

Oreads
AT SQUIRREL CREEK

STARTERS

Shrimp Cocktail <i>Gigantic Tiger Shrimp prepared with a hint of citrus and presented with bloody mary cocktail sauce</i>	8 for 22 16 for 36	Loaded Nachos <i>Our signature house-made tortilla chips with beef or chicken, pico de gallo, jalapeno, sour cream and lettuce; smothered with queso and topped with made-from-scratch guacamole</i>	18
Oysters on the Half Shell <i>Served with chipotle mignonette</i>	6 for 18 12 for 36	Loaded Potato Skins <i>Filled with chopped bacon and shredded cheese, served with sour cream</i>	14
Charcuterie Plate <i>Italian-style meats paired with an assortment of cheeses, served with toasted foccacia</i>	22	Chips and Dip <i>Our house-made tortilla chips, with your choice of made-from-scratch queso, salsa or guacamole</i>	2 for 12 3 for 16
Calamari <i>Crispy fried calamari served with a traditional cocktail sauce or a sweet Thai chili sauce</i>	13		

We specialize in options! Vegetarian, vegan or gluten-free? Please talk to your server to understand how we are able to accommodate you!

Please note that we are not a completely gluten-free restaurant, and cross-contamination may occur, so please order accordingly

SALADS

Served with artisanal bread

Chicken Caesar Salad <i>Baby romaine with croutons, tomato, parmesan and house-made Caesar dressing. Salmon 18</i>	15	Caprese Salad <i>Layers of fresh mozzarella, heirloom tomato and fresh basil, drizzled with a balsamic reduction, sea salt and ground pepper</i>	13
Spinach Salad <i>Baby spinach, red onion, strawberries and goat cheese with your choice of dressing. Chicken or Beef 17, Salmon 19</i>	12	Add \$1 for Blue Cheese crumbles Available dressings : Ranch, Blue Cheese, Balsamic, Italian, Honey Mustard, Caesar	
Smoked Salmon Salad <i>A refreshing mix of tomato, cucumber, onion, mozzarella, cream cheese and sesame topped with smoked Atlantic Salmon</i>	22		

Oreads provides the freshest ingredients available. We source produce and meats from local farms when possible. We are committed to providing our customers with an exceptional dining experience, without sacrificing quality and taste.

Intimate dining with friends & family

* Note : Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy

ENTRÉES

Entrées served with your choice of buttery garlic mashed potatoes or baked potato, and seasonal vegetables or roasted brussels sprouts unless otherwise specified

Add sautéed mushrooms and onions \$4

Add house salad \$6

Filet Mignon 32
Mouth-watering prime 8oz tenderloin filet, seasoned to perfection

Oreads Signature Ribeye 28
Our classic 16oz signature cut choice ribeye grilled your way

Tenderloin Filet & Lobster Tail 52
This indulgent dish pairs our prime 8oz tenderloin filet with succulent lobster tail

Atlantic Salmon 26
Ask your server for this week's preparation of this delicate and delectable 8oz Atlantic Salmon filet

Baby Back Ribs 1/2 Rack 18
Rich and savory pork ribs expertly barbequed Full Rack 28

Colorado Style Skewers Veggie, Beef or Chicken 16
Two hearty skewers loaded with green, Shrimp or combo 20
yellow and red peppers, onion and cherry tomato

Sizzling Southwestern Fajitas Beef or Chicken 20
Chicken, beef, shrimp or combination, Shrimp or combo 24
served with warm tortillas, pico de gallo, lettuce, tomato and shredded cheese

Pesto Linguine 22
Linguine pasta tossed in made-from-scratch pesto sauce, your choice of marinated chicken breast or sautéed shrimp, served with house salad and garlic bread

Famous Lodge Tacos Beef or Chicken 12
Three hard or soft shelled tacos served with Shrimp 16
pico de gallo, lettuce, tomato and sour cream

Chicken Tenders 14
Hand-breaded and golden-fried strips of tender chicken breast served with seasoned fries and your choice of dipping sauce

At Oreads, we serve the finest steaks and high-quality seafood in an intimate and vibrant setting. Our diverse menu will satisfy any personal craving, as we serve the best USDA prime steaks, succulent seafood and shellfish along with inventive and classically inspired side dishes and appetizers.

BURGERS & SANDWICHES

Served with your choice of seasoned fries, curly fries, sweet potato tots, onion rings, sautéed vegetables or cottage cheese. Grilled chicken or veggie patty may be substituted on any burger or sandwich

Oreads Gourmet Angus Burger 13
8oz Angus patty with your choice of cheese and toppings

'Shroom Burger 15
8oz Angus patty topped with sautéed mushrooms, swiss cheese, lettuce, tomato and onion

BBQ Bacon Burger 15
8oz Angus patty topped with bacon, cheddar, barbeque sauce, lettuce, tomato and onion

Sunrise Burger 15
8oz Angus patty topped with sunny side up egg, lettuce, tomato and onions. Colorado style!

The Kiowa 14
Grilled chicken, pepper jack, bacon, avocado, tomato and red onion served on toasted bread

B.L.A.T. 12
Bacon, baby romaine lettuce, avocado, tomato and Worcestershire aioli on toasted bread

The Michaelangelo 16
Grilled chicken and capicola ham with smoked gouda, lettuce, onion and pickles, topped with a tomato aioli and served on ciabatta bread

Teriyaki Burger 15
Grilled pineapple glazed with teriyaki sauce, with swiss cheese, lettuce, tomato and onion

* Note : Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy

SWEETS & SPECIALTIES

Raspberry White Chocolate Brûlée Cheesecake

Silky smooth white chocolate cheesecake swirled with vibrant red raspberry on a graham cracker crust

New York Style Turtle Cheesecake

Cheesecake with a thick layer of delicious fudge, covered with caramel sauce and garnished with chopped pecans on a graham cracker crust

Sweet Potato Maple Cheesecake

Cinnamon cheesecake layered with sweet potato spice cake, topped with cream cheese maple icing and caramelized hazelnuts on a graham cracker crust

7 Red Velvet Cheesecake

Traditional Cheesecake with a scrumptious layer of red velvet cake on a dark chocolate cookie crust

7 Lemon Sorbet

3 scoops of lemon sorbet topped with fresh berries and mint

Vanilla Bean Ice Cream

7 *3 scoops of vanilla bean ice cream topped with your choice of caramel, fudge or raspberry sauce*

Tiramisu Cake

Drizzled with chocolate and raspberry sauces

7

8

6

6

OREADS

*ore ·ad | \ 'ôr-ē-,ad, -ē-əd *

- 1. Any of the nymphs of the mountains and hills in Greek mythology.*
- 2. Classical mythology - any of a group of nymphs who were the companions of Artemis*

Oreads are nymphs of the foothills and mountains who roam the wilds, enjoying a life of dancing, singing, and the like, free of husbands and children and the other constraints that characterized the domestic life of the ordinary woman.

All are youthful, attractive, sexual females in human form who frolic in rural and mountainous regions and often blend into the surroundings of the common, open-minded humans of the nearby communities.

Oreads is proud to provide you a taste of those elusive mountain indulgences, and thus we have created a dining experience that our members routinely delight in. From freshly prepared appetizers to mouth-watering entrees and delectable desserts, each dish is created from scratch, using only the freshest and highest quality ingredients available. Daily, our chefs create a dining experience to be remembered. Oreads is your fine-dining private restaurant!

Our menu features a variety of classic menu items, created and refined at a higher level than your common restaurant. We are a gathering place that you can feel comfortable in, while being surrounded by familiar and friendly faces. It doesn't matter if you decide to join us at the bar for a snack, or have an intimate dinner with your significant other, or even if you're planning a celebration, our options will ensure that there is something for everyone.

Oreads is proud to provide you an exceptional experience!

* Note : Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy