MTN★PRIME
IDAHO SPRINGS · COLORADO
EST. 2016

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

BRUSSELS SPROUTS 🥜 ⚡
fried & tossed in a bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries & slab bacon drizzled with alabama white sauce [18]

BACON WRAPPED SHRIMP GF
six bacon wrapped shrimp seared and finished with thai sauce & sesame seeds [18]

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

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

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

SOUP OF THE WEEK
cup [8] bowl [14]
bread bowl [17]

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 [+3]
choice of cheese: cheddar | provolone | swiss | 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]

REUBEN *house roasted corned beef with homemade sauerkraut, swiss cheese & a zesty russian dressing on marble rye bread [23]*

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 [24]*

*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.

gluten free GF ***gluten free with shared fryer*** ⚡ ***contains nuts*** 🥜

please tell your server about specific allergens
checks may be split 2 ways maximum to ensure flow of service
an automatic 20% gratuity

ENTREES

TENDERLOIN STROGANOFF*
papardelle pasta, filet mignon tips, cremini mushrooms & cipollini onions sautéed in creamy stroganoff sauce & adorned with whipped sour cream & green onions [27]

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]

SHEPHERD'S PIE
braised lamb & ground steak, carrots, peas, parsnips, rutabaga & onions in a thick stout gravy & topped with hatch green chile-cheddar mashed potatoes [23]

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 [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 [26]

SURF AND TURF*
7oz filet mignon & 6oz lobster tail served with a loaded baked potato [67]

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 [45]

SIRLOIN*
8oz [31]

FLAT IRON WAGYU*
8oz [53]

BONELESS RIBEYE*
16oz [69]

TOMAHAWK BISON RIB EYE*
served with two sides & one complimentary preparation
25oz [155]
not recommended to be cooked over medium

SLOW ROASTED PRIME RIB*
served with two sides, horseradish cream & au jus
[53]
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}

STEAK SIDES

additional sides [+8] each

loaded baked potato
beer battered french fries
sweet potato fries
grilled asparagus
garlic mashed potatoes & mushroom gravy
roasted brussel sprouts with bacon vinaigrette
risotto of the week
confit root vegetable
sautéed garlic spinach