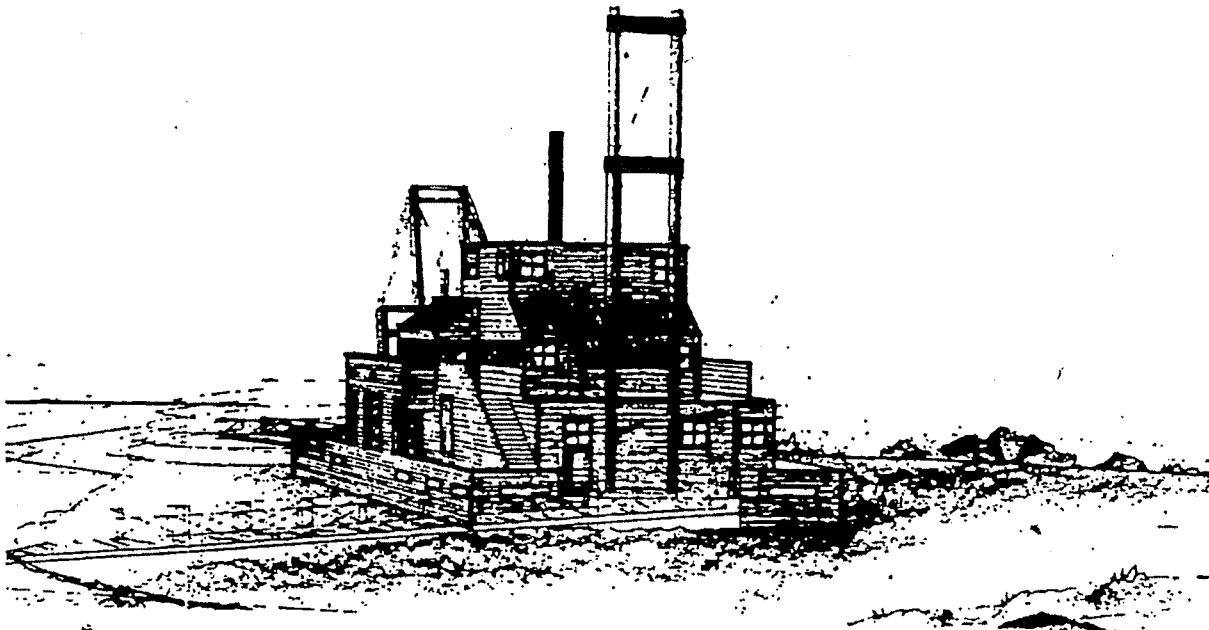


The DREDGE

Restaurant & Bar



Piece of History

From the early 1900's up to 1942, there were a total of nine dredges operating in Summit County. Once there was a railroad, there was capability to build these huge dredges. The boilers alone, weighed over eleven tons and were shipped from the east coast, while the timber came from Oregon.

This two million pound floating restaurant is a replica of one of the largest and longest operating dredges in Breckenridge. It was the last dredge operating and stopped forever in this pond in 1942. Its remains are entombed in the silt below us right now.

In 1933, starting near Watson Avenue, *The Dredge* slowly moved through Breckenridge, operating continuously night and day until the end of 1935. Without profits to keep it alive, *The Dredge* lay idle. With no maintenance and care, it sank in November of 1937. In 1939 *The Dredge* was again resurrected by the lure of gold and eastern financiers and was renamed *Blue River No.1*. It began churning from its sunken location near Washington Avenue and it landed in its final location -here! Later, it was partially dismantled with the last of its remains sinking in 1966.

Appetizers

- | | | | |
|---|-----|---|-----|
| Spinach Artichoke Dip | ~10 | Shrimp Cocktail | ~12 |
| Served with pita points. | | Six jumbo shrimp served with our housemade cocktail sauce. | |
| Crab Cakes | ~12 | Coconut Braised Shrimp | ~13 |
| Our fresh made crab cakes drizzled with lime cilantro aioli. | | Served with grilled pineapples & curry-miso emulsion. | |
| Smoked Salmon | ~13 | Beef Satay | ~12 |
| Served toast points with pesto, a sprinkle of sweet soy sauce and accompanied by diced onions, tomatoes and capers. | | Strips of flatiron beef woven onto skewers and served with honey dijon mustard dipping sauce. | |
| Thai Mussels | ~13 | | |
| One pound of blue mussels steamed in a creamy red curry saffron broth. | | | |

Salads & Soups

- | | | | |
|--|-----|---|-----|
| Dredge House Salad | ~6 | Beef, Chicken or Shrimp Salad | ~12 |
| Selected freshgreens with tomatoes, onions, peppers, cucumbers and homemade croutons. | | Choice of beef, chicken or shrimp sauteed in a thai sweet chili sauce over baby field greens tossed with sundried tomato vinaigrette surrounded by assorted bell peppers, pine nuts and grilled apples. | |
| Caesar | ~8 | French Onion Soup | ~6 |
| Crisp baby romaine tossed with fresh parmesan cheese, homemade croutons and caesar dressing.
add anchovies \$2.00 | | Soup du Jour | ~6 |
| Cold Crab Salad | ~10 | | |
| Fresh field greens tossed in lemon-lime vinaigrette covered with tomatoes, carrots, cucumbers, and fresh snow crab. | | | |

Specialties

Garlic Shrimp ~23

Black tiger shrimp sautéed in garlic, lemon juice and white wine with sundried tomatoes, thyme, fresh spinach and cream over pasta.

Ruby Red Trout ~23

Red trout encrusted in pistachios and sautéed in a sweet amaretto-butter. Served with a sweet potato gallette.

Chicken Fettuccini ~18

Grilled chicken breast julienned and sautéed in a tomato basil cream sauce.

Beef Tips ~24

Grilled beef tips tossed in a demi-cream sauce with mushrooms and tomatoes served over fettuccini.

Pan Seared Ahi Tuna ~29

Served to temperature (suggested medium-rare) with soy sauce and wasabi. Served with our Asian slaw and grilled scallop ceviche.

Shrimp & Crab Stuffed Red Trout ~27

A filet of ruby red trout stuffed with shrimp, crab meat, bread crumbs and herbs. Served over rice and topped with citrus basil cream sauce.

Stuffed Pork Tenderloin ~26

Pork tenderloin filled with apples, walnuts, bread crumbs and herbs. Baked and topped with a shallot apple brandy reduction.

Salmon ~26

Braised in white wine with a portabello and red pepper relish covered with a citrus beurre blanc.

Three Cheese Ravioli ~18

Fresh raviolis boiled and finished with our homemade marinara and topped with parmesan.

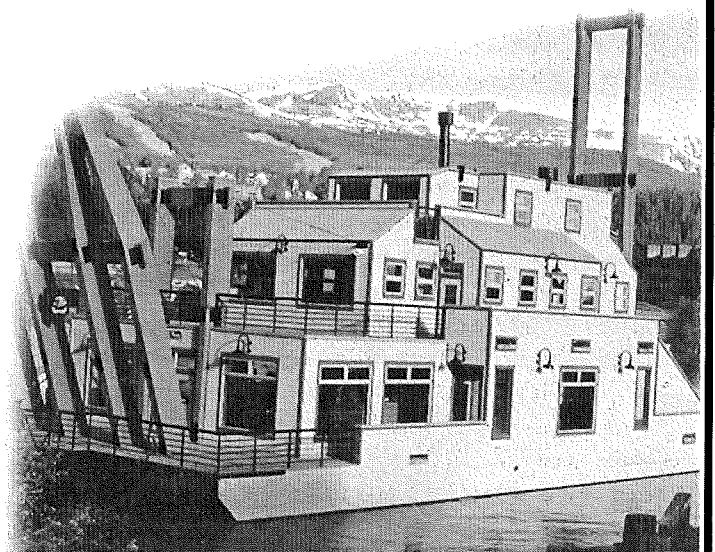
Pasta Primavera ~16

Seasonal vegetables sautéed in oil with fresh herbs, lemon juice, parmesan cheese and tossed with sun dried tomato pesto served over fettuccini.

Baby Back Pork Ribs Full ~27

Slowly braised then finished on the grill with homemade BBQ and your choice of starch and vegetable. Half ~18

18% gratuity will be added to groups of 6 or more.



Steaks

All steaks are prime grade USDA choice. Entrees listed below are served with fresh vegetables and your choice of garlic mashers, saffron rice, baked potato and vegetable of the day.

All filets will be butterflied beyond medium for more timely service.

(See cooking temperatures below).

The Dredge Steak ~30
14 oz. of tender ribeye served with shallot tarragon bordelaise.

Steak Diane ~31
8 oz. of filet sliced into medallions grilled and finished in brandy mushroom cream sauce.

New York Strip ~28
12 oz. cut topped with a rosemary onion infused lyonnaise.

Elk Tenderloin ~30
8 oz. of elk medallions grilled and topped with a wild mushroom demi-glace

**Applewood Smoked Bacon
Wrapped Filet** ~30
8 oz. filet wrapped in smoked bacon with an herb infused butter.

Crab Filet ~33
8 oz. filet topped with snow crab meat smothered with citrus-bernaise.

Pepper Encrusted Flatiron ~23
An 8 oz. flatiron steak with cracked black pepper topped with sauteed mushrooms and onions.

**Alaskan King
Crab Legs** ~Market
Accompanied with fresh sauteed vegetables, clarified butter and your choice of starch.

Surf & Turf ~Market
Any steak & seafood combo. Ask your server for details.

Steak Cooking Temperatures:

Rare - Seared with cold center • Medium Rare - Grilled with cool center

Medium - Warm with pink center • Medium Well - Faint center of pink • Well - Fully cooked with no pink

Kids Menu

12 and under

Kid Steak ~10

Fish Stix ~7

Kid Burger ~7

Pasta & Butter ~5

Chicken Strips ~7

Pasta Marinara ~6

Grilled Cheese ~6