

ENTREES

TENDERLOIN STRDGANOFF

papardelle pasta, filet mignon tips, cremini mushrooms, & cipollini onions sautéed in creamy stroganoff sauce adorned with whipped sour cream & green onions - [25]

PARMESAN ALFREDO

linguini tossed in house made parmesan alfredo with roasted red tomatoes & green onion - [17]
add: chicken breast [+7] | 6 oz. sirloin* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon* [+13] | tofu [+6]

VEGAN STIR FRY ^{GF}

cremini mushrooms, red bell pepper, cipollini onions, & brussel sprouts tossed with rice noodles in an asian-inspired sweet & spicy sauce, adorned with house-smoked tofu & 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 ^{GF}

slow braised boneless short rib topped with blackberry cognac demi-glaze & sauteed mushrooms served atop a bed of garlic mashed potatoes & seasonal vegetables - [35]

LEMON CAPER SALMON*

six ounce atlantic salmon char grilled to order; served over parmesan risotto topped with lemon-caper cream sauce & grilled asparagus - [27]

BISON MEATLOAF

half-pound, bacon wrapped & cooked with our signature bourbon bbq sauce, served with garlic mashed potatoes & seasonal vegetables - [25]

COLORADO SHEPHERD'S PIE

braised lamb and house steak grind, carrots, peas, parsnip, rutabaga, onions in a thick stout gravy, topped with hatch green chile-cheddar mashed potatoes - [24] add egg [+2]

★ STEAKS ★

All of our steaks are hand-cut in house. Our beef & bison are sourced from high country ranches across the west. We verify our temperatures based on the Certified Angus Branch guidelines.

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. - [39]

SIRLOIN*

8 oz. [27]

NY STRIP*

14 oz. - [46]

BONELESS RIB EYE*

16 oz. - [53]

TOMAHAWK BISON RIB EYE*

served with two sides & one complimentary preparation
not recommended to be over medium

25 oz. - [105]

SURF & TURF*

7 oz. filet mignon & 6 oz. lobster tail served with a loaded baked potato - [61]

SLOW ROASTED PRIME RIB*

served with two sides, horseradish cream, & au jus
fridays & saturdays only

12 oz. - [41]

PREPARATIONS

sauteed mushrooms [+5]
caramelized onions [+4]
bleu cheese butter [+6]
blackberry cognac demi [+5]
maitre d'hotel butter [+6]
horseradish cream [+3]
red wine & shallot butter [+6]

STEAK SIDES

additional sides [+7] each

loaded baked potato
beer battered french fries
sweet potato fries
grilled asparagus
roasted brussel sprouts with bacon vinaigrette
asian glazed bok choy with sesame seeds
garlic mashed potatoes & mushroom gravy
root vegetable confit

A LA CARTE

6 oz. Maine lobster tail - [28]
(4) Bacon Wrapped Shrimp [12]
(4) Grilled Shrimp [9]

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

MTN★PRIME

IDAHO SPRINGS - COLORADO

APPETIZERS

SPINACH & ARTICHOKE DIP

artichoke hearts, spinach, water chestnuts, cream cheese, & parmesan topped with feta cheese, served in a sourdough boule bowl with fresh raw veggies - [17]

SMOKED CHICKEN DRUMMIES **GF**

french cut colorado chicken served with fresh veggies

choice of two sauces: ranch or bleu cheese, & bourbon bbq, buffalo, thai, or alabama white - [23]

GRILLED BRIE

grilled triple cream french brie topped with a seasonal chutney, served with red anjou pears & crostini - [22]

BRUSSEL SPROUTS **GF +**

fried & tossed in a bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries, & slab bacon drizzled with alabama white sauce - [16]

BACON WRAPPED SHRIMP

six bacon wrapped shrimp, seared and finished with thai sauce, bok choy & sesame seeds - [19]

SOUPS & SALADS

add: chicken breast [+8] 6 oz. sirloin* [+13] 4 grilled shrimp [+9] 6 oz. salmon* [+13] tofu [+11]

dressings: ranch | bleu cheese | balsamic vinaigrette | bacon vinaigrette | lemon vinaigrette | caesar

CAESAR

romaine tossed in house caesar dressing, parmesan, balsamic reduction, & croutons - [side - 7 full - 13]

HOUSE

mixed greens, cucumbers, red onions, heirloom tomatoes, red bell pepper, & croutons - [side - 6 full-12]

HALF-HEARTED WEDGE **GF +**

heart of romaine, housemade bleu cheese dressing, slab bacon, heirloom tomatoes, sliced anjou pears, pickled onion, cayenne candied pecans, & balsamic reduction drizzle - [16]

STEAKHOUSE* **GF**

6 oz. sirloin, cipollini onions, heirloom tomatoes, dried cherries, & feta cheese served over a bed of mixed greens tossed in balsamic vinaigrette - [25]

CANDIED ROOT CONFIT SALAD **GF +**

baby arugula tossed in a lemon vinaigrette, roasted parsnips, carrots, and rutabagas, with candied pecans, roasted pepitas, and feta - [16]

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

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

SOUP OF THE WEEK - [cup - 8 | bowl - 14 | sourdough boule bowl - 17]

SANDWICHES

choose: beer battered fries, sweet potato fries, slaw or chips | side house or side caesar [+4]

substitute: gluten free bun [+1]

BACKYARD BURGER*

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

substitute: chicken breast - [16] | 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]

THE CLUCKER

deep fried chicken breast, hot rub, bread and butter pickles, house slaw, nueske's smokehouse bacon, & alabama white sauce served on buttery texas toast - [22]

REUBEN

house roasted corned beef, homemade sauerkraut, swiss cheese, and tangy house russian dressing on thick marble rye [21]

+ contains nuts | **GF** | gluten free

*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.