



APPETIZER

GRILLED BRIE

grilled triple cream french brie, topped with a seasonal chutney with red anjou pears and crostinis - [18]

BRUSSEL SPROUTS GF †

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

BACON WRAPPED SHRIMP GF

six bacon wrapped shrimp, seared and finished with a smoked bourbon glaze - [16]

SPINACH AND ARTICHOKE DIP

artichoke hearts, spinach, water chestnuts, cream cheese and parmesan, topped with seared feta cheese, served in a sourdough boule bowl with fresh raw veggies - [14]

CALAMARI †

lightly fried with tamura flour, served with red bell pepper romesco, chimichurri, and topped with oven roasted red wedge tomatoes - [16]

SMOKED CHICKEN DRUMMIES GF

frenched colorado chicken drummies served with veggies, ranch or bleu cheese, and choice of sauce: bourbon bbq, buffalo, or alabama white - [18]

CARPACCIO* GF

thinly sliced filet mignon, served raw, with arugula, capers, homemade parmesan crisps, lightly dressed with a lemon vinaigrette and an extra virgin olive drizzle - [18]

SALAD & SOUP

add: chicken breast [+7] | 6 oz. sirloin* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon* [+12]

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, pickled onions, heirloom tomatoes, red bell pepper, croûtons - [side - 7 | full - 12]

HALF-HEARTED WEDGE GF †

house made bleu cheese dressing, slab bacon, heirloom grape tomatoes, sliced anjou pears, pickled onion, cayenne candied pecans, balsamic reduction drizzle - [14]

STEAKHOUSE* GF †

6 oz. sirloin, mixed greens, cipollini onions, oven roasted and marinated tomatoes, dried cherries, feta, with red pepper romesco, chimichurri and an extra virgin olive oil drizzle - [24]

CANDIED ROOT VEGETABLE GF †

baby arugula tossed in a lemon vinaigrette, roasted parsnips, carrots and rutabegas, with candied pecans, roasted pepitas and feta - [14]

ELK STEW - [cup 7 | bowl 13 | sourdough boule bowl - 16]

CLAM CHOWDER - [cup 7 | bowl 13 | sourdough boule bowl - 16]

VEGETARIAN GREEN CHILE GF - [cup 6 | bowl 11 | sourdough boule bowl - 14]

SANDWICH

choose: beer battered fries, sweet potato fries, slaw, side house [+3] or side caesar [+3]

substitute: gluten free bun [+1]

MTN BURGER*

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

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

choice of cheese: cheddar | swiss | provolone | american

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

KICKIN' CHICKEN

deep fried chicken breast, hot rub, bread and butter pickles, house slaw, nueske's smokehouse bacon, with alabama white sauce on buttery texas toast - [18]

MINER'S RIB EYE

shaved in-house, seared with 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]

ENTRÉE



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]

COLORADO SHEPHERD'S PIE GF

braised lamb and ground bison, carrots, peas, parsnip, rutabaga, onions in a thick stout gravy, topped with hatch green chile-cheddar mashed potatoes - [22]

VEGAN STIR FRY GF

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 breast [+7] | 6 oz. sirloin* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon* [+12]

BONELESS SHORT RIB

slow braised boneless short rib topped with a apricot cognac demi-glace, sautéed mushrooms served on a bed of yukon mashed potatoes with seasonal vegetables - [32]

GRILLED SALMON & LENTILS* GF

six ounce grilled atlantic salmon over a bed of multi-colored lentils with garlic sautéed spinach, topped with parmesan and a balsamic reduction drizzle - [24]

BISON MEATLOAF

bacon wrapped and cooked with our signature bourbon bbq sauce, mashed garlic yukon potatoes and served with seasonal vegetables - [22]

PARMESAN ALFREDO

linguini, in house made parmesan alfredo, with roasted red wedge tomatoes and green onion - [15]
add: chicken breast [+7] | 6 oz. sirloin* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon* [+12]

SURF & TURF* GF

7 oz. filet mignon, loaded baked potato and a 6 oz. maine lobster tail - [59]

STEAK

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

angus steaks are served with one side

**CENTER-CUT
FILET MIGNON***
7 oz. - [35]

SIRLOIN*
8 oz. - [25]

NY STRIP*
14 oz. - [45]

**BONELESS
RIB EYE***
16 oz. - [55]

TOMAHAWK BISON RIB EYE*

served with two sides and a complimentary preparation
25 oz. - [85]

STEAK SIDES

additional sides [+7] each

garlic mashed potatoes with mushroom stout gravy

loaded baked potato GF

beer battered fries or sweet potato fries

multi-colored lentils with parmesan and balsamic reduction GF

sautéed spinach with roasted garlic GF

brussels sprouts tossed in bacon vinaigrette

roasted root vegetables confit GF

roasted tri-colored carrots GF

asian glazed bok choy with sesame seeds GF

PREPARATIONS

sautéed mushrooms +5 | caramelized onions +4 | bleu cheese butter +6 | maître d'hôtel butter +6
apricot demi-glace +6 | romesco +5 † | chimichurri +4 | horseradish cream +3

À LA CARTE

bacon wrapped shrimp - [10]

6 oz. maine lobster tail - [29]

*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.

† contains nuts