

Keystone Ranch

A Colorado Dining Experience

STARTERS

House Baked Sourdough \$10

Chefs Choice of Butters and Preserves

Griddled Bacon \$16

Maple Bourbon Glaze • Cracked Black Pepper

Grilled Jumbo Shrimp Cocktail \$25

Horseradish Cocktail Sauce • Charred Heirloom Tomatoes • Lemon

Wagyu Meatballs \$18

Creamy Polenta • Ricotta • Pomodoro • Basil

Kale Caesar \$18

Garlic Oil Bread Crumbs • Parmesan Crisp • Anchovy • Lemon

Ranch Wedge \$18

Baby Iceberg • Point Reyes Blue Cheese • Heirloom Cherry Toms • Pickled Onion • Lardons

Summer Greens Salad \$18

Shaved Asparagus • Grilled Blueberries • Goat Cheese • Crispy Shallots • Basil Agave Vinaigrette

Ranch Kettle Soup \$15

Elk & Venison • Guinness Stout • Onions • Potatoes • Corn • Barley • Creme Fraiche • Chives

MEAT & CHEESE

Peaches N Cream \$20

Burrata • Grilled Local Peaches • House Hot Honey • Pea Tendrils • Marigold • Grill Bread

Delice de Bourgogne \$20

French Triple Cream • Fig Jam Fleur de Sel • Grill Bread

Rabbit & Radi Beurre \$20

Rabbit Rillets • Radish Compound Butter • Sea Salt • Grill Bread

Colorado Country Pâté \$20

Shaved Cornichons • Dijon • Grilled Sourdough

HOUSE MADE PASTA

Parisienne Gnocchi \$35

Sweet Corn Puree • Charred Corn • Heirloom Cherry Tomatoes • Pesto

Sweet Pea & Pancetta \$35

Lemon Ricotta & English Pea Agnolotti • Pancetta • Pea Foam

Spiced Bison Bolognese \$35

Pappardelle • Gochujang • Whipped Ricotta • Basil Tuille

LARGE PLATES

Potato Crusted Halibut* \$50

Miso Romesco • Red Quinoa • Baby Bok Choy

Crispy Skuna Bay Salmon* \$45

Charred Zucchini • Feta • Mint • Orzo • Mirin Beurre Blanc

Roasted Cornish Hen \$45

Honey Garlic Glaze • Pommes Puree • Seasonal Veg

Venison Tenderloin* \$55

Carrot Mousseline • Confit Baby Carrots • Cherry Port Glaze

Pan Roasted Sakura Pork Chop \$45

Creamy Polenta • Bacon & White Wine Braised Greens • Braising Jus

Beef Short Rib \$55

Sweet Soy Glaze • Gochugaru Sweet Pot Puree • Charred Broccolini • Pearl Onion

BUTCHER BLOCK | ALL CUTS COME WITH POMMES PUREE AND RED WINE DEMI

Filet Mignon* | 8oz \$72

Rosemary • Red Wine Demi

Wagyu Strip* | 12 oz \$70

Rosemary • Red Wine Demi

Bone In Ribeye* | 18 oz \$80

Rosemary • Red Wine Demi

Lamb Chops* | 16oz \$80

Rosemary • Garlic Crusted

SIDES

Pommes Frites \$16

Pommes Frites • Truffle Aioli

Crispy Brussels \$16

Bacon • Balsamic Onion Jam • Everything Season • Balsamic Fried Shallots

Roasted Rainbow Carrots \$16

Garlic Oil • Caramelized Onion Hummus • Garlic Crispies • Pickled Onion

Braised Greens \$16

Bacon • Onion • Garlic • White Wine • Hot Sauce

Grilled Asparagus \$16

Lemon Garlic Aioli • Parmesan • Cured Egg Yolk

Please notify your server of any allergy restrictions as not all ingredients are listed. *These menu items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.