

The owners of Paxton’s opened their family-friendly restaurant in early 2000 with a nod to the first settler in the area, Colonel Thomas Paxton. The owners were offered the opportunity to acquire the building you are in where they envisioned a second establishment offering quality food and service in a friendly atmosphere in Historic Loveland. This historic building, which dates to the mid-1800’s, was originally named the Ramsey Building. The Ramsey family, along with the Paxtons, were the first families of the area. Colonel Paxton and his sons-in-law came to claim a 1,000 acre grant that he received for his services in the Revolutionary War, an area that included what is now Loveland. One son-in-law, Colonel William Ramsey, laid out the adjoining towns of Paxton and Loveland. Another son-in-law, John Ramsey, and his wife Katherine McKinney Ramsey had a daughter named Isabella, who married James Loveland in 1841. James Loveland was

Justice of the Peace, General Store owner and Postmaster for both the town of Loveland and Paxton, which in 1863 was consolidated into one town, Loveland.



The fire that destroyed an entire block in Historic Loveland in the Summer of 2017 dealt a blow to our plans but with the help of so many we have been able to realize our vision of taking this historic building, adding to its character, and creating an atmosphere that we hope will be enjoyable for all. As we rebuilt from the fire, we kept much of the historic character of the main two story brick building intact. The addition of a new enclosed patio and rooftop deck, offers a wonderful place to enjoy family, friends, quality food and a relaxing environment for all. Thank you for joining us and welcome to Ramsey’s Trailside.

John, Ralph, Jeff, JT, JR, Kevin, Tim & Tom

- Our kitchen is equipped with a vegan-only grill dedicated exclusively for the preparation of vegan dishes -
- We take pride in using nothing but the highest quality ingredients. Our meat dishes are served with only fresh, free-range, USDA organic chicken or 100% certified angus beef and we are dedicated to creating delicious offerings without the use of hormones or antibiotics. -

Beginners

Sliced Filet Mignon \$18

Filet Mignon thinly sliced, paired with a sauce of your choice.
Sauce Choices: Red Wine, Blue Cheese Butter, Mushroom and Garlic

Wings \$10

Fresh chicken wings tossed in one of our signature dry rubs.
Dry Rubs: Chef Walden’s House, Parmesan Garlic, Mango Habanero

Crab Cakes \$12

Hand crafted blue crab claw meat, served with cilantro lime aioli.

Cheese Board \$12

Artisan cheeses, seasonal fruit, and crostini.

Hummus & Vegetable Platter ① \$9

House roasted eggplant, spinach, and garlic hummus with grilled pita bread and fresh sliced vegetables.

Bacon Wrapped Salmon \$12

Sliced fresh Atlantic salmon wrapped in bacon, served with a maple bourbon orange glaze.

Brussels Sprouts ① \$6

Crispy sprouts sautéed in a sweet and salty bourbon glaze.

Salsa and Guacamole ① \$8

Mild salsa paired with our fresh guacamole, served with corn tortilla chips.

Cheese Ravioli \$8

Crispy fried cheese ravioli, served with marinara sauce.

Bavarian Pretzel ① \$9

A giant Bavarian pretzel lightly salted, served with beer cheese dipping sauce.

Mushrooms ① \$8

Lightly breaded sliced portabella mushrooms, served with creamy horseradish.

Soups

Soups of the Day \$5

Ask your server for today’s homemade choices.

Salads

Add: Tofu \$3 | Chicken \$4 | Salmon \$5 | Steak \$5

Roasted Beet Salad ① \$9

Arugula, spinach, walnut, goat cheese and roasted beets with an orange maple vinaigrette.

Taco Salad ① \$9

Mixed greens, black beans, onion, cheddar cheese and fire roasted corn salsa. Topped with sour cream and guacamole.

Gorgonzola Pear & Chicken Salad \$12

Chicken breast over a bed of arugula, topped with pears and gorgonzola cheese with a side of mustard vinaigrette.

Caesar Salad \$8

Romaine lettuce tossed with parmesan cheese and croutons. Grilled by request.

Wedge Salad \$7

Fresh and crisp wedged iceberg lettuce smothered in tomato, red onion, bacon with blue cheese dressing

House Salad ① \$5

Mixed greens topped with tomato, shaved carrots, red onions, cucumber, cheddar cheese, and croûtons. Choice of dressing

Dressings: Ranch, Chipotle Ranch, Mustard Vinaigrette, Blue Cheese, Caesar, Balsamic Vinaigrette.

Bowls

Add: Tofu \$3 | Chicken \$4 | Salmon \$5 | Steak \$5

Fajita Bowl ① \$9

Brown rice, black beans, fire roasted corn salsa, shredded cheddar cheese, fresh grilled onions and peppers. Topped with fresh guacamole and sour cream.

Quinoa Bowl ① \$9

Quinoa sautéed with mushrooms, cauliflower, snap peas, carrots, raisins and seasoned to perfection.

Moroccan Bowl ① \$9

Quinoa, chickpeas, Kalamata olives, cucumbers, yellow squash, tomatoes, and hummus.

Zucchini Noodle Thai Bowl ① \$9

Zucchini noodles with bell peppers, mushrooms, and onions, sautéed in a Thai peanut sauce.

Vegetarian or can be prepared vegetarian upon request

① Vegan or can be prepared vegan upon request



Plates

Plates come with your choice of two sides.

Grilled Chicken \$14
Chicken breast marinated in our chef's own balsamic brown sugar recipe making a flavor that is one of a kind.

Raspberry Balsamic Salmon \$15
Grilled Atlantic salmon in a sweet raspberry balsamic glaze topped with a strawberry salsa.

Skewers

Marinated and charbroiled

Skewers are served over a bed of rice and a choice of one side item

Vegetable Veg V \$10
Fresh seasoned vegetables

Chicken \$12
Chicken breast with fresh peppers, onions, and mushrooms.

Steak \$14
Sirloin with fresh peppers, onions, and mushrooms.

Trailside Classics

Sandwiches and Burgers are served with French Fries.

Thanksgiving Turkey \$10
It's Thanksgiving everyday! Slow roasted and hand carved daily. Piled high on nine-grain bread with lettuce, tomato, and mayonnaise.

Tomato Basil Chicken Sandwich \$10
Marinated chicken breast grilled with tomato basil jack cheese, lettuce, tomato, and onion aioli.

Tacos Veg V \$13
Three tacos with your choice of tofu, chicken, fish or shrimp topped with fire roasted corn salsa, shredded cabbage, Cotija cheese and chipotle cilantro lime dressing. Served with brown rice and black beans.

Build Your Own Burgers

Classic Steak Burger \$12
Half-pound of ground sirloin, strip, and rib eye. Topped with your choice of the items below.

The Impossible Burger Veg V \$12
A plant based burger that tastes like the real thing! Topped with your choice of the items listed below.

Veggie Burger Veg V \$10
Made from scratch with black beans, rice, mushrooms, peppers, and onions. Hand patted and grilled to perfection. Topped with your choice of the items listed below.

Choices

Choice of Cheese: American, Swiss, Blue cheese, Provolone, Pepper Jack
Additional Toppings: Mayonnaise, Chipotle Mayonnaise, Onion Aioli, Ale Mustard, Hummus, Lettuce, Tomato, Onion, Pickle, Avocado, Sautéed Mushrooms, Onions, Peppers
Gluten Free Bun: Available upon request

Sides \$3.50

Seasonal Vegetables Veg V
Asparagus Veg V

Brussels Sprouts Veg V
Shoestring French Fries
Pasta Salad Veg

Mashed Potatoes Veg
Sautéed Spinach Veg V

Kids' Meals \$5

Served with fries or fruit cup and a drink

Macaroni and Cheese Veg
Impossible Burger Veg V
Cheese Burger
Grilled Cheese Veg
Hot Dog
Chicken Fingers

Desserts

Holey Cow \$6
Warm glazed donut with vanilla ice cream topped with your choice of Fresh Strawberries, Caramel or Chocolate

Seasonal Desserts \$6
Please ask server for details

Ramsey's offers:

Private events and accommodations for large and small groups are welcome. Please ask your server for additional information.
Convenient carryout. Call ahead and we will have your order ready for pickup.
A socially conscious business environment utilizing earth friendly sourcing, products and procedures.

Consuming raw or undercooked meat and fish may pose an increased risk of food-borne illness

513-444-4763 | www.ramseystrailside.com