

MTN★PRIME

APPETIZERS

GRILLED BRIE

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

BACON WRAPPED SHRIMP **GF**

six bacon wrapped shrimp, seared and finished with a bourbon bbq 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 - [14]

SMOKED CHICKEN DRUMMIES **GF**

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

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]

SANDWICHES

choose: beer battered fries, sweet potato fries, slaw or chips | 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, dill pickles, house slaw, neuske'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]

CUBAN

slow roasted mojo pork, ham, swiss cheese, dill pickles and yellow mustard on a grill pressed hoagie bun - [16]

SMOKED CHICKEN SALAD †

house smoked chicken breast, celery, grapes, pecans, red onion and anjou pears lightly dressed with mayo on toasted ciabatta - [15]

CRAB CAKE BLT

maryland style grilled crab cake, lettuce, tomato and bacon with roasted red pepper aioli on a brioche bun - [17]

BBQ PULLED PORK

smoked pork shoulder, house bourbon bbq sauce, house slaw and dill pickles on brioche - [16]

PESTO CHICKEN

grilled chicken breast, pesto, roasted and marinated roma tomatoes, swiss cheese on toasted ciabatta - [17]

- 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

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 a roasted red pepper vinaigrette - [24]

WATERMELON FETA GF †

chunks of fresh watermelon on a bed of arugula, with shaved almonds, feta cheese and balsamic reduction and a lemon vinaigrette - [14]

MTN CHOPPED GF

romaine, heirloom cherry tomatoes, red onion, cucumber, avocado, hard boiled egg and slab bacon, lightly tossed in ranch dressing - [14]

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

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

ENTRÉES

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]

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]

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

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* [+12]*

LUNCH STEAKS

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

FILET MIGNON*

7 oz. - [33]

SIRLOIN*

8 oz. - [24]

NY STRIP*

14 oz. - [41]

STEAK SIDES

additional sides [+7] each

*garlic mashed potatoes with mushroom gravy | loaded baked potato | grilled asparagus
beer battered fries or sweet potato fries*