



Welcome to the Smuggler Land Office, Ltd. We hope you will enjoy your dining experience with us this evening.

We are pleased to provide Aspen's exclusive Wine Bar, a nitrogen-displacement system that allows us to serve eight bottles of premium wine by the glass and ensure freshness. Please consult the listing on your table for our current offerings. All wines presented are also available by the bottle from our extensive wine list.

> Laissez les bontemps roulé! (Let the good times roll!)

## Appetizers

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Shrimp Boil Spicy peel-and-eat shrimp (½ dozen)	5.95
Pâté Maison Our Chef's specialty	5.95
Creole Crab Cakes Sautéed and served with Creole remoulade sauce	7.95
Smuggler Skins A favorite! Oven browned with cheese, onions, sour cream and bacon bits.	3.95
	Spicy peel-and-eat shrimp (1/2 dozen) Pâté Maison Our Chef's specialty Creole Crab Cakes Sautéed and served with Creole remoulade sauce Smuggler Skins A favorite! Oven browned with cheese,

## Soups and Salads

Shrimp Bisque	Cup 1.95	Salad Gourmande	8.95
Made with fresh cream and sherry	Bowl 2.95	Sautéed shrimp and scallops with white	
Soup du Jour	Cup 1.95	wine and Dijon over fresh spinach	
Fresh and different every day	Bowl 2.95	and romaine	
Smuggler Onion Soup A blend of mild domestic onions and a flavorful broth topped with Jack	Сир <b>1.95</b> Bowl <b>2.95</b>	Creole Seafood Remoulade Crabmeat in a tangy remoulade sauce with fresh boiled shrimp	6.95
and parmesan cheeses Caesar Salad	5.95	Soup and Caesar Choice of soup and a Caesar salad	7.95

**Oysters** Elysée

Fettucini Alfredo

Steak Tartare

French bread

Fresh spinach pasta with parmesan, butter and cream

Fresh Gulf oysters poached in cream with Jarlsberg and fresh sweet garlic,

garnished with golden caviar.

Freshly ground tenderloin seasoned

to perfection and served with toasted

### À la Carte

	Portions
11.95	6.95
7.95	4.25
8.95	5.50
12.95	
10.95	6.95
8.50	
	7.95 8.95 12.95 10.95

# ((60))A (60))A (60))A (60)A (60)A (60)A (60) **Broiled Fresh Salmon** Served with fresh dill cream sauce Blackened Redfish or Salmon Pan-blackened with our Cajun spice blend and black Cajun Broiled Shrimp Spicy marinated shrimp broiled in peppers and onions Shrimp Creole Tender shrimp in a Creole-style piquant sauce Shrimp Scampi Lightly sauteed with sherry, garlic and green onions

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Shrimp Etouffee Shrimp sauteed with garlic and smothered in a rich C Crawfish Pie

Crawfish tails baked with garlic, white wine and our black seafood sauce in a flaky pie pastry



### Chef's Nightly Special

Each night our Chef creates a special dish

Filet St. Charles 8 oz. broiled filet with an artichoke bottom filled with

Blackened New York Steak

12 oz. prime dry aged beef, seasoned with our Cajun . in an iron skillet

Rack of Lamb Broiled and served with Béarnaise, or blackened and

Chicken Rebecca Sautéed chicken breast with a Maryland crabmeat crea

Chicken Angelo Sautéed with mushrooms and artichokes and finished

Veal Fruits de Mer Sautéed in butter with shrimp, crab and scallops in a

Veal Nantua Scallopinis of veal sauteed with brandy, crawfish tails

Veal Piccata Scallopinis of veal sautéed with white wine, lemon jui

## Entrées

Entrées include Caesar salad, fresh vegetable du jour, scalloped potato or rice pilaf, and fresh baked bread.

#### Seafood

	18.50
seafood sauce	18.95
5	17.95
	17.95
	17.95
Cajun sauce	18.50
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for those with a taste for something unique



## Meats & Poultry

.50
.00
.95
.95
.50
.95
.95

## Desserts

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French Chocolate Mousse Torte	4.00
Meyer's Rum Cake	4.50
Amaretto Cheesecake	4.25
Sweet Potato/Pecan Pie	3.75
Creme Caramel	4.00
Häagen Dazs Vanilla or Chocolate Chip Ice Cream	3.00
Häagen Dazs Fresh Fruit Sorbet	2.50

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Pour La France Blend Coffee	1.50
Brewed Decaffeinated	1.50
Espresso	1.50
Cappuccino	2.25

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We provide a list of fine cognacs, liqueurs and coffee drinks to compliment your dessert.

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N.A. -Bar / Carill



Welcome to the Smuggler Land Office.

The Land Office has been restored and fashioned after the Smuggler Mining Company office located here before the turn of the century.

The Smuggler Mining Company first opened in July 1879 and by 1888 was shipping 25 tons of silver ore per day to the smelter. Smuggler Mountain boasted some of the most productive silver mines in the country, including the Molly Gibson, Silver King, Johnson & Cowenhoven.

In 1893, when Congress repealed the Sherman Purchasing Act resulting in the subsequent devaluation of silver, many of the mines in Aspen closed. Most mines did reopen within a year, but the Smuggler Mine Company stayed in operation continuously, and in 1894 brought to the surface the largest nugget of silver ever mined, 90% pure and weighing almost one ton.

The Smuggler Leasing Company owned many of the mines after the turn of the century, and the Smuggler Mining Company closed in 1917. It was leased and lightly operated until 1948, when it again closed. In 1978 a local resident reopened the Smuggler Mine, and it is one of the few in operation in the area today.

The walls of the bar and restaurant contain the original U.S. Geological Survey maps of Smuggler and Aspen mountains from the 1890s. They show many of the mine shafts and silver faults of the period.

We hope you enjoy your dining and drinking experience with us here at the Smuggler Land Office. We serve lunch Monday through Saturday from 11:30 am until 3:00 pm. Appetizers are served all day and our carefully selected dinner menu begins at 6:00 pm until 10:30 pm. We proudly introduce our premium wine bar for your enjoyment, and full bar service starts at 11:30 am, serving until 2 am.