

MTN★PRIME

APPETIZERS

GRILLED BRIE

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

BACON WRAPPED SHRIMP GF

six bacon wrapped shrimp, seared and finished with an asian glaze with grilled bok choy and sesame seeds - [18]

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]

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 - [19]

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]

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 a 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]

MTN CHOPPED GF

romaine, heirloom cherry tomatoes, red onion, cucumber, avocado, hard boiled egg and slab bacon, with choice of dressing - [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]

- 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



SANDWICHES

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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: neuske'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 - [21]

MTN PRIME SANDWICH

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

ITALIAN PORK

slow roasted italian pork shoulder, provolone, sautéed garlic spinach with sweet and spicy peppers, on a hoagie roll - [16]

REUBEN

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

CRAB CAKE BLT

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

PESTO CHICKEN

grilled chicken breast, pesto, roasted and marinated roma tomatoes, swiss cheese on toasted ciabatta - [16]

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

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

FILET MIGNON*

7 oz. - [33]

SIRLOIN*

8 oz. - [24]

NY STRIP*

14 oz. - [41]

ENTRÉES

LEMON CAPER SALMON*

six ounce atlantic salmon. grilled to order, over a bed of herb-cheese polenta cakes, lemon-caper cream sauce, and grilled asparagus - [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 - [17]

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

BISON MEATLOAF

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

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* [+13]*

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]

