

# ENTREES

## TENDERLOIN STROGANOFF

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

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]

## VEGETARIAN SHRIMP PASTA

papardelle pasta, seared blackened shrimp, andouille sausage, red peppers, cipollini onions & garlic tossed in a light cajun cream sauce - [28]

## ★ 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

sautéed mushrooms [+5]  
caramelized onions [+4]  
bleu cheese butter [+6]  
blackberry cognac demi [+5]  
maitre d'hotel butter [+6]  
horseradish cream [+3]  
cabernet & 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  
roasted tri color carrots  
truffle cream corn

## 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% -  
- three split check maximum per table -

# 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 bieu 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]

#### CRAB CAKES

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

#### CARPACCIO\*

thinly sliced filet mignon served raw with capers, arugula & parmesan, served with olive oil drizzle and crostini - [20]

### SOUPS & SALADS

add: chicken breast [+8] 6 oz. sirloin\* [+13] 4 grilled shrimp [+9] 6 oz. salmon\* [+13] petite filet [+26]  
dressings: ranch | bieu cheese | balsamic vinaigrette | bacon vinaigrette | green goddess | caesar

#### CAESAR

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

#### HOUSE

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

#### HALF-HEARTED WEDGE GF +

heart of romaine, housemade bieu 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]

#### ROASTED BEET AND CARROT GF +

baby arugula, roasted gold & red beets, roasted tri-color carrots, shaved radish & sunflower seeds with a house made green goddess dressing - [16]

### SANDWICHES

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

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

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] bison - [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]

#### THE CLUCKER

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

#### MTN PRIME SANDWICH

ribeye shaved in house with caramelized onions, provolone, and horseradish cream - [21]

+ contains nuts | GF gluten free