

SANDWICHES

choose: beer battered fries, sweet potato fries, slaw or chips | side house [+4] or side caesar [+4] substitute: gluten free bun [+2]

BACKYARD BURGER*

our hand-packed angus grind with lettuce & red onion on a toasted brioche bun - [18]

substitute: chicken breast [17] beyond [21]

choice of cheese: cheddar | swiss | provolone | american

add: nueske's thick-cut applewood smoked bacon [+3] | stout caramelized onions [+2] | fried egg [+2] | avocado [+3] | sauteed mushrooms [+2] | hatch green chiles [+2]

SANDWICH OF THE WEEK

let us take you on an adventure through our kitchen with this weeks masterfully created sandwich; be sure to give us your feedback so we can decide what to put on the next menu - [MP]

PULLED PORK SANDWICH

house smoked pork, bacon, coleslaw, bread and butter pickles & bourbon bbq sauce served on a brioche bun - [15]

THE REUBEN

house braised corned beef, homemade sauerkraut, swiss cheese & house russian dressing on thick cut marble rye - [21]

MTN PRIME SANDWICH

ribeye shaved in house with caramelized onions, provolone & horseradish cream served "wet" - [21]

THE CLUCKER

deep fried chicken breast, hot rub, bread and butter pickles, house slaw, nueske's smokehouse bacon & alabama white bbq served on buttery texas toast - [23]

FLOYD HILL BREAKFAST SANDWICH

ham, bacon, avocado, two fried eggs, cheddar and american cheese on ciabatta, served with breakfast potatoes - [16]

ENTREES

COLORADO SHEPHERD'S PIE

braised lamb and ground bison, carrots, peas, parsnips, rutabagas, onions in a thick stout gravy, topped with hatch green chile-cheddar mashed potatoes - [24] add fried egg [+2]

BOSTON BUTT QUESADILLA

house smoked pork, caramelized onions, sweet corn, green chiles, mexican cheese blend, roasted jalapeno crema - [17]

VEGAN STIR FRY^{GF}

cremini mushrooms, red bell pepper, cipolini onions & brussel sprouts tossed with rice noodles in an asian-inspired sweet & spicy thai sauce, adorned with house-smoked tofu and grilled bok choy - [17]

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

BISON MEATLOAF

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

PARMESAN ALFREDO

linguini tossed in house made parmesan alfredo with roasted red tomatoes & green onion - [17]

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

MTN★PRIME

IDAHO SPRINGS - COLORADO

APPETIZERS

BACON WRAPPED SHRIMP

six bacon wrapped shrimp seared and finished with thai sauce, bok choy & sesame seeds - [18]

SPINACH AND ARTICHOKE DIP

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

SMOKED CHICKEN DRUMMIES **GF**

french cut colorado chicken drumsticks served with fresh veggies

choice of two sauces: ranch or bleu cheese & bourbon bbq, buffalo, thai, or alabama white bbq - [21]

BRUSSEL SPROUTS **GF+**

fried and tossed in bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries & slab bacon with an alabama white bbq drizzle - [17]

SOUP AND SALAD

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

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

CAESAR

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

HOUSE

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

HALF-HEARTED WEDGE **GF+**

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

STEAKHOUSE* **GF**

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

LUNCH STEAKS

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

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

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

RARE cool red center | **MEDIUM RARE** warm red center | **MEDIUM** warm pink center | **MEDIUM WELL** slight pink center | **WELL** no pink, cooked throughout

served with one side: mashed potatoes & mushroom gravy | loaded baked potato | grilled asparagus | beer battered french fries | sweet potato fries | root vegetable confit

FILET MIGNON*

7 oz. - [35]

SIRLOIN*

8 oz. - [25]

NY STRIP*

14 oz. - [42]

STEAK* AND EGGS

6 oz sirloin, two eggs,
breakfast potatoes, toast [24]

- groups of 6 or more may be assessed an 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.