

SMUGGLER
Bar and Restaurant
LIMITED
LAND OFFICE

Welcome to the Smuggler Land Office, Ltd.
We are confident you will enjoy your dining experience with us.

We are pleased to have Aspen's first Wine Bar,
a nitrogen-displacement system that allows us to serve
eight bottles of premium wine by the glass and ensure freshness.
All wines presented are also available by the bottle
from our extensive wine list.

Laissez les bon temps rouler!
(let the good times roll!)

Appetizers, Soups, Salads & Pastas

Carpaccio of Beef

Thinly sliced tenderloin served with a blackened serrano aioli and toasted pumpernickel points \$10.95

Eggplant Boat

Stuffed with shrimp, scallops, and crawfish, in a sherry cream sauce with Smuggler's "Any O'Cajun Spice™" \$12.95

Creole Crab Cakes

Sautéed and served with creole remoulade sauce \$7.95

Crawfish Tambale

Crawfish tails, jack cheese, and jalepeño peppers baked in a fresh corn mixture, served with a seafood relleno sauce and black beans \$8.95

Smuggler Paté

Veal, duck liver, and pork terrine with cajun spices and herbs, served with toasted pumpernickel bread \$8.95

Cajun Popcorn

Crawfish tails dipped in a spicy beer batter, fried and served with remoulade sauce \$7.95

Shrimp Bisque

Made with fresh cream and sherry Cup \$3.50 Bowl \$4.95

Soup du Jour Cup \$2.75 Bowl \$3.95

Caesar Salad

Romaine lettuce tossed with garlic, anchovies and imported parmesan cheese Small \$4.95 Large \$8.95

Roast Duck Salad

Served on a bed of organic field greens with a chipolte raspberry vinaigrette and toasted pine nuts \$10.95

Wild Mushroom Salad

Organic baby red oak, frisee, argula, radicchio, and other lettuces tossed with marinated wild mushrooms and a choice of dressing \$10.95

Shrimp and Vegetable Capellini

Gulf shrimp sauteed with a medley of fresh vegetables in olive oil, garlic and fresh capellini \$15.95

Vegetarian Version \$11.95

Appetizer Portion

\$8.95

\$6.95

Crawfish Fettuccini

Fresh fettuccini, imported parmesan cheese, sherry, cream and crawfish tails \$14.95

\$8.95

Seafood Linguini

Shrimp, scallops, and salmon in a marinara sauce served over fresh pasta \$15.95

\$9.95

Cajun Seafood Gumbo with Rice

Classic cajun-style with seafood, chicken, and andouille sausage \$13.95

\$7.95

Chicken Jambalaya

Cajun-style fried rice with andouille sausage chicken and veggies \$8.95

\$5.50

Entrées

Entrées include fresh vegetable du jour, scalloped potatoes or rice pilaf, and fresh baked bread.

Seafood

Fresh Soft Shell Crabs

Maryland soft shell crabs lightly seasoned, sautéed crispy, and served with a lemon-thyme beurre blanc sauce \$21.95

Fresh Norwegian Salmon

Grilled, blackened or poached \$19.95

Barbecued Shrimp - Smuggler Style

Grilled shrimp in a spicy creole tomato pernod sauce with sauteed garlic, onions, celery and lemon \$18.95

Shrimp Etouffée

Shrimp sautéed with onions, peppers, garlic, white wine and Cajun seafood sauce. Served over rice \$18.95

Crawfish Pie

Crawfish tails baked with garlic, white wine and our Cajun seafood sauce in a flaky pie pastry \$19.95

Chef's Game Special

Each night the chef will prepare a new and exciting dish of wild game from around the world Market Price

Meats & Poultry

(sure—we'll prepare anything to your request)

Smuggler Filet

Pan-blackened filet mignon stuffed with crawfish tails and herbed garlic butter \$23.95

Blackened Rib Eye

Thirteen-ounce prime beef, seasoned with our "Any O'Cajun Spice™" blend and blackened in an iron skillet \$19.95

Rack of Lamb

Fresh Colorado lamb blackened and served with jalapeño mint jelly or broiled and served with Béarnaise sauce \$24.95

Grilled Fresh Breast of Chicken

Boneless breast marinated in white wine and herbs, served with grilled vegetables and wild mushrooms \$16.95

Chicken Etouffée

Fresh chicken breast sautéed with onions, peppers, white wine and a spicy cajun sauce. Served over rice \$15.95

Roast Duckling

Half duck, roasted extra crispy and served with a cognac pecan sauce \$17.95

Grilled Pork Tenderloin

Served with a smoked tomato mole sauce \$16.95

Desserts

Daily Fresh Desserts - ask your waiter

Mississippi Mud Pie

Oreo crust top and bottom with Häagen Dazs vanilla ice cream, almonds and chocolate mousse \$4.50

Homemade Pecan Pie

Rich, gooey southern pecan pie \$4.50 ... Try hot à la mode \$1.50

Strawberry Key Lime Pie \$4.50

Blueberry Cheesecake \$4.50

Häagen Dazs Vanilla Ice Cream \$4.00

Espresso \$2.50

Cappuccino \$3.00

We have a full selection of fine cognacs, liqueurs and coffee drinks to complement your dessert.

A Note From The Chef Concerning Nutrition:

All of our sautéing & salad dressings are prepared with 100% cholesterol free olive oil. Our deep frying is done with cholesterol free canola oil. Our caesar dressing is prepared with pasturized eggs. Special requests for menu preparations will be happily accommodated. Bon Appetit!

"Any O'Cajun Spice™"

We hope you enjoyed your dining experience at the Smuggler Land Office Ltd. Many of our recipes call for our special blend of 12 herbs and spices, "Any O'Cajun Spice™." Use it for blackening, grilling and baking with fish, meats, game, or poultry. Add to salads, soups sauces, vegetables, gumbo, jambalaya, pasta, and Bloody Marys.

Take a jar home-you'll love it!