

SUSTAINABILITY STATEMENT



Every dish we serve starts by working closely with our local network of sustainable farmers and partners. Food choices that emphasize delicious, locally grown, seasonally fresh, and whole or minimally processed ingredients are good for us, good for local farming, and ranching communities, and good for the planet. Our on-mountain restaurants only serve ground beef that is locally raised, grass-fed, and hormone & antibiotic free. The chickens we serve are born and raised in Colorado. Our salmon is sustainably raised and source verified. We find great value in helping small-scale ranchers and farmers make a living from the land. A byproduct of our practice is a strengthened community by keeping many of our dollars in the Roaring Fork Valley.

Additionally, we work hard to reduce our waste stream and minimize our impact on the environment by composting. Sam's and Aspen Skiing Company are committed to protecting the environment and leading the way in corporate responsibility and sustainability.



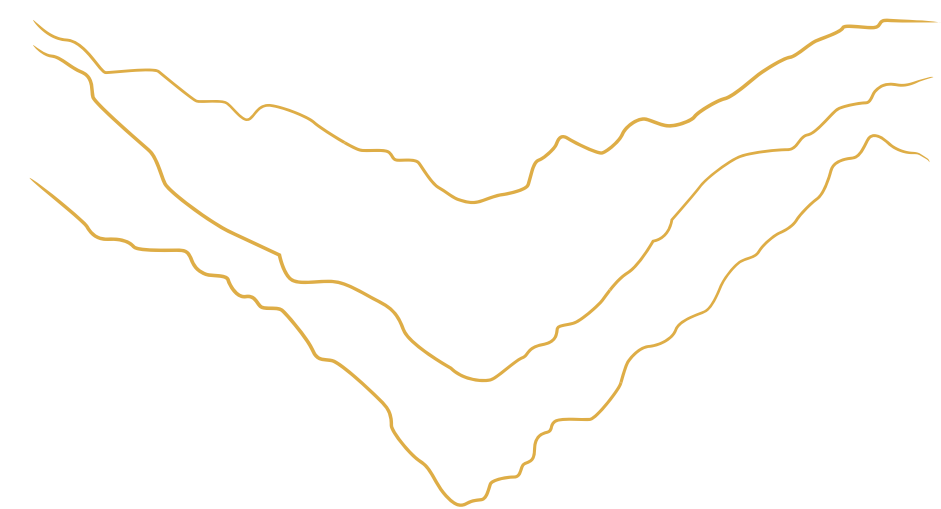
THIS MENU IS THOUGHTFULLY
CREATED BY OUR VERY
PASSIONATE CULINARY TEAM

WE HOPE YOU
INDULGE + ENJOY

22% gratuity will be added to parties of six or more.

Many items on the menu contain ingredients that are not listed, please inform your server of any food allergies or dietary restrictions before placing your order.

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. The Colorado department of health would like to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness... WE would like to inform you that these "raw or undercooked" foods are also delicious!*



Sam's

SNOWMASS

ITALIAN-INFLUENCED
MOUNTAIN SOUL

ANTIPASTI

OUR HOUSE BREAD

Baked Daily with a Lot of Love
10

PROSCIUTTO BOARD

Onion Cocoli, Fig Jam, Ricotta
26

TIGER SHRIMP

Meyer Lemon Aioli, Calabrian Chili Relish,
Marcona Almonds
22

GRASS-FED BEEF TARTARE*

Hand Chopped
with Lemon Anchovy Vinaigrette,
Capers, Olives, Chillies
23

CHICKEN LIVER PATE

Carrot Marmellata, Walnuts, Sage,
Grilled Sourdough
23

THE SLOPPY GIUSEPPE

Grilled Country Sourdough,
Grass-Fed Beef Bolognese,
Pecorino, Mint
19

WARM RICOTTA

Local Honey, Mint, Chillies
16

BURRATA

Tomato Pomodoro, Balsamico
19

WARM OLIVES

Fennel, Rosemary, Lemon
9

MARGHERITA ARANCINI

Risotto Stuffed with Tomato,
Mozzarella, Basil
18

PASTA

RIGATONI BOLOGNESE

Local Grass-Fed Beef, Ricotta, Mint
21 | 31

CAVATELLI

Mushrooms, Walnuts, Gorgonzola
21 | 31

BUCATINI POMODORO

San Marzano Tomatoes, Basil, Burrata
18 | 28

LINGUINE AND CLAMS

Toasted Bread Crumbs, Lemon, Oregano,
Pickled Chillies
22 | 32

THE GRANDMA STYLE PIZZA

What Italian Grandmothers Would Make at Home,
The Pizza of the House, the Pizza á la Nonna
24

PLATES

CHICKEN UNDER A BRICK

Rosemary, Fennel Olive Oil
31

GRILLED SALMON*

Butternut Caponata, Lemon Olive Oil
29

STEAK TAGLIATA*

Grilled 16 Oz. Strip Steak with Arugula,
Olive Oil, Lemon, Parmigiano
59

EGGPLANT PARMIGIANA

Simple Tomato Sauce, Arugula
29

LAMB BURGER*

Tomato Pomodoro, Provolone, Basil
26

SALADS + SOUPS

ARUGULA

Radish, Parmigiano, Fennel, Currants, Lemon
16

LEAFY GREENS

Roasted Chestnuts, Pears, Ricotta Salata,
Honey Vinaigrette
18

RIBOLLITA

Tuscan Bean Soup with Parmigiano & Vegetables
14

STRACCIATELLA

Italian Egg Drop Soup with Chicken & Spinach
15

SIDES

All Sides are \$11 Each

BUTTERNUT CAPONATA

BROCCOLINI

Garlic, Red Chile

FRIED BRUSSELS SPROUTS

Tahini, Pomegranate

ROSEMARY MARBLE POTATOES

Paprika Aioli

Sam's

FOOD FOR SHARING

PRANZO IN FAMIGLIA