

The CODY INN

APPETIZERS

P.E.I. Mussels

Enough for two

1 lb of P.E.I. Mussels, shallots, White Wine, Herbs,
Served steaming over herbed pasta 9.99

Shrimp Cocktail Supreme

Jumbo Shrimp, Lemon, Cocktail Sauce 11.50

Escargot Bourguignonne

Baked with Mushroom, Garlic Butter, and Puff Pastry.
An Old World Favorite 8.99

Steamer Clams

Enough for two

1 lb of East Coast Clams, White Wine, Butter, Herbs,
Served steaming over herbed pasta 8.99

Fried Calamari

"IT'S THE BEST"

Flash Fried with Jalapeño Slices, Peppers, Green Beans,
Cilantro and Sweet Chili Ponzu 8.99

Seared Artichoke Dip

Creamy Artichokes, Parmesan Cheese, Baked in a
Casserole served with Hot Crostinis 6.99

Zucchini Fingers

Fresh Zucchini, hand breaded and deep fried. Served
with Ranch Dressing 6.99

Boiled or Grilled Whole Artichoke

Boiled: Served with Hollandaise for dipping, Lemon
Grilled: Olive Oil, Herbs, Balsamic Reduction, Roast Red
Pepper, Hollandaise, Lemon 6.99

Sautéed Mushrooms aux Herbs

Sautéed with Garlic, Shallots, Red Wine and Demi
Glaze 6.99

SOUPS & SALAD

Soup du Jour

The Chefs special Soup of the
Day 4.50

Cody Inn Buffalo Chili

Get ready to kick your boots off with
this bowl of Red Chili 5.50

Onion Soup au Gratin

Baked in a crock with Swiss and
Parmesan Cheese and topped
with a Puff Pastry Lid 5.99

Bibb Blue Cheese Wedge

Bibb Wedge, Bacon, Blue
Cheese Crumbles, Scallions, Blue
Cheese Dressing 3.99/5.99

Hearts of Romaine

Caesar Dressing, Croutons, Anchovies,
Parmesan 4.99/6.99

Cody Inn House Salad

With our special Vinaigrette
Need we say more 5.99 *ala carte*

Champagne Brunch

Voted "Best Brunch in the Denver Area" 2009

Saturday & Sunday, 10:30 am – 2:00 pm

Eggs Benedict, Denver Omelet, Pork Schnitzel, Fried shrimp, Chicken Cordon Bleu, Beef Hash

Your Choice \$15.99

Includes Champagne & Dessert

DESSERTS

Hot Apple Strudel

Baked in our own kitchen
4.99

Chocolate Torte Cake

Triple Layer with Chocolate Sauce &
Whipped Cream 7.50

Peach Melba

Ice Cream, Peaches, Melba Sauce,
Whipped Topping, 5.99

Hot Apple Strudel *a la mode*

Baked in our own kitchen
5.99

Crème Brulee

Chefs choice of flavor
6.99

Vanilla Ice Cream

Chocolate Sauce optional
3.99

Chocolate Mousse

Light Chocolate Mousse,
Chocolate Chips, Gaufrette 5.50

Fudge Brownie Sundae

Rich Fudge Brownie, Vanilla Ice
Cream, Chocolate Sauce, Whipped
Cream, Chopped Nuts 7.50

Raspberry Sorbet

Light & Refreshing
4.50

Your Hosts Chef Paul & Perri Gummerson Thank You

WINE FEATURES

DOUGLAS HILL, MERLOT, 2008, CALIFORNIA
BY THE GLASS **\$4.00** BY THE BOTTLE \$13.00

DOUGLAS HILL, CHARDONNAY, 2009, CALIFORNIA
BY THE GLASS **\$4.00** BY THE BOTTLE \$13.00

KENNETH VOLK, MERLOT, 2006, PASO ROBLES,
SANTA MARIA, CALIFORNIA
BY THE GLASS \$11.00 BY THE BOTTLE \$34.00

CASSONE, MALBEC, 2009, MENDOZA, ARGENTINA
BY THE GLASS \$8.00 BY THE BOTTLE \$25.00

GROVE STREET CABERNET, 2006, MENDOCINO, CALIFORNIA
BY THE GLASS \$10.00 BY THE BOTTLE \$31.00

MURPHY'S LAW, RED WINE, 2008, WASHINGTON STATE
BY THE GLASS \$9.00 BY THE BOTTLE \$28.00

VINA MAYOR, RUEDA VERDEJO, 2008, SPAIN
BY THE GLASS \$7.00 BY THE BOTTLE \$22.00

VOLVER, TEMPRANILLO, 2006, SPAIN
BY THE GLASS \$11.00 BY THE BOTTLE \$34.00

VINA MAYOR, CRIANZA, 2005, RED WINE, SPAIN
BY THE GLASS \$11.00 BY THE BOTTLE \$34.00

ATTECA OLD VINES, GARNACHIA, 2007, SPAIN
BY THE GLASS \$10.00 BY THE BOTTLE \$25.00

STONEHEDGE, GRENACHE, 2007, MENDOCINO COUNTY
BY THE GLASS \$12.00 BY THE BOTTLE \$37.00

SCREW KAPPA NAPPA, CABERNET SAVIGNON, 2007,
NAPA VALLEY
BY THE GLASS \$9.00 BY THE BOTTLE \$28.00

KOO LOO LOO, OLD VINE ZINFANDEL, CALIFORNIA
"ORGANIC"
BY THE GLASS \$12.00 BY THE BOTTLE \$37.00

the
CODY INN

RESTAURANT & LOUNGE

NEW YEAR'S EVE

December 31, 2010



2010 – 2011

Happy New Year

New Year's Eve Menu

| | |
|-----------------------------|-------|
| <i>Crème Parisienne</i> | 4 |
| <i>Shrimp Cocktail</i> | 11.50 |
| <i>Scallops Rockefeller</i> | 12 |
| <i>Calamari</i> | 9.99 |

*Each Entrée Includes
House Salad Vinaigrette,
Appropriate Starch
Fresh Vegetable Collage
Rolls & Butter*

Cherries Jubilee

*Roast Prime Rib of Beef
Baked Potato
30*

*Veal Loin Chop Grand Veneur
Nutty wild Rice
30*

*Rock Lobster Tails
Lemon Butter, Baked Potato
48*

*Roast Rack of Lamb
Mint Jelly, Baked Potato
30*

*Crispy Peppered Duck
Nutty Wild Rice
22*

*Poached King Salmon
Hollandaise, Nutty Wild Rice
24*

*Filet Mignon & Lobster Tails
Baked Potato
48*

CHRISTMAS DAY WINE FEATURES

DOUGLAS HILL, MERLOT, 2008, CALIFORNIA
BY THE GLASS **\$4.00** BY THE BOTTLE \$13.00

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BY THE GLASS **\$4.00** BY THE BOTTLE \$13.00

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RESTAURANT & LOUNGE

PRESENTS OUR

CHRISTMAS DAY MENU

December 25, 2010



Christmas Day Feature Menu

December 25, 2010
11:00 am - 5:00 pm

Dinner Includes

House Salad Vinaigrette,

Fresh Vegetable Collage

Rolls & Butter

Apple Strudel or Plum Pudding w/ Hard Sauce

Acorn Squash, 5.50

Jumbo Shrimp Cocktail, 11.50

Roast Christmas Goose

*w/ Currant Sauce, Apple Prune Stuffing,
Braised Red Cabbage, Truffled Smashed Potatoes*
24.99

Braised Lamb Shanks,

*Sauce Jardinière, Braised Red Cabbage,
Truffled Smashed Potatoes*
24.99

Prime Rib Au Jus,

Truffled Smashed Potatoes, Yorkshire Pudding
26.99

Chicken Cordon Bleu,

Sauce Hollandaise, Nutty Wild Rice
19.99

Fresh King Salmon,

Sauce Hollandaise, Nutty Wild Rice
20.49

ENTREES

Crispy Peppered Duck

"Our House Specialty"

Half Slow Roasted Duck, Orange Pepper Sauce, Served with Nutty Rice 20.50

Chicken Piccata

Pounded, Sautéed, White Wine, Lemon, Capers, Fettuccini 19.50

Chicken Diane

Chicken Medallions, sautéed, Dijon Sauce, Pasta 18.50

Chicken Schnitzel

Pounded, Lightly Breaded and Sautéed, Grilled Potatoes, Lemon. Brown Sauce on request 18.50

Grilled Fresh King Salmon

Balsamic Lemon Seasoning, Sauce Hollandaise, Grilled Potatoes 18.50

Breaded Walleye Pike

Panko Breadcrumbs, Fried or Sautéed, Tartar Sauce, Grilled Potatoes 21.50

Beer Battered Shrimp

6 Jumbo Shrimp, Pungent Dipping Sauce, Nutty Rice 20.50

Shrimp Scampi

6 Jumbo Shrimp, Garlic, Butter, Scallions, Lemon, Nutty Rice 20.50

Grilled Mahi Mahi

Pistachio Crusted, Tuaca Pineapple Sauce, Nutty Rice 18.50

Braised Buffalo Short Ribs

Slowly Braised, Fork Tender, Sauce Jardeniere, Crispy Onions, Garlic Smashed Potatoes 21.50

Vegetarian Dinner

Alfredo Pasta, Grilled Artichoke, Seasonal Vegetables 17.99

Young Rack of Lamb

Roasted, served split with Minted au jus, Mint Jelly, Baked Potato 29.99

Hungarian Beef Goulash

Cubes of Beef Braised in Hungarian Paprika Sauce served over Fettuccini. Bohemian Bread dumplings 18.50

Filet Mignon, Cut from Vintage Natural Beef

Bacon Wrapped, Grilled to Perfection, Bearnaise Sauce, Served with Baked Potato 27.99

Tournedos au Poivre

Beef Tenderloin Medallions, Peppered and Sautéed, Green Peppercorn Sauce, Served with Nutty Rice 28.50

New York Strip Steak, Cut from Vintage Natural Beef

Grilled to Perfection, Maitre d Butter, Served with, Served with Baked Potato 26.99

Wienerschnitzel

Veal Cutlet lightly breaded and pan fried, Lemon, Grilled Potatoes, Brown Sauce optional 21.50

Veal Cordon Bleu

Pounded Veal, stuffed with Ham & Swiss Cheese, lightly breaded, sautéed and baked, Hollandaise, Grilled Potatoes 21.50

Veal Piccata

Veal cutlets pounded, lightly dusted and sautéed, white wine, lemon, capers, Viennese garnish, pasta 21.50

Veal Steak Mt Vernon

Veal cutlet, lightly dusted and sautéed with Granny Smith Apples, light Brandy sauce, Nutty Rice 21.50

Medallions of Veal Martiniquaise

Veal medallions sautéed with Garlic butter and baked with Avocado & Swiss Cheese, Hollandaise, Parmesan Cheese Gratenee, Nutty Rice 21.50

Wiener Roastbraten

NY Strip pounded, Sautéed, Brandied Red Wine Sauce with DiJon, topped with Viennese Onions, Grilled Potatoes 25.50

Create Your Own Pasta 19.99

Choose one: **Fettuccini, Farfalle, Whole Wheat Penne** Choose One: **Pomodoro, Bolognese, Alfredo, Lemon Butter Sauce**
Choose One: **Grilled Chicken, Sautéed Shrimp, Italian Meatballs, Prosciutto, Pancetta, Italian Sausage,**
Choose Any: **Grape Tomatoes, Fresh Broccoli, Mushrooms, Sundried Tomatoes, Fresh Spinach, Roasted Garlic Cloves**

Extra Baked Potato

Loaded with Whipped Butter, Sour Cream, Bacon Bits, Scallions 2.99

Extra Alfredo Noodles

Fettuccini Pasta, Mushrooms, Garlic, Heavy Cream 3.99

Red Cabbage or Sauerkraut

Braised Red Cabbage or Sweet Sauerkraut 2.99

ALL ENTREES INCLUDE OUR HOUSE SALAD WITH OUR SPECIAL VINAIGRETTE, FRESH VEGETABLE du JOUR and ROLLS with BUTTER

We are happy to split Guest Checks for you.
PLEASE tell your server at the time you order.
Thank you in advance.

For Your Convenience A Gratuity Of 18 % May Be
Added To Parties Of 5 Or More.

| SPARKLING WINES | | Glass | Bottle |
|-----------------------------|---|--------------|---------------|
| Bin 119 | Korbel Brut Sonoma Crisp and Sparkling with Flavors of citrus melon and spice | | 26 |
| Bin 120 | Mumm Napa Cuvee M It should be Cuvee MMMM From 50 separate vineyards comes this soft and Elegant wine that highlights the delicious and powerful ripe fruit flavors of world class bubbles | Split 10 | 48 |
| Bin 121 | Taittinger Brut La Francaise, Reims, France Light, peach color, toasty with some fig notes. | | 96 |
| Bin 122 | Mumm, Blanc de Blanc, Napa A refreshing blend of Chardonnay and Pinot Gris. Lively fruit and crisp acidity | | 53 |
| Domestic White Wines | | | |
| Bin 125 | Hogue Gerwurztraminer, Washington State A rich palate that is medium-bodied, slightly sweet and true to its varietal flavors | | 24 |
| Bin 126 | Columbia Riesling, Washington State Fresh with a soft floral nose and an off-dry finish | | 20 |
| Bin 127 | Kenwood Sauvignon Blanc, Sonoma An elegant medley of melon, grapefruit, fig and herbs | | 23 |
| Bin 128 | Steele Pinot Blanc Santa Barbara, This wine is unique with flavors of melon, pineapple, mango and spice. It is always a hit with fish and any of the lighter fare. | | 28 |
| Bin 129 | Sequoia Grove Chardonnay, Russian River Ranches Green apple. Sweet oak and mineral aromas. Pear, vanilla and toasty oak flavors. | | 36 |
| Bin 130 | Sonoma-Cutrer Chardonnay, Russian River Ranches Crisp and intense pear and hazelnut, light oak spice. | | 40 |
| Bin 131 | Gloria Ferrer Chardonnay, Carneros Rich, bright fruit of explosive pineapple and mango enveloped in a textured richness. | | 28 |
| Bin 137 | Cake Bread Most widely acclaimed Napa Chardonnay | | 79 |
| IMPORTED WHITE WINES | | | |
| Bin 132 | Brancott Savignon Blanc, New Zealand Bright citrus with grapefruit and melon. Refreshing and great with food. | 9 | 27 |
| Bin 133 | Anselmi Pinot Grigio, Italy A classic expression of the variety, with delicate white fruit and apple aroma and flavors offset by notes of hay, acacia flowers and almonds. | 8 | 22 |
| Bin 134 | Schmitt Sohne Piesporter Goldtropfchen Kabinett, Germany Off dry, pleasant green apple flavor | | 22 |
| Bin 135 | Wyndham Estate Chardonnay Bin 222, S.E. Australia Fresh Melon and peach aromas with subtle oak lead to full fruit flavor and a creamy, rich texture | | 26 |
| Bin 136 | Louis Jadot, Pouilly-Fuisse, Burgandy, France Classic French style, showing smoke, toast and floral character | | 38 |

House Wines

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel
Glass 5.00 ... Bottle 18.00

| Domestic Red Wines | | Glass | Bottle |
|---------------------------|---|--------------|---------------|
| Bin 101 | Ravenswood Cabernet Sauvignon Classic California style with bright berry flavors, medium tannins and a balanced finish. | | 26 |
| Bin 102 | Rodney Strong Cabernet Sauvignon, Sonoma Moderate currant and berry notes with an earthy cedar accent | | 30 |
| Bin 103 | Benziger Cabernet Sauvignon, Sonoma Classically structured, full bodied and complex with a complete range of flavors. Perfect with Steak au Poivre | | 38 |
| Bin 104 | St. Francis Merlot, Sonoma Full bodied, black cherry fruit, nice round finish. | | 38 |
| Bin 105 | Ravenswood Lodi Zinfandel Ripe, Soft, round, spicy and jammy with voluptuous overtones of plums and blueberries. | | 26 |
| Bin 106 | Five Rivers Pinot Noir, Central Coast Bringing new layers of flavor and complexity. Aromas of dry herbs, black cherry, Violets, and rose petals with flinty minerality and touches of pomegranate. | 8 | 30 |
| Bin 107 | 'J' Pinot Noir, Russian River Complex Layers of Berries, Violets and delicate smoky oak. | | 68 |
| Bin 108 | Sonoma Cutrer Pinot Noit Hard to find. This is an amazing bottle of unfiltered wine, with deep concentration of intense flavors of lush dark fruits, balanced acidity and a rich mouth feel. | | 70 |
| Bin 109 | Big Yellow Cab, Mendocino Flavors of juicy pomegranate, tangy dried cherry and a light touch of clove spice With a silky smooth finish. | | 24 |
| Bin 110 | Jordan Cabernet, Sauvignon, Sonoma Rich oak components underlying the spicy, peppery flavors, mature tannins. | | 88 |
| Imported Red Wines | | | |
| Bin 111 | Jacob's Creek Reserve Merlot, Australia Concentrated flavors of cherries, plums, blackberries and spicy influences, With a balanced oak complexity on a backbone of soft tannins. | | 30 |
| Bin 112 | Ravenswood Shiraz, Australia Medium-full body, big jammy fruit bomb with a satisfying long finish. | | 26 |
| Bin 113 | Campo Viejo, Crianza, Spain Tempranillo is the grape that creates a soft and smooth wine that goes great with food and is an easy transition from Pinot Noir. | | 32 |
| Bin 114 | Louis Jadot Beaujolais-Villages, Beaujolais, France Light and fruity with rich black cherry flavors. | | 24 |
| Bin 115 | Humberto Canale, Intimo 2007, Malbec, Argentina Rich and fruity, an easy drinking Rhone from a great producer. | | 22 |
| Bin 116 | Chateau Couronneau, Bordeaux Superieur, France Smooth, well balanced with plum and herb flavors, light oak. | | 30 |
| Bin 117 | Firenze Chianti Riserva, Italy A classic with bright ripe fruit, earthy undertones and lively acidity. | | 24 |
| Dessert Wines | | | |
| | Nivole A light and refreshing moscato from Michele Chiarlo's estate in Italy | 8 | |
| | Fonseca Bin 27 The most requested port in restaurants across the country | 8 | |
| | Taylor Ruby Port The highest rated ruby port in the world, year after year | 11 | |
| | Sandeman Fine Ruby Port | 6 | |
| | Benjamin Port – Tawney Port | 6 | |

Champagne Brunch Menu

Make one selection from the following

*Eggs Benedict, Bacon, BBQ Spare Rib,
Stuffed French Toast, Potatoes*

*Fried Shrimp, Batter Fried Cod, BBQ
Spare Rib, Cocktail Sauce, Potatoes*

Pork Schnitzel, Potatoes, House Salad

Chicken Cordon Bleu, Potatoes, House Salad

*Denver Omelet, Bacon, Stuffed French Toast,
BBQ Spare Rib, Potatoes*

*Roast Beef Hash, Poached Eggs, Fried Potatoes, Stuffed
French Toast, BBQ Spare Rib*

Includes Champagne & Dessert

\$15.99 per person

Children under 12, Half Price

Bloody Mary

3.50

Screwdriver

3.50

Saturday & Sunday Brunch 10:30 am – 2:00 pm

Dinner, Tuesday thru Sunday 5:00 pm

303-526-0232

Perri and Chef Paul Gummerson Thank You

Champagne Brunch Voted "Best Brunch in the Denver Area" 2009

By Channel 7's A-List

Saturday & Sunday, 10:30 am – 2:00 pm

WINE FEATURE

DOUGLAS HILL, MERLOT, 2008, CALIFORNIA
BY THE GLASS **\$4.00** BY THE BOTTLE \$13.00

DOUGLAS HILL, CHARD, 2009, CALIFORNIA
BY THE GLASS **\$4.00** BY THE BOTTLE \$13.00

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CASSONE, MALBEC, 2009, MENDOZA, ARGENTINA
BY THE GLASS \$8.00 BY THE BOTTLE \$25.00

ST FRANCIS OLD VINE ZINFANDEL, 2007, California
BY THE GLASS \$10.00 BY THE BOTTLE \$31.00

ST FRANCIS CABERNET SAUVIGNON, 2006, CALIFORNIA
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VINA MAYOR, CRIANZA, 2005, RED WINE, SPAIN
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BY THE GLASS \$12.00 BY THE BOTTLE \$37.00

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CODY INN

RESTAURANT & LOUNGE

PRESENTS OUR
THANKSGIVING DAY
DINNER MENU

November 25, 2010



Thanksgiving Day Menu

November 25, 2010
11:00 am - 4:00 pm

Shrimp Cocktail 11.49
Jumbo Shrimp, Cocktail Sauce, Lemon
In Ice Bowl

Butternut Squash Soup 5.49

Roast Tom Turkey 18.99
Giblet Gravy
Stuffing
Green Beans Almondine
Smashed Potatoes
Candied Yams

Honey Baked Ham 18.99
Fruit Glaze
Green Beans Almondine
Candied Yams

Stuffed Roasted Pork Chop 21.99
Green Beans Almondine
Smashed Potatoes

Crispy Peppered Duck 21.50
Sauce a la Orange
Green Beans Almondine
Smashed Potatoes

Fresh King Salmon 20.50
Sauce Hollandaise
Green Beans Almondine
Smashed Potatoes

Mimosa 3.00
Champagne by the Glass 4.00
Hot Spiced Cider 1.50
Hot Spiced Cider w/ Schnapps 4.50

Includes House Salad
Rolls & Butter
Pumpkin Pie or Cranberry Apple Strudel