

Feature

Clubhouse Cook'n

**Three Tomatoes Steakhouse at Fossil Trace Golf Course
“Escape the Ordinary”**



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As I drove up to Fossil Trace Golf Course on a cold misty day in April to do my food review for Three Tomatoes Steakhouse, it reminded me of one of my recent trips to Napa this last December. And just like Napa, the beautiful surroundings of Golden, Colorado, set the perfect tone for what was to be an amazing dining experience.

This beautiful golf course is known for its extraordinary location, history, and architectural design. But as I stepped into the clubhouse restaurant it became obvious that Tree Tomatoes Steakhouse should be added to the list of why you should choose Fossil Trace as your next golf and dining experience. In fact I recommend making a tee time when you know you can get off the course, clean up, and sit down to enjoy a spectacular meal.

Not only do you have the option to enjoy a Bone-In Rib Eye, but if you just want to grab a quick bite off their bar menu, they have a great selection and comfortable lounge to relax in. The great ambience is created with a comfy yet elegant dining room designed to make you feel like you can have a great meal and relax at the same time. And I haven't even gotten to the best part yet.... the patio. Huge, gorgeous views, and a perfect place to hang out and get a pitcher of beer with your buddies anytime during the day. But maybe I should get back to the real reason I was there, to dine!

I'm a pretty experienced eater, but I didn't know what I was in for before I sat down for lunch. The first course came out, and was the perfect sized appetizer. The Shrimp Margarita was not only a site for the eyes, but I couldn't wait to taste all the many layers it had. The jumbo grilled shrimp came out in a salted margarita glass, lying on a bed of lettuce with home made guacamole and tortilla strips for a little added crunch to the dish. It definitely had a Tex Mex flavor to it, and it really felt like I could have been on vacation somewhere, ordering some fancy appetizer... but at an affordable price of just \$9! Barely finishing the last bite of shrimp, our lovely waitress brought out the 18 oz Certified Angus Beef Cowboy Bone-In Rib Eye Steak... say that five times fast. Probably the most tender, juicy, perfectly seasoned, quality piece of meat I've sunk my teeth into in a long while. It was accompanied by whole sauteed mushrooms, that had a light "secret" sauce that made them to die for. Although I really wanted to fill up on this as my main course, I knew I had two more coming!

Still enjoying a mouthful of the rib eye, the 8oz CAB Filet Mignon was brought to the table. Again, perfectly cooked to a medium rare, this steak was killer. It went great with the smooth Cabernet I was drinking.. yes, at lunch. But let me tell you about the side dish that was brought with it... Dynamite tempura shrimp. Any dish with the title "Dynamite", you know you expect some heat behind it! I'm a fan of heat and this dish definitely delivered. The tempura batter was light and didn't overpower the shrimp at all. If you don't feel like eating a filet mignon at lunch, the dynamite shrimp comes in a Chop Chop salad on the lunch menu. Yummy!

There was much anticipation for the next item on the menu. It was talked up like crazy by the the Food and Bev director, Mary Alice Mora, so I had some high expectations. The most popular item on their menu... the Fossil Burger. Now, who isn't a fan of a huge juicy burger, with "The Works"? Well, I regret to say that I've never really been a big fan of burgers... that is until now. To say that the burger was huge, is an understatement. It was monstrous. It came out and I truly was a little intimidated, but I'm always up for a challenge. It wasn't only big, but big and beautiful. All of the many layers of the burger were exposed on one side and wrapped on the other side to keep it all together. And it really did live up to the high expectations. The juiciness of the burger, married with the crunch of the lettuce, tomatoes, onions, and pickles... was just heaven. The part that brought the whole burger together was the special sauce spread on the bun. I would describe it as a chipotle mayo with a kick of jalapeno! It left just the right amount of heat on your taste buds. Although, I felt like I couldn't eat another bite from all the previous items, this burger kept me wanting more. So, I took it home with me... dreamt about it, and ate it for lunch the next day. This is the type of burger you can eat sitting down to lunch, or you can order it on the course and eat it on the 10th hole. Just make sure to have a napkin handy... or your golf towel, and be prepared to skip number 10 all together.

We finished up the meal with a light dessert of assorted Gelatos. It was the perfect ending to an absolutely amazing lunch. The chef, Matt Sullivan, was also good enough to come out and introduce himself. I wanted to get up and give him a big bear hug, but thought that it might be a little inappropriate... so I shook his hand instead.

Not only is this one of the most beautiful courses in Colorado, but it has an exceptional restaurant as well. If you just want a satisfying lunch sitting on their gorgeous patio, or make a reservation for a first class dinner, Three Tomatoes can accommodate you. They have a great brunch, lunch, bar, and dinner menu with many options on each. And their beer and wine menu is extensive as well. Just know that you will be leaving a very full and satisfied customer, like I did!

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