GESSNER. vail.co

A COLORADO MOUNTAIN GRILL.

Named after Conrad Gessner - the Swiss natural historian, Gessner blends local flavors from the Rocky Mountains with the European influence found within Vail Valley. Our sustainably sourced, local ingredients paired with regionally-inspired recipes create an approachable menu that features Colorado flavors among our breakfast, lunch and dinner selections.

LUNCH MENU

SHAREABLES

Fruit Salad 14 VE | GF
melon | pineapple | grapes | berries

Truffle-Parmesan Fries ‡ 12 VG
green chili aioli | smoked ketchup

Smashed Avocado ‡ 16 VE | VG
served with corn chips & house salsa

House Wings ‡ 25
order of 10 wings | choice of buffalo sauce or dry rub

Greek Platter ‡ 16 VG
chickpea hummus | dolmas | olives | herb feta
carrot & celery

SOUPS & SALADS

Colorado Onion Soup ‡ 15
local onions | beef stock
Loveland swiss cheese | sourdough

Bison Chili ‡ 15 GF
sharp cheddar cheese | chive

Superfood Salad ‡ 25 VG | GF
field greens| baby kale | strawberries | blueberries
mandarin oranges | almonds | feta cheese | citrus vinaigrette
add: chicken 10 | salmon 15 | shrimp 16

Caesar Salad ‡ 22
romaine | parmesan | croutons | caesar dressing
add: chicken 10 | salmon 15 | shrimp 16

Colorado Wedge ‡ 23 GF
baby iceberg | cherry tomatoes | radish
everything seasoning | blue cheese crumbles and dressing
add: chicken 10 | salmon 15 | shrimp 16

ENTREES

The Smash Burger ‡* 25
lettuce | tomato | onion | burger sauce
white american cheese | french fries
sub beyond burger

Crispy Chicken Sandwich ‡ 24
arugula | pepper jack | chipotle mayo | french fries
sub grilled chicken

Steak Frites* ‡ 49
new york strip | shoestring parmesan fries
mustard whiskey demi

Fish and Chips ‡ 29
atlantic cod | tartar sauce | french fries

Lamb Rack* ‡ 46
colorado lamb | roasted cipollinis | orange sweet potato puree
smoked chimichurri

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

‡ = The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please notify staff for more information about these ingredients

GF = Gluten Free, VG = Vegetarian, VE = Vegan, DF = Dairy Free

**For Parties of Six (6) or more, a 20% service charge will be added to the check.

Grand Hyatt Vail