

An exceptional dining experience...

Under the expert direction of Chef Claude Van Horton, we prepare a variety of fresh

seafood, tender pork, hormone-free chicken, hand-cut steaks, and unique salads and desserts.

Our 2800 bottle

wine room assures you a fine selection of affordable pinots, cabernets and zinfandels.

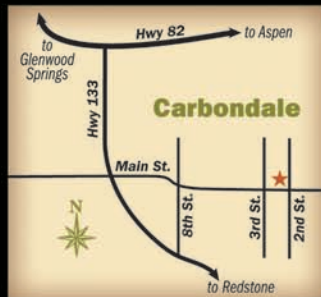


Come experience our beautifully prepared cuisine, elegant and charming atmosphere and gra-

cious service. See why the locals named us their top Carbondale restaurant.

Reservations recommended.

...always memorable



Cuisine *Creative American*

Hours *Dinner nightly from 5:00 pm*

Address *225 Main St.
Carbondale, CO*

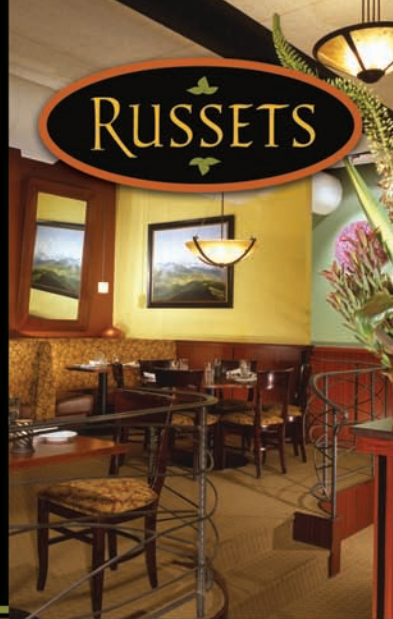
Phone *(970) 963-3036*

Credit Cards *All major cards*

Price Range *\$\$ to \$\$\$\$*

Alcohol *Yes, with full bar*

www.russets.net





APPETIZERS

East Coast Oysters *“Rockefeller” with fresh spinach and hollandaise*

Sesame Crusted Pan Seared Ahi Tuna *with wasabi, ginger and tamari*

SOUPS

Wild Mushroom, Lobster Bisque, Chicken Gumbo

LARGE SALADS

Fresh Baby Spinach *with caramelized walnuts, mandarin oranges, red bell peppers, crispy bacon, mushrooms, parmesan cheese & balsamic-dijon dressing*

Asian Tenderloin Steak Salad *fresh greens, spinach, cabbage, pears, red bell peppers, carrots, jicama, wasabi peas & won tons with wasabi vinaigrette dressing*

ENTRÉES

Pork Tenderloin *marinated in honey, garlic and spices and char-broiled*

Authentic Louisiana Style Chicken Gumbo *served with saffron rice*

Filet Mignon *char-broiled and served with béarnaise*

Char-Broiled Tournedos of Elk *served with tart cherries & port wine*

Braised Colorado Lamb Shanks *with port wine, rich stock and new potatoes*

New York Cut Sirloin *char-broiled*

Spicy Orange BBQ Back Ribs *with cole slaw & Belgian fries*

Roasted Colorado Boneless Lamb Loin *mustard rubbed, served with fresh rosemary-garlic jus*

Sautéed Mexican White Shrimp *in butter, garlic, herbs & wines*

Almond Crusted Fresh Trout *brushed with lemon butter*

Pan Seared Scallops *served on ginger coconut cream*

Sesame Crusted Ahi Tuna *served rare with wasabi, ginger & tamari*

Natural Chicken Breast *sautéed with apricot-pineapple glaze & gorgonzola cheese*

House Made Macaroni & Cheese

Northern Italian Homemade Cheese Lasagna *with marinara sauce*

We offer an extensive variety of wines, beers, and “Russetinis”

SANDWICHES

Russets Burger *hormone-free hamburger served with Belgian fries*

Southwestern Chipotle Pulled Pork *served with Belgian fries*

Russets Philly Cheese Steak *with grilled onions and white American cheese, served with Belgian fries*

DESSERTS

**Creme Brulée Cheesecake
Chocolate Truffle Sampler**

**Key Lime Pie
Pecan Mocha Torte
Chocolate Cake
Hot Apple Pastry**