

# MTN★PRIME

## APPETIZERS

### GRILLED BRIE

grilled triple cream french brie, topped with a seasonal chutney with red anjou pears and crostinis - [19]

### CRAB CAKES

two maryland style crab cakes with a roasted red pepper aioli - [21]

### BACON WRAPPED SHRIMP GF

six bacon wrapped shrimp, seared and finished with a smoked bourbon glaze - [17]

### 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 - [15]

### BRUSSELS 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]

### SMOKED CHICKEN DRUMMIES GF

frenched colorado chicken drummies served with veggies, ranch or bleu cheese

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]

## SOUPS & SALADS

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

dressings: ranch | bleu cheese | balsamic vinaigrette | bacon vinaigrette | roasted red pepper vinaigrette

### CAESAR

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

### HOUSE

mixed greens, cucumbers, red 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 - [15]

### STEAKHOUSE\* GF †

6 oz. sirloin, mixed greens, cipollini onions, oven roasted and marinated tomatoes, dried cherries, feta, with roasted red pepper vinaigrette - [24]

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

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

## SANDWICHES

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

substitute: gluten free bun [+1]

### BACKYARD BURGER\*

our hand-packed angus grind, lettuce, red onion, on a toasted brioche bun - [17]

substitute: chicken breast - [15] | bison - [19] | beyond - [19]

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]

### THE CLUCKER

deep fried chicken breast, hot rub, bread and butter pickles, house slaw, nueske's smokehouse bacon, with alabama white sauce on buttery texas toast - [20]

### MTN PRIME SANDWICH

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

- groups of 7 or more may be assessed and automatic gratuity of 20% -

\*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 | GF gluten free

EST. ★ 2016

# ENTRÉES

## TENDERLOIN STROGANOFF

filet mignon tips, creamy strogie sauce, sautéed cremini mushrooms, cipollini onions adorned with whipped sour cream and chives on a bed of pappardelle pasta - [24]

## MEDITERRANEAN CHICKEN GF

slow roasted chicken boneless thighs on a bed of mashed potatoes and topped with our house mediterranean inspired sauce with grilled yellow squash and zucchini - [23]

## VEGAN STIR FRY GF

cremini 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 blackberry cognac demi-glace, sautéed mushrooms served on a bed of yukon mashed potatoes with seasonal vegetables - [32]

## LEMON CAPER SALMON

six ounce grilled atlantic salmon over a bed of herb-cheese polenta cakes, lemon-caper cream sauce, with grilled asparagus, yellow squash and zucchini - [25]

## BISON MEATLOAF

bacon wrapped and cooked with our signature bourbon bbq sauce, mashed garlic yukon potatoes and served with seasonal vegetables - [23]

## PARMESAN ALFREDO

linguini, in house made parmesan alfredo, with roasted red wedge tomatoes and green onion - [17]  
add: chicken breast [+7] | 6 oz. sirloin\* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon\* [+18]

## SURF & TURF\* GF

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

# STEAKS

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. - [95]

## SLOW ROASTED PRIME RIB\*

served with two sides, au jus and horseradish cream  
fridays and saturdays only  
12 oz. - [41]

## STEAK SIDES

additional sides [+7] each

garlic mashed potatoes with mushroom stout gravy  
loaded baked potato GF

beer battered fries or sweet potato fries

cheese and herb polenta cakes GF

roasted and fried brussels sprouts with bacon vinaigrette GF

grilled yellow squash and zucchini GF

grilled asparagus GF

asian glazed bok choy with sesame seeds GF

## PREPARATIONS

sautéed mushrooms +5 | caramelized onions +4 | bleu cheese butter +6  
maitre d'hôtel butter +6 | chimichurri +4 | horseradish cream +3

## À LA CARTE

bacon wrapped shrimp (4) - [12]

oscar crab cake bernaise - [15]

6 oz. maine lobster tail - [MP]

