

ENTREES

TENDERLOIN STROGANOFF

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

PARMESAN ALFREDO

linguini tossed in house made parmesan alfredo with roasted tomatoes & green onion -[18]

add: chicken breast[+8] 6oz sirloin [+13] 4 shrimp [+9] 6oz salmon [+13]

VEGAN STIR FRY ^{GF}

cremini mushrooms, red pepper, cipollini onions & brussel sprouts tossed with rice noodles in a sweet & spicy thai sauce, adorned with house-smoked tofu & grilled bok choy -[19]

substitute for tofu: chicken breast[+8] 6oz sirloin[+13] 4 shrimp[+9]6oz salmon[+13]*

BONELESS SHORT RIB

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

LEMON CAPER SALMON*

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

BISON MEATLOAF

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

SURF AND TURF*

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

★ 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

FILET MIGNON*

7 oz [39]

SIRLOIN*

8oz [27]

HANGER*

9oz [29]

NY STRIP*

14oz [46]

BONELESS RIB EYE*

16oz [58]

TOMAHAWK BISON RIB EYE*

served with two sides & one complimentary preparation

not recommended to be over medium

25oz.-[125]

STEAK SIDES

additional sides [+8] each

loaded baked potato

mexican street corn (off the cob)

beer battered french fries

sweet potato fries

grilled asparagus

asian glazed bok choy with sesame seeds

garlic mashed potatoes & mushroom gravy

roasted tri-color carrots

roasted brussel sprouts with bacon

vinaigrette

A LA CARTE

Bacon Wrapped Shrimp [12]

Grilled Shrimp [9]

6oz maine lobster tail [28]

baked shrimp [15]

baked lobster [31]

fridays & saturdays only

SLOW ROASTED PRIME RIB*

served with two sides, horseradish cream & au jus - [44]

FISH FRY

8oz beer-battered fish of the week with fries and house-made tartar sauce - [19]

add filet: [+7]

PREPARATIONS

sauteed mushrooms [+5]

caramelized onions [+4]

bleu cheese butter [+6]

blackberry cognac demi [+5]

maitre d'hotel butter [+6]

horseradish cream [+3]

chimichurri [+4]

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 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 bbq - [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 bbq sauce - [17]

BACON WRAPPED SHRIMP **GF**

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

CARPACCIO

thinly sliced filet mignon served raw with capers, greens tossed in lemon vinaigrette & parmesan; with crostini - [20]

SOUPS & SALADS

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

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

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, house-made bleu cheese dressing, slab bacon, heirloom tomatoes, sliced red anjou pears, pickled 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 balsamic vinaigrette on the side - [25]

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

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

SANDWICHES

choose: beer battered fries, sweet potato fries, slaw or chips [side house 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 [+3] | avocado [+3] | sauteed mushrooms [+2] | hatch green chiles [+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 - [23]

MTN PRIME SANDWICH

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

- groups of 6 or more may be assessed an automatic gratuity of 20% -
- ~checks may be split 2 ways maximum to ensure flow of service~

+ 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.