

MTN★PRIME

IDAHO SPRINGS - COLORADO

APPETIZERS

SPINACH & ARTICHOKE DIP

artichoke hearts, spinach, water chestnuts, cream cheese & parmesan topped with feta cheese & served in a bread bowl with fresh raw veggies [18]

SMOKED CHICKEN DRUMMIES Ⓣ

house smoked, french cut colorado chicken drumsticks served with fresh veggies [22]

choice of two sauces: ranch, blue cheese, bourbon bbq, buffalo, thai, or alabama bbq

BRUSSEL SPROUTS Ⓣ Ⓣ

fried & tossed in a bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries & slab bacon drizzled with alabama white sauce [17]

BACON WRAPPED SHRIMP Ⓣ

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

GRILLED BRIE

grilled triple cream french brie topped with a seasonal chutney & served with anjou pears & crostini [24]

CARPACCIO

shaved tenderloin, capers & parmesan topped with arugula tossed in a lemon vinaigrette, served with crostini [21]

SALADS & SOUPS

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

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

CAESAR

romaine tossed in house caesar with parmesan, balsamic reduction, lemon & croutons [7/13]

HOUSE

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

HALF-HEARTED WEDGE Ⓣ Ⓣ

heart of romaine, house made bleu cheese dressing, slab bacon, heirloom tomato, sliced red anjou pear, pickled onion, cayenne candied pecans & balsamic reduction [17]

STEAKHOUSE* Ⓣ

6oz sirloin, cipollini onion, heirloom tomato, dried cherry & feta cheese served over a bed of mixed greens with balsamic vinaigrette on the side [25]

ELK STEW

cup [9] bowl [15]

bread bowl [18]

CHOWDER OF THE WEEK

cup [7] bowl [13]

bread bowl [16]

SANDWICHES & BURGERS

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

substitute: gluten free bun [+3]

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

substitute: beyond patty [21]

choice of cheese: cheddar | swiss | pepper jack | american

add: nueske's thick-cut applewood smoked bacon [+3] stout caramelized onions [+2] fried egg [+3] avocado [+3]

sautéed mushrooms [+2] hatch green chiles [+2]

CHICKEN PESTO SANDWICH grilled chicken breast, pesto, marinated tomatoes, & swiss cheese on toasted ciabatta [19]

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 [25]

gluten free Ⓣ

gluten free with shared fryer Ⓣ

contains nuts Ⓣ

please ask server about specific allergens

~checks may be split 2 ways maximum to ensure flow of service~

*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.

ENTREES

TENDERLOIN STROGANOFF*

pappardelle pasta, filet mignon tips, cremini mushrooms & cipollini onions sautéed in creamy stroganoff sauce & adorned with whipped sour cream & green onions [26]

PARMESAN ALFREDO

linguini tossed in house made parmesan alfredo with roasted tomatoes & green onion [19]

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

WILD GAME BOLOGNESE

elk, wild boar & house ground sirloin slowly cooked with tomatoes, white wine & a touch of cream, tossed with pappardelle pasta & shaved parmesan [29]

VEGAN STIR FRY

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 [21]

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

BONELESS SHORT RIB

slow braised boneless short rib topped with blackberry demi-glace & sautéed mushrooms served atop a bed of garlic mashed potatoes & seasonal vegetables [36]

LEMON CAPER SALMON*

six ounce grilled atlantic salmon over parmesan risotto, topped with a lemon-caper cream sauce, with a side of grilled asparagus [28]

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 [64]

STEAKS

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

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

All steaks are served with one side unless otherwise noted.

FILET MIGNON*

7oz [41]

SIRLOIN*

8oz [29]

FLAT IRON WAGYU*

8oz [53]

BONELESS RIBEYE*

16oz [63]

TOMAHAWK BISON RIB EYE*

*served with two sides & one complimentary preparation
25oz [143]*

not recommended to be cooked over medium

SLOW ROASTED PRIME RIB*

*served with two sides, horseradish cream & au jus
[48]*

FRIDAYS & SATURDAYS ONLY

A LA CARTE

bacon wrapped shrimp [+12]

grilled shrimp [+8]

6oz maine lobster tail [+29]

PREPARATIONS

sautéed mushrooms [+5]

caramelized onions [+4]

bleu cheese basil butter [+6]

blackberry demi-glace [+5]

maitre d'hotel butter [+6]

horseradish cream [+3]

cabernet truffle butter [+6]

STEAK SIDES

additional sides [+8] each

loaded baked potato

beer battered french fries

sweet potato fries

seared asparagus in rosemary oil

asian glazed bok choy with sesame seeds

garlic mashed potatoes & mushroom gravy

roasted brussel sprouts with bacon vinaigrette

risotto of the week

tri-colored carrots