

# MTN★PRIME

## APPETIZERS

### 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 - [16]

### 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 an asian glaze and grilled bok choy and sesame seeds - [18]

### GRILLED BRIE

grilled triple cream french brie, topped with a seasonal chutney with red anjou pears and crostinis - [21]

### 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 - [16]

### SMOKED CHICKEN DRUMMIES GF

frenched colorado chicken drummies served with veggies, ranch or bleu cheese  
choice of sauce: bourbon bbq, buffalo, or alabama white - [19]

## SOUPS & SALADS

add: chicken breast [+7] | 6 oz. sirloin\* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon\* [+13]

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

### CAESAR

romaine, croûtons, house caesar dressing, parmesan, balsamic reduction - [side - 7 | full - 13]

### 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, heart of romaine, slab bacon, heirloom grape tomatoes, sliced anjou pears, pickled onion, cayenne candied pecans, balsamic reduction drizzle - [16]

### STEAKHOUSE\* GF †

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

### CANDIED ROOT VEGETABLE GF †

baby arugula tossed in a lemon vinaigrette, roasted and candied parsnips, carrots and rutabegas, with candied pecans, roasted pepitas and feta - [15]

ELK STEW - [cup - 8 | bowl - 14 | sourdough boule bowl - 17]

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

SOUP OF THE DAY - [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, dill pickles, house slaw, nueske's smokehouse bacon, with alabama white sauce on buttery texas toast - [21]

### MTN PRIME SANDWICH

shaved in-house rib eye, seared with stout caramelized onions, melted provolone, on a hoagie - [20]

- 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

# MTN★PRIME

## 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]

## COLORADO SHEPHERD'S PIE

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**

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 - [19]

substitute for tofu: chicken breast [+7] | 6 oz. sirloin\* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon\* [+13]

## 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 - [26]

## BISON MEATLOAF

half-pound, bacon wrapped and cooked with our signature bourbon bbq sauce, mashed garlic yukon potatoes and served with grilled asparagus - [25]

## 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\* [+13]

## 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

*not recommended to be cooked over medium*

25 oz. - [95]

### SLOW ROASTED PRIME RIB\*

served with two sides, au jus and horseradish cream

*fridays and saturdays only*

12 oz. - [41]

## À LA CARTE

bacon wrapped shrimp (4) - [12]

oscar crab cake bernaise - [15]

6 oz. maine lobster tail - [MP]

## 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**

root vegetables confit **GF**

grilled asparagus **GF**

sautéed spinach with garlic **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 | horseradish cream +3 | béarnaise +5

