add pulled pork...**5**

add truffle fries...**7**

ENTREES

FAT TIRE BATTERED – SEA BASS FISH 'N' CHIPS

fries / tartar sauce...**25**

8 OUNCE FLATIRON STEAK FRITES

chimichurri / fries...**31**

KOBE BEEF BOLOGNESE

Handmade pappardelle / fried basil / grana padano / fines herbes...**29**

COMPLIMENTARY VALET PARKING AT ONE STEAMBOAT PLACE

Truffle Pig prides itself in using the freshest ingredients available to us. Our meats and fish have been selectively sourced to meet the most optimal sustainability standards available.

Please notify your server of any allergies before ordering, as all ingredients are not listed. Our meats are cooked to order. ***Consuming raw or undercooked meat may increase your risk of food borne illness. Due to the concerns of potential cross-contamination, we are unable to guarantee a 100% allergy free zone in our kitchen. However, we will do our best to accommodate your dietary needs. A 20% service charge may be added to parties of 6 or more, as well as to any "to-go" orders. A 3% service charge will be added to all room charges.