MTN PRIME
IDAHO SPRINGS · COLORADO
EST. 2016

APPETIZERS

BACON WRAPPED SHRIMP GF
six bacon wrapped shrimp seared & finished with thai sauce & sesame seeds [17]

SPINACH AND ARTICHOKE DIP
artichoke hearts, spinach, water chestnuts, cream cheese & parmesan topped with feta cheese & served in a bread bowl with fresh raw veggies [17]

SMOKED CHICKEN DRUMMIES
house smoked, french cut colorado chicken drumsticks served with fresh veggies [21]
choice of two sauces: ranch, bleu cheese, bourbon bbq, buffalo, thai, or alabama white bbq

BRUSSELS SPROUTS
fried & tossed in bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries & slab bacon with an alabama white bbq drizzle [18]

SALADS & SOUPS

add: chicken breast [+8] 6oz sirloin* [+13] 4 grilled shrimp [+8] 6oz salmon* [+13] tofu [+6]
dressings: ranch | bleu cheese | balsamic vinaigrette | bacon vinaigrette | caesar

CAESAR
romaine tossed with house caesar dressing & topped with parmesan, balsamic reduction & 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 tomatoes, sliced anjou pears, pickled red onion, cayenne candied pecans & balsamic reduction [16]

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

LUNCH STEAKS

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

FILET MIGNON*
7oz *[41]*

SIRLOIN*
8oz *[28]*

FLAT IRON WAGYU*
8oz *[51]*

BONELESS RIBEYE*
16oz *[63]*

SANDWICHES & BURGERS

choose one side: beer battered fries, sweet potato fries, slaw, 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 | swiss | provolone | 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]

ITALIAN PORK SANDWICH
slow roasted pulled pork braised in au jus with Italian spices, topped with garlicky spinach & provolone, served on a hoagie bun [18]

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

REUBEN
house roasted corned beef, homemade sauerkraut, swiss cheese & a zesty russian dressing on marble rye bread [21]

FLOYD HILL BREAKFAST SANDWICH
ham, bacon, avocado, two fried eggs, cheddar & american on ciabatta, served with breakfast potatoes [17]

SANDWICH OF THE WEEK
crafted fresh each week with unique ingredients and house-made touches [18]

ENTREES

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

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]

PARMESAN ALFREDO
linguini tossed in house made parmesan alfredo with roasted tomatoes & green onion [18]
add: chicken breast [+8] 6oz sirloin* [+13] 4 grilled shrimp [+8] 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 [18]
add: chicken breast [+8] 6oz sirloin* [+13] 4 shrimp [+8] 6oz salmon* [+13]

STEAK & EGGS*
hand cut 6oz sirloin, two cage-free eggs cooked to order, breakfast potatoes & texas toast [25]

*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 will be added to parties of 6 or more