

# CHAUTAUQUA DINING HALL



## **“The Most American Thing in America.”**

That’s how President Teddy Roosevelt once described the Chautauqua Movement, the nation’s first mass educational and cultural movement. During the Chautauqua Movement (1874-1930), troupes of educators and entertainers traveled the country, bringing educational, cultural, and recreational programs to ordinary people in non-urban areas throughout America. These “Circuit Chautauquas” visited more than 10,000 towns. In addition, over 400 locations in the country held an annual summer Chautauqua assembly. These assemblies exposed people to prominent speakers, educators, artists, and entertainers at a time when less than two percent of adults held high school degrees. Nationwide, an estimated 45 million Americans attended a chautauqua. Chautauquas also provided training to thousands of teachers, furthering public education in America.

The Colorado Chautauqua in Boulder was established in 1898 as a summer school for teachers and to provide instruction and entertainment for all in “one of the most beautiful and healthful locations on the continent.” Throughout its history, the Colorado Chautauqua has been the largest and most prominent Chautauqua in the West. It remains the only continuously operating Chautauqua west of the Mississippi River and is the nation’s only operating Chautauqua whose grounds are open to the public free of charge.

The Chautauqua Dining Hall is one of two buildings constructed for the Colorado Chautauqua’s opening day, July 4, 1898. Being an exceptional example of the Chautauqua Movement, the Colorado Chautauqua property, including the Dining Hall, was designated a National Historic Landmark in 2006.

# Dinner

## APPETIZERS

White Bean Hummus Toast Points	6
Alder Wood Smoked Trout Oven Roasted Tomatoes, Roasted Garlic, Lemon Chive Aioli	10
Summer Crab Stack Fresh Backfin Lump Crab, Avocado, Tomato, Lemon Olive Oil	12
Flat Bread Pizza Chef's Daily Special	9

## SOUPS & SALADS

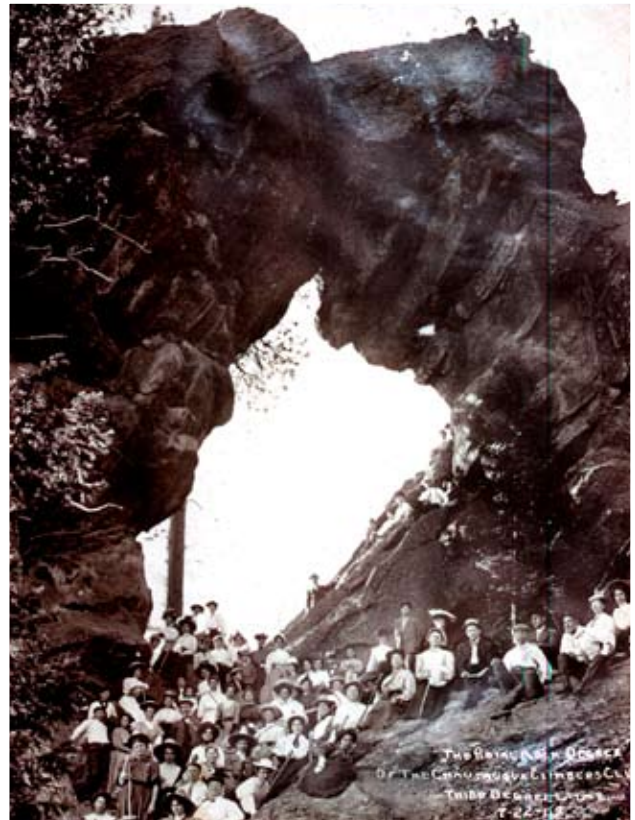
Chicken and Rice Soup	6
Tomatillo Gazpacho Sweet Corn Salsa	8
Mixed Green Salad Balsamic Vinaigrette, Buttermilk Ranch, Blue Cheese, Italian Vinaigrette	6
Caesar Salad	6
Beet Salad Baby Spinach, Beet Carpaccio, Orange Segments, Slice Red Onion, Champagne Vinaigrette	8
Summer Vegetable Salad Fresh Corn, Zucchini, Cucumber, Red Onion, Mixed Peppers, Italian Vinaigrette	8
<b>Salad Options:</b>	
Crumbled Blue Cheese or Goat Cheese	2
Grilled Chicken Breast	5
Pan Seared Salmon Fillet	6

No Separate Checks, Please  
An 18% Gratuity May Be Added for parties of Six Or More  
Not All Ingredients Are Listed - Please Advise Your Server  
About Food Allergies Or Dietary Restrictions

## SANDWICHES

Sandwiches Include Kettle Potato Chips and Pickle  
Substitute French Fries \$1.50

Chautauqua Burger All Natural Colorado Beef	8
Garden Burger	7
<b>Burger Options:</b>	
Cheddar, Swiss, or Blue Cheese	1
Bacon	2
Mushrooms	2
Maryland Crabcake Fresh Backfin Lump Crab, Tartar Sauce, Lemon	14
Barbecued Pulled Pork Slow-Cooked Shredded Pork, Coleslaw, Spicy Memphis BBQ Sauce	9



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## ENTREES

<b>Mushroom Rigatoni</b> Roasted Forest Mushrooms, Garlic, Tomato, Fresh Herbs	14
<b>Shrimp Linguine</b> Tomato, Baby Spinach, Lemon, Olive Oil	16
<b>Portobello Mushroom and Polenta Stack</b> Red Pepper Coulis	16
<b>Fish Tacos</b> Grilled Daily Fish, Flour Tortilla, Shredded Cabbage, Pico de Gallo, Sour Cream	14

The following entrees are served with seasonal vegetable and choice of daily potato or rice:

<b>Pan Seared Trout</b> Caper Lemon Butter	18
<b>Pan Seared Halibut</b> Salsa Verde	24
<b>Pan Seared Ahi Tuna</b> Tomato Tapenade	25
<b>Bourbon-Mustard Glazed Pork Loin</b> Apple Chutney	25
<b>Grilled Brick Chicken</b> Sweet Pepper and Onion Peperonata	22
<b>Dry-Aged Colorado Ribeye Steak</b> Roasted Mushroom Herb Butter	28

## SIDES

French Fries	4
Coleslaw	3
Fresh Seasonal Fruit	3
Braised Greens	3
Pork Green Chili	3

We proudly serve organic eggs, Red Bird Farms natural chicken, all natural Colorado beef, and Red Mountain Delice handmade bread. Our produce comes from local farmers whenever possible. Our cooking oils are 100% trans-fat free, and our take-out containers and utensils are fully compostable.

