



https://menuweb.menu 201 Gore Creek Drive, Vail, 81657, United States Of America +19704765828 - http://www.lancelotvail.com/









The menu of Lancelot from Vail contains about 161 different dishes and drinks. On average you pay about \$18.0 for a dish / drink. Lancelot is a renowned restaurant in Vail, serving slow-roasted prime rib since 1969. In addition to this classic dish, we offer a delectable selection of steaks and seafood. Our wine list showcases wines from around the world, with a focus on California and Napa Valley. Stop by our bar at 5:00p.m. for a drink before enjoying dinner at 5:30p.m. Owned and operated locally, we pride ourselves on treating our customers like family.

MERLOT



			ARI
Pizza		Ribs	
PIZZA TEXAS		PRIME RIB	
Mains		Whisky	
COLORADO STRIPED BASS		HENNESSY VS	\$10.0
Salad		Entrees	
CAESAR		BOULDER NATURAL PAN ROASTED CHICKEN BREAST	\$25.0
Drinks		Boxes	
BEER		TUNA SASHIMI	\$16.0
Starters & Salads		Entree	
FRENCH FRIES		ROCKY MOUNTAIN TROUT	\$25.0
Lunch		ALMONDINE	\$25.0
LIGHTLY FRIED CALAMARI	\$23.0	Large Plates	
Fish		PAN SEARED COLORADO STRIPED BASS	\$28.0
SEA BASS		Gelato And Sorbet	
Beef Dishes		MANDORLA	\$15.0
FILET MIGNON		Liqueurs	
Steaks		GRAND MARNIER CENTENAIRE	\$25.0
STEAK FRITES (6 OZ)	\$25.0	Popular Items	
From The Grill		HOT BREAD	\$4.0
RIBS		Dowl	
1 A 70		Port	
Wine		DOW'S LATE BOTTLED VINTAGE 2000	\$9.0



			aK
Highlands		Seafood Tapas	
CRAGGANMORE 12 Y	\$15.0	SAUTEED GARLIC CHILI SHRIMP	\$15.0
Cordials		Be Shellfish	
SAMBUCA ROMANA (WHITE OR BLACK)	\$9.0	1 LB. STEAMED MUSSELS	
Cognac		Seafood*	
MARTELL VS	\$10.0	ALASKAN KING CRAB LEGS	\$75.0
Drondy 9 Coance		French	
Brandy & Cognac	\$32.0	FRENCH ONION SOUP	\$13.0
	Ψ32.0	Sweet & Fortified	
Brandies		GRAHAM'S SIX GRAPES	
REMY MARTIN XO	\$32.0	Savory Pastries	
Chicken & Veal Entree	S		
VEAL AMBROSIA	\$40.0	ESCARGOTS	\$15.0
Specialty Martinis		Isle Of Skye	
LEMON BASIL MARTINI	\$14.0	TALISKER 10 Y	\$14.0
		Desserts	
Craft Cocktails		ORANGE GRAND MARNIER PANNA	\$9.0
MOUNTAIN MULE	\$13.0	СОТТА	φοιο
Shareable Small Plate	es	Digestif Cocktails	
BUFFALO TENDERLOIN SKEWERS*	\$23.0	SAZERAC	\$15.0
Dome		Berries	
Ports		THE KISS	\$15.0
TAVE OF ELACATE OF VITALENING	A44		

\$14.0

Prime Rib Of Beef

TAYLOR FLAGATE 20 Y TAWNY

KING ARTHUR'S CUT \$40.0

MOSCOW MULE



			A N
Specialty Spirits & Liqueurs		Soft Drinks	
LIQUEUR 43		DIET COKE	
Orkney		Spirits	
HIGHLAND PARK 12 Y	\$12.0	REMY MARTIN VSOP MARTINI	\$16.0
Whiskey & Whisky			
OBAN 14 Y	\$16.0	Classics	
		MEXICO MARGARITA	\$15.0
Armagnac / Cognac		FRENCH SPRITZ	\$13.0
LARRESSINGLE VSOP	\$12.0	Whiskey	
Whisky / Bourbon		DALWHINNIE 15 Y	\$15.0
BOULEVARDIER	\$15.0	LAGAVULIN 16 Y	\$18.0
Prime Rib, Steaks, & F	Pork	Hot Drinks	
HOUSE CUT	\$40.0	CARAJILLO	\$13.0
Roasted Chicken Brea	ast	ESPRESSO DOUBLE	\$3.0
ROASTED CHICKEN BREAST	\$34.0	Coffee	
NONOTED GINGKEN BREAG	45 115	CAPPUCCINO	\$5.0
Pasta		LATTE	\$5.0
LINGUINE			
LINGUINE SHRIMP	\$25.0	Single Malt	
		GLENKINCHIE 10 Y	\$14.0
Seafood		MACALLAN 12 Y	\$14.0
CALAMARI		Nighthy Chaoiala	
SHRIMP SKEWERS		Nightly Specials	
Cocktails		HERBED SKUNA BAY FILLET OF SALMON	\$25.0
WINTER SANGRIA	\$13.0	CREEKSTONE FARMS NEW YORK STRIP (140Z)	\$40.0
		· /	

\$12.0

GREEN BEANS AND ROASTED

TOMATOES



				ARTIN
Our Ve	ery Own	\$15.0	WHIPPED YUKON GOLD AND SWEET POTATO PUREE	\$7.0
	LD FASHIONED	\$15.0	Entrées	
Entrées - Prime Rib Of		•	ROASTED BEET SALAD	\$16.0
	S - Pilifie Rib Oi		STEAMED MUSSELS BRUNOISE	\$10.0
Beef			WARM HAYSTACK MOUNTAIN	¢10.0
SIR LANCI	ELOT CUT	\$45.0	GOAT CHEESE IN PHYLLO CUP	\$10.0
KING ART	HUR CUT	\$55.0	COCONUT CRUSTED SHRIMP	\$17.0
Restau	ırant Category		Soups	
DESSERT			TOMATO BASIL SOUP	\$9.0
FRENCH			BOSTON CLAM CHOWDER	\$14.0
			TOMATO SOUP	
Alcoho	olic Drinks		TOMATO BASIL BISQUE	\$7.0
1.	ESPRESSO MARTINI	\$10.0		
	APEROL SPRITZ	\$13.0	Starters	
	MALBEC		SAUTÉED JUMBO GARLIC CHILI SHRIMP*	\$21.0
Vegeta	arian		SCOTTISH FILLET OF SALMON*	\$40.0
	N ASPARAGUS		SKUNA BAY GRILLED SALMON	\$30.0
GREEN BE	EANS		SURF TURF	
CAULIFLO	WER		Marat Harra Oldan	
			Must Have Sides	
Schnit			ROASTED GARLIC HERB RED POTATO	\$9.0
	WIENER SCHNITZEL	\$41.0	CREAMY HERB POLENTA	\$10.0
	SCHNITZEL VIENNESE	STYLE	GREEN BEANS WITH BLISTERED TOMATOES	\$10.0
Sides			SAUTÉED GARLIC GINGER BABY SPINACH	\$12.0
SUPER GF	REENS KALE SLAW	\$7.0	Side Dishes	
CDEEN DE	TANC AND DOACTED		Sinc Digites	

\$7.0

CLAM CHOWDER

CAULIFLOWER

BUTTERMILK FRIED

\$16.0



\$20.0

PARMESAN HERB FRIES	\$8.0	Are Being Served
SAUTEED MUSHROOMS	\$12.0	MUSSELS
STEAMED ASPARAGUS	\$14.0	BREAD
BAKED POTATO		SOUP
		APPETIZER
Salads		SALAD
WEDGE SALAD	\$16.0	ROASTED CHICKEN
CAESAR SALAD	\$16.0	ROAST BEEF
BEET SALAD		DESSERTS
ARUGULA SALAD		
MIXED GREENS	\$10.0	Ingredients Used
SPINACH SALAD	\$11.0	ESCARGOT
TOMATO SALAD	\$11.0	MUSHROOMS
_		BUTTER
Dessert		BEANS
FRENCH VANILLA ICE CREAM	\$6.0	TOMATOES
CHEE'S CHOCOL ATE		RASPBERRY
CHEF'S CHOCOLATE MOUSSE	\$9.0	GRAPEFRUIT GRAPEFRUIT
	\$9.0 \$10.0	
MOUSSE	•	GRAPEFRUIT
MOUSSE VAIL'S OWN MUDPIE	\$10.0	GRAPEFRUIT SPINACH
MOUSSE VAIL'S OWN MUDPIE CHEESECAKE ICE PALATSCHINKEN OLD FASHIONED, HOME-MADE	\$10.0 \$10.0 \$10.0	GRAPEFRUIT SPINACH ONION
MOUSSE VAIL'S OWN MUDPIE CHEESECAKE ICE PALATSCHINKEN OLD FASHIONED, HOME-MADE APPLE STRUDEL	\$10.0 \$10.0	GRAPEFRUIT SPINACH ONION FRENCH ONION
MOUSSE VAIL'S OWN MUDPIE CHEESECAKE ICE PALATSCHINKEN OLD FASHIONED, HOME-MADE APPLE STRUDEL BROWNIE	\$10.0 \$10.0 \$10.0	GRAPEFRUIT SPINACH ONION FRENCH ONION SHRIMP
MOUSSE VAIL'S OWN MUDPIE CHEESECAKE ICE PALATSCHINKEN OLD FASHIONED, HOME-MADE APPLE STRUDEL	\$10.0 \$10.0 \$10.0	GRAPEFRUIT SPINACH ONION FRENCH ONION SHRIMP TUNA
MOUSSE VAIL'S OWN MUDPIE CHEESECAKE ICE PALATSCHINKEN OLD FASHIONED, HOME-MADE APPLE STRUDEL BROWNIE	\$10.0 \$10.0 \$10.0 \$12.0	GRAPEFRUIT SPINACH ONION FRENCH ONION SHRIMP TUNA AHI TUNA

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GRILLED SHRIMP



Lancelot

201 Gore Creek Drive, Vail, 81657, United States Of America **Opening Hours:**

Monday 05:00 -21:30 Tuesday 05:00 -21:30 Wednesday 05:00 -21:30 Thursday 05:00 -21:30 Friday 05:00 -21:30 Saturday 05:00 -21:30 Sunday 05:00 -21:30



Made with Menu