



Lunch Menu



Appetizers

Chicken Wings	8
Prepared with our Key's special rub then crisped in the fryer. Choose Buffalo, Raspberry, Basian or Salt & Pepper.	
Chicken Tenders	8
Lightly battered, served with Ranch, Honey Dijon or Buffalo dipping sauce	
Hummus with Garden Veggies	7
Traditional hummus with fresh veggie medley and toast points	
Fruit & Cottage Cheese Platter	12
Fresh seasonal fruit assortment served with cottage cheese	
Cheese Quesadilla	7
Add grilled, diced Southwest chicken	
Nachos	6
Chips, black beans, cheese and jalapeños	
Add grilled, diced Southwest chicken	
Chips & House-made Salsa or Pico de Gallo	4
Guacamole & Chips	7
Beer Battered Onion Rings	8
Sweet Potato Fries	5
French Fries	4

Soups

Key's Green Chili	Cup 4 Bowl 6
Slow-simmered pork with fresh green chilies, jalapeño and tomato with warm flour tortillas	
Soup of the Day	Cup 4 Bowl 6

Kid's Menu

Chicken Tenders & Fries	6.50
Kid's Cheeseburger & Fries	6.50
Kid's Hot Dog & Fries	6.50
Buttered Pasta & Garlic Bread	6.50
Kid's Quesadilla	6.50
Side of Vegetables	4

Beverages

Soft Drinks, Iced Tea, Lemonade	2
San Pellegrino	5
Flavored Iced Tea	3
Arnold Palmer	2

Fresh Salads

Dressings: Balsamic, Blue Cheese, Ranch, Thousand Island, Lemon Vinaigrette, Raspberry-Red Wine Vinaigrette, Honey Dijon

Add Chicken 5, Trout 8, Tuna 8, Shrimp 8*

Key's Chopped Cobb Salad	11
Chopped romaine & iceberg lettuce, sliced egg, avocado, tomatoes, red onions, blue cheese, and bacon crumbles with your choice of dressing	
Shrimp & Avocado Salad	15
Fresh mixed greens with chilled shrimp, avocado, tomato, cucumber, grated cheese, sliced egg and your choice of dressing	
Chicken Pineapple Salad	12
Fresh pineapple boat topped with chicken salad, walnuts, lettuce and tomato	
Honey-Dipped Chicken Salad	12
Crispy chicken tenders drizzled with honey, on a bed of mixed greens with blue cheese, dried cranberries, walnuts, and your choice of dressing	
Tuscan Kale and Organic Baby Spinach	8/12
Shaved carrot, red onions, toasted almonds, dried currants and shaved Parmesan dressed with raspberry-red wine vinaigrette	
Key's Spinach Salad	8/12
Organic baby spinach, fresh mushrooms, apple-cured bacon bits, dressed with honey Dijon	
Caprese	12
House-made mozzarella, fresh tomatoes and basil finished with olive oil & balsamic vinegar	
Key's Salad	6/10
Romaine, herb croutons, cherry tomatoes, scallions, shaved Parmesan and crispy bacon, with lemon vinaigrette	
Beet Salad	11
Organic red & golden sliced beets, with mixed greens, goat cheese and walnuts with balsamic vinaigrette	
Mixed Green	6/10
A bed of fresh greens, tomatoes, cucumbers and shaved carrot, with your choice of dressing	
60° Wedge	8
Iceberg wedge with gorgonzola crumbles, bacon, red onion, and fresh ripe tomato with choice of dressing	
Caesar	8/10
Crisp Romaine, shaved Parmesan, house-made croutons dressed with classic Caesar dressing	



** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available on request.
 **Key's kitchen is not gluten-free; therefore we cannot guarantee all gluten-free items are free of cross-contamination. Please inform your server of any serious allergies or health conditions, and we will make every effort to use appropriate precautions.*



Lunch Menu



Burgers

Certified Angus Beef®
Choose your Side:

*French Fries, Chips, Coleslaw or Cottage Cheese.
Sweet Potato Fries or Onion Rings 2 Side Salad 3
Substitute Bison 3 Gluten free bun 2***

- Key's on the Green*** 12
Cheddar cheese, bacon and tarragon mayo
- Southwest*** 12
Green chili strips, avocado and chipotle mayo
- Evergreen Bison*** 14
Fresh-ground bison with pepper jack cheese, bacon, haystack onions and BBQ sauce
- Deluxe*** 14
Beef burger stacked with sautéed mushrooms & onions and Gouda cheese
- Build Your Own*** 9
Select Additional toppings:
\$1 toppings: American · Cheddar · Pepper Jack · Gouda · Gorgonzola · Swiss · Guacamole · Fresh Jalapeños · Sautéed Onions · Green Chili Strips · Haystack Onions
\$2 toppings: Sautéed Mushrooms · Bacon · Fried Egg · Avocado
50c toppings: BBQ Sauce · Chipotle Mayo · Tarragon Mayo · Wasabi Aioli
- The Original Garden Burger** 10
Veggie delight served on a Key's bun

Key's Specialties

- Ahi Tuna Steak Sandwich*** 14
Seared sushi grade tuna filet with avocado, cucumbers and wasabi aioli on a Key's bun
- Fish & Chips** 13
North Atlantic Cod, beer-battered and fried, served with French fries, tartar sauce and coleslaw
- Deluxe Turkey Wrap** 12
All-natural turkey wrapped in a spinach tortilla with sliced tomatoes, avocado & spring mix
- Southwest Quinoa Salad**** 8
With black beans & Pico de Gallo
- Hummus Wrap** 10
Hummus wrapped in a tortilla with diced tomato, cucumber, avocado, and lettuce

Sandwiches

Choose your Side:

*French Fries, Chips, Coleslaw or Cottage Cheese.
Sweet Potato Fries or Onion Rings 2
Side Salad 3*

- Giant Fried Chicken Sandwich** 13
Fried chicken breast with your choice of sauce: plain, raspberry, BBQ or Buffalo
- Chicken Salad Croissant** 12
Freshly made salad of chicken breast with mayo, onions, and celery, lettuce and sliced tomato on a buttery croissant
- Key's Signature Reuben** 13
House-roasted corned beef, sauerkraut, Swiss cheese & Thousand Island dressing on grilled rye
- Lobster Croissant** 16
Maine lobster with bacon, lettuce, tomato and shaved red onion on a croissant
- French Dip** 13
Shaved, slow-roasted prime rib with au jus dipping sauce
Make it a Philly Melt – Add sautéed peppers, onions, and melted cheeses 3
- Steak Sandwich** 15
6oz top sirloin grilled to perfection and served open-faced on toasted sourdough
- Turkey Croissant** 12
With cheddar, lettuce & tomato, cranberry aioli
- Key's Club** 12
Turkey and ham on multi-grain bread with bacon, tomatoes, Swiss cheese, lettuce and cranberry aioli
- Grilled Chicken** 13
Gouda, shaved red onions, spinach, avocado and roasted red peppers with honey Dijon on a ciabatta roll
- Italian Sub** 12
Salami, capicola, ham, provolone, lettuce, tomato, red onions, roasted red peppers and balsamic dressing on a fresh baguette
- Grilled Cheese** 7
Three cheeses melted on grilled sourdough
Add bacon and tomato 3 Add avocado 2



Evergreen Golf Course Clubhouse, c. 1925
During the early 20th century, Evergreen's natural beauty made for a popular retreat, with prestigious resorts attracting celebrities and even presidents such as Theodore and Franklin Roosevelt. Completed in 1925, Evergreen Golf Course became the first public golf links in the state of Colorado. Originally a 9-hole course with sand greens, it was expanded to 18 holes in 1926.

Key's on the Green, 2014

In the 1980's, Jon Keyworth of the Denver Broncos and his partners restored, expanded, and transformed the rustic clubhouse into the elegant home of "Key's on the Green." For nearly 35 years, visitors have enjoyed the towering pines, rushing water of Upper Bear Creek, and visits by herds of stately elk and other mountain wildlife, providing an enjoyable casual dining spot for golfers during the day and a fine dining favorite for many local residents in the evening.



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