

— FREMONT PROVISIONS —

HARVEST MENU

Seasonal Specials

CHEF'S SOUP OF THE WEEK

Served with tortilla chips

\$7 Cup \$10 Bowl

HOUSEMADE GREEN CHILI PORK

Topped with pico de gallo, queso fresco, and served with tortilla chips

\$9 Cup \$12 Bowl

HARVEST MAHI*

Pan seared mahi mahi with a housemade apple chutney.
Served with cranberry & candied almond rice and mixed veggies

\$29

FP SLOPPER*

Seasoned Colorado beef patty served on texas toast, and smothered with house made green chili pork, queso cheese, pico de gallo and queso fresco. Served with fries or tots

\$19

CHICKEN CORDON BLEU ^{GF}

Chicken breast stuffed with ham and provolone cheese coated in a garlic gorgonzola cream sauce.
Served with brussels sprouts and roasted potatoes

\$26

LEMON BUTTER TROUT* ^{GF}

Trout filet with a lemon butter cream sauce and served with honey glazed brussels sprouts with bacon, and roasted marble potatoes

\$27



** These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*