



## APPETIZER

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### BACON WRAPPED GRILLED SHRIMP<sup>GF</sup>

six bacon wrapped shrimp with a honey bourbon glaze - [16]

### BRUSSEL SPROUTS<sup>GF</sup>

fried and tossed in a bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries, roasted pork belly with an alabama white sauce drizzle - [15]

### TUNA POKE NACHOS

poke ahi, fried wonton chips, pineapple mango salsa, cabbage, tuxedo sesame seeds, pickled onions and topped with sriracha wasabi crema - [16]

### SPINACH AND ARTICHOKE DIP

artichoke hearts, spinach, water chestnuts, cream cheese and parmesan, topped with seared feta cheese with pita bread and veggies - [13]

### CANDIED PORK BELLY<sup>GF</sup>

bourbon brown sugar glazed house roasted pork belly, blistered shishito peppers, sriracha wasabi crema - [14]

## SALAD

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**add:** chicken [+7] - 6 oz. wagyu sirloin [+14] - grilled shrimp [+9] - grilled salmon [+13]

**dressings:** ranch, bleu cheese, balsamic vinaigrette, russian, bacon vinaigrette, honey mustard

### CAESAR

french bread croûtons, house caesar dressing, parmesan, balsamic reduction - [side - 7 | full - 12]

### HOUSE

mixed greens, cucumbers, red onion, grape tomatoes, shredded cheddar, croutons - [side - 7 | full - 12]

### HALF-HEARTED WEDGE<sup>GF</sup>

house made bleu cheese dressing, bleu cheese crumbles, bacon, grape tomatoes, sliced pear, cayenne candied pecans, balsamic reduction drizzle - [14]

### STEAKHOUSE<sup>GF</sup>

6 oz. wagyu sirloin, mixed greens, roasted cipollini onions, grape tomatoes, feta cheese, dried cherries, roasted red peppers and tossed in balsamic vinaigrette - [24]

## SOUP

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### ELK STEW

[Cup 7 | Bowl 12]

### GREEN CHILE CORN CHOWDER

[Cup 6 | Bowl 11]

## SANDWICH

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choice of steak fries, sweet potato fries, cole slaw or kettle chips | gluten-free buns available

### MTN BURGER\*

our hand-packed angus grind, lettuce, red onion, on a toasted brioche bun - [16]

**substitute:** chicken - [15] | bison - [18] | beyond - [17]

**choice of cheese:** cheddar, swiss, provolone, american, pepper jack

**add:** nueske's thick-cut applewood smoked bacon [+3] | stout caramelized onions [+2] | avocado [+2] | sautéed mushrooms [+2] | fried egg [+2]

### CLASSIC PHILLY

shaved rib eye, stout caramelized onions, melted provolone, on a hoagie - [18]

### REUBEN

house roasted corned beef, homemade sauerkraut, swiss cheese and house russian dressing on thick cut marble rye - [18]

\*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 foodborne illness

# ENTRÉE

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# MTN★PRIME

## TENDERLOIN STROGANOFF

filet mignon tips, creamy strogie sauce, sautéed mushrooms, cipollini onions adorned with whipped sour cream and chives on a bed of pappardelle pasta - [23]

## SHRIMP SCAMPI

six jumbo shrimp sautéed in garlic, butter and white wine, tossed with linguini and garnished with basil and grape tomatoes - [21]

## I CAN'T BELIEVE IT'S VEGAN STIR FRY <sup>GF</sup>

button mushrooms, red bell pepper, cipollini onions, brussel sprouts tossed with rice noodles in an asian-inspired sweet and spicy sauce and adorned with smoked tofu and grilled bok choy - [18]

**substitute for tofu: chicken [+7] - 6 oz. wagyu sirloin [+14] - shrimp [+9] - pork belly [+7] - salmon [+13]**

## BONELESS SHORT RIB

ten ounce slow braised boneless short rib topped with a blackberry cognac demi glace and served on a bed of yukon mashed potatoes and chef's choice of vegetable - quantities are limited - [29]

## GRILLED SALMON & LENTILS <sup>GF</sup>

six ounce grilled atlantic salmon over a bed of multi-colored lentils with garlic sautéed spinach, topped with parmesan and a balsamic reduction drizzle - [23]

## BISON MEATLOAF

bacon wrapped and cooked with our signature bourbon bbq sauce, garlic smashed yukon potatoes, topped with stout mushroom gravy and served with seasonal vegetables - [22]

## FULL RACK SPARE RIBS <sup>GF</sup>

smoked and finished with homemade bourbon bbq sauce, served over steak fries with cole slaw - [38]

## SURF & TURF\* <sup>GF</sup>

7 oz. filet mignon, loaded baked potato and a 5 oz. maine lobster tail - [57]

# STEAK

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All of our steaks are hand-cut in house.

We source our beef and bison from high country ranches across the west.

We verify our temperatures based on the guidelines from the Certified Angus Brand.

**RARE** cool red center | **MEDIUM RARE** warm red center | **MEDIUM** warm pink center  
**MEDIUM WELL** slight pink center | **WELL** no pink, cooked throughout

steaks are served with two sides

### FILET MIGNON\*

7 oz. - [35]

### BONELESS RIB EYE\*

14 oz. - [55]

### WAGYU SIRLOIN\*

6 oz. - [25]

### 38th STATE COLORADO RIB EYE\*

38 oz. - [105]

### NY STRIP\*

12 oz. - [45]

prime cut and aged 28 days

## STEAK SIDES

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additional sides [+6] each

garlic mashed potatoes with mushroom stout gravy | loaded baked potato | steak fries  
multi-colored lentils | sautéed spinach | sweet potato fries | brussels sprouts | seasonal vegetables

## À LA CARTE

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bacon wrapped shrimp - [10]

maine lobster tail - [29]

## PREPARATIONS

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sautéed mushrooms +5

seared bleu cheese +5

maître d'hôtel butter +6

blackberry demi-glace +6