



## THE LEGEND OF LADY SILVERHEELS

Once upon a time...a century ago...a lovely dance hall girl called "Lady Silverheels" lived in the town of Buckskin Joe, Colorado. She was much admired by the miners who frequented the towns many saloons. The clicks of her silver plated high heel shoes brought many a smile to those hard working, hard drinking men.

In 1859, a severe smallpox epidemic hit the community, closing the mines. The townsfolk, afraid of the deadly scourge, all but abandoned the desperately ill miners. Lady Silverheels, in a performance befitting Florence Nightingale, visited sickbeds from one camp to the next, giving aid and comfort to the desperately ill. Finally, she too fell to the dreaded disease. When many of the miners came to seek her out, they found that Lady Silverheels had vanished... Devastated by her loss of beauty, she had disappeared into the mountains. A search was mounted, but was fruitless...No trace of her was ever found. Years later, a heavily veiled woman was seen weeping over the graves of the many miners who had died, but she slipped away before she could be discovered. The caretaker of that little cemetery swore that he heard the click of heels on cobblestone as the mists of the evening drew upon the headstones. Perhaps it was Lady Silverheels.

In any event, the townspeople named a mountain in her honor. Mt. Silverheels rises majestically from the valleys of South Park near Fairplay, Colorado, a monument to the mysterious woman whose beauty and unselfishness intoxicated the mining camp and saved so many lives.

Mt. Silverheels  
13,825 FT.

970.668.0345  
603 MAIN STREET • FRISCO, COLORADO

THANK YOU FOR YOUR BUSINESS



## Bar Menu

All served with Grandma Miller's potato salad, coleslaw or French fries

**Silverheels B.L.T. \$8**

Apple wood smoked bacon, crisp leaf lettuce and tomatoes with ancho mayo on grilled sourdough

**Fresh Fish Tacos \$10**

Fresh fried haddock, cilantro, cheddar and jack cheese, coleslaw, Anaheim pepper charred corn salsa finished with cajun remolaude in flour tortillas

**Lamb Gyro \$9**

Thinly sliced lamb, red onion, shredded lettuce, tatziki sauce and tomatoes wrapped in a warm pita

**"Buffalo" Chicken Sandwich \$9**

Breaded chicken tenderloins, tossed in our house buffalo sauce with blue cheese dressing on a toasted bun

**Fishwich \$9**

New England Haddock fried golden brown, served on a toasted bun with our own tartar sauce

**Wild Game Sausage \$9**

Our daily wild game sausage topped with sauteed onions on a hoagie roll

**Angus Beef Burger - 1/2 lb \$8      All Natural Red Bird Chicken breast - 1/2 lb \$9**

(Lettuce, tomato, onion available upon request at no charge)

**Toppings (\$.95 each)**

Swiss, American, Blue, Cheddar, Pepper Jack, Green Chili, Jalapeños, Anaheim Pepper Charred Corn Salsa, Chimichurri, Grilled Pineapple, Sauteed Onions, Sweet Hot Chutney,

Mushrooms, Avocado, Bacon (\$2 each)

## Beers • Margaritas • Martinis

### Pints

Guinness \$5.5

Titan I.P.A. \$4.5

Dillon Dam Seasonal \$4.5

Sam Adams Seasonal \$4.5

1554 Black Ale \$4.5

Sunshine Wheat \$4.5

5 Barrel Pale Ale \$4.5

Fat Tire \$4.5

Pabst Blue Ribbon \$3

Miller Lite \$3

### Bottles

Coors Light \$3.5

Coors \$3.5

Bud \$3.5

Budlight \$3.5

Corona \$4

Heineken \$4.5

Pilsner Urquell \$5

Margaritas are Shaken, not Blended,  
and Come "On The Rocks"

**Silverheels Margarita \$7**

Sauza Gold, Triple-Sec

**O-P-M \$8**

"Orange Pomegranate Margarita"  
DeKuyper Signature Triple Sec, Pama  
Pomegranate Liqueur and Sauza Tequila

**Horny Toad \$9**

Sauza Hornitos, Citronage Orange Liqueur

**Papa Rita \$10**

Patron Silver, Citronage Orange Liqueur

**Helluvarita \$10**

Milagro Reposado Tequila  
& Grand Marnier

**The Partida Margarita \$11**

Partida Silver, 100% Organic Agave Nectar &  
Hand Squeezed Lime Served with a  
Pineapple Slice Without Salt

**The Godfatherita \$12**

Patron Añejo, Grand Marnier

**The Perfect Margarita \$13**

Partida Añejo, 100% Organic Agave Nectar,  
Grand Marnier & Hand Squeezed Lime, with a  
Pineapple Slice, Served Without Salt

Martinis are Shaken, not Stirred

**Sour Apple Martini \$9**

Three Olives Green Apple Vodka with  
a Shot of Green Apple Schnapps  
Served with a Cherry

**The Classic Dirty \$9**

Bombay Gin or Absolut Vodka, Olive Juice,  
Garnished with Olives

**Ultimate Lemon Drop \$9**

Three Olives Citrus Vodka, Citronage  
Liqueur, Fresh Lemon and a Sugared Rim

**Panty Dropper \$9**

Three Olives Citrus Vodka and  
Raspberry Liqueur, Grand Marnier, Sweet & Sour,  
with a Twist

**Pamatini \$9**

Pama Liqueur, Absolut Citron,  
Fresh Squeezed Lime Juice

**Jalapeño Martini \$9**

Bombay Gin or Ketel One Vodka Served Dirty  
with Jalapeño Olives

**Cosmopolitan \$10**

Three Olives Citrus Vodka, Citronage Liqueur &  
Cranberry Juice, with a Twist of Lemon

**Tequini \$14**

Patron Reposado and Patron Citronage with  
Fresh Squeezed Lime and Organic  
Agave Nectar

Ask us about our extensive Bourbon/Tequilla list.

18% gratuity added on parties of 6 or more, split checks and promotions



## ..... Seafood & Rocky Mountain Trout .....

Served with chef's rice blend & seasonal vegetables.  
Add house salad \$5.00 Add Caesar \$6.00 To any entree.

### Caramelized Coldwater Sea Scallops \$23

Giant sea scallops, seared golden brown with jalapeño mustard cream and vanilla balsamic syrup

### Paella Maritima \$23

Scallops, mussels, shrimp, chicken, sausage served over sizzling rice then finished with classic Spanish saffron tomato sauce

### Sesame Crusted Ahi Tuna \$25

Baseball-cut ahi tuna, crusted with white and black sesame seeds, seared rare finished with wasabi cream and Asian drizzle

### Salmon Sonora \$19

Boneless grilled filet, finished with our orange diablo glaze, a favorite since 1988

### Lemon Pepper Trout \$16

Topped with lemon zest, ripe tomatoes and cracked black pepper then broiled in chardonnay butter

### New Orleans Trout \$23

Blackened, topped with two shrimp and finished with Chipotle cream sauce

### Pecan Crusted Trout \$19

Dredged in crushed pecans sauteed golden brown, served with mango beurre blanc

### Stuffed Trout \$21

Oven baked with corn bread stuffing, lump crab and finished with hollandaise

### Trout Almondine \$20

Almond encrusted, sauteed golden, finished with a saffron agave beuree blanc

## ..... Char Grilled Steaks & Chops .....

All served with seasonal vegetables

### Santa Fe - New York \$29

Thick cut New York strip, grilled to perfection, topped with our homemade chimichurri sauce, finished with chef's potato

### Whiskey New York \$27

Thick cut, brushed with olive oil, grilled to perfection finished with chef's potato and whiskey demi-glace

### Western Steak and Relleno \$27

Colorado Butcher's steak and a chili relleno with chipotle cream sauce, cool sour cream and creamy rice blend

### Filet Baja \$29

Aged beef tenderloin, Pacific shrimp, large sea scallop finished with chef's potato and homemade hollandaise

### Bacon Wrapped Filet \$27

Applewood bacon wrapped filet mignon, grilled to perfection and served with chef's potato

### Silverheels Classic Smothered Steak \$23

Colorado Butcher's steak, marinated, broiled, sliced then smothered with mushrooms, caramelized onions and chef's potato

### Raspberry Glazed Pork Chops \$22

Twin French cut bone-in chop, house marinated, broiled, finished with corn bread stuffing, Chef's potato and raspberry glaze

### Chicken Anasazi \$23

A Silverheels classic and locals favorite since 1988!

All natural Red Bird, cornmeal crusted chicken breast baked till golden, topped with lump crab, tomatoes, chipotle cream, served with creamy rice blend

### Mixed Grill \$28

Nightly wild game sausage, French cut raspberry pork chop, seasonal steak tips  
Served with a trio of sauces and Chef's potato

18% gratuity added on parties of 6 or more, split checks and promotions



# Appetizers

## Sesame Seared Ahi \$13

Sushi grade ahi tuna, seared rare, sashimi style with wasabi, pickled ginger and soy sauce

## Sizzling Crab Empanadas \$9

Stuffed with snow crab, ocean white fish, cream cheese and spices, served with our orange diablo sauce

## Baked Spinach and Artichoke Dip \$8

Creamed spinach, artichokes, garlic and Parmesan, served with flatbread crackers

## Smoked Rainbow Trout \$12

Honey smoked rainbow trout, red onion, lemon pepper dill cream cheese, capers, served with flatbread crackers

## Chicken Lettuce Wraps \$11

Asian vegetables, peanuts, All Natural Red Bird chicken sauteed in sesame oil and sweet soy served with orange diablo and crisp romaine leaves

## Thai Scallops \$13

Giant sea scallops, seared, served with pickled ginger, finished with Thai chili sauce

## House Made Wings \$10

Flash fried wings tossed in your favorite sauce -

Traditional Buffalo • BBQ • Thai Peanut • Buffalo Ghost Pepper (HOT - NO JOKE - No Refunds)

## Cajun Fried Pickles \$8

Herb battered, home fried dill pickle spears served with house made cajun remolaude. Try these!

# Soups & Salads

## Silverheels Award Winning Pork Green Chili Stew

A hearty smoked pork stew with Hatch green chilis, vegetables, topped with grated cheese, served with warm tortillas

Bowl \$7 Cup \$5

## Seafood Chowder

Fresh fish, shellfish, potatoes, vegetables in a creamy

New England style stock

Bowl \$7 Cup \$5

## Silver Rocket Salad \$13

Grilled salmon, mixed greens, avocado, cucumbers, red onion, tomatoes with wonton crisps and with a side of citrus dill vinaigrette

## Frisco Trout Salad \$13

Honey smoked rainbow trout, mixed greens, red onion, tomatoes, cucumbers, capers, crisp wonton skins with a side of citrus dill vinaigrette

## Grilled Thai Scallop Salad \$13

Seared sea scallops, red onions, cucumbers, tomatoes, avocado with mixed greens and warm fried wonton skins

## Crispy Asian Chicken Salad \$12

All Natural Red Bird chicken, crisp rice noodles and mixed greens tossed with warm Asian vegetables and sweet soy dressing

## Joel's Bowl \$12

Asian vegetable stir-fry with All Natural Red Bird chicken and peanuts over sushi rice and coconut soy cream sauce

## Seared Ahi Salad \$13

Ahi tuna seared rare, mixed greens, avocado, red onions, cucumbers, tomatoes served with a side of wasabi vinaigrette

All salads available vegetarian with marinated and grilled tofu by request • Protein may be substituted with grilled chicken breast by request