

Keystone Ranch

A Colorado Dining Experience

STARTERS

Heirloom Tomato Salad | 14

Grilled White Peaches • White Balsamic Vinaigrette • Fresh Buffalo Mozz • Pea Tendrils • Champagne Basil Vinaigrette

Grilled Jumbo Shrimp Cocktail | 22

Asparagus Gazpacho • Black Grapes • Easter Egg Radishes • Creme Fraiche

Wagyu Meatballs | 22

Creamy Polenta • Ricotta • Pomodoro • Basil

Confit Bacon | 19

Maple Bourbon Glaze • Cracked Pepper

Pommes Frites | 18

Parmesan Reggiano • Garlic Confit • Truffle Aioli • Chives

Blistered Shishito Peppers | 13

Miso Fish Sauce Aioli • Garlic Crispies

Kale Caesar | 16

Garlic Oil Bread Crumbs • Parmesan Crisp • Anchovy • Lemon

Summer Salad | 16

Local Summer Lettuces • Strawberry • Pickled Summer Squash • Crispy Chickpeas

BUTCHER BLOCK

Filet Mignon | 8 oz | 64

Bordelaise

Cowboy Ribeye | 18 oz | 62

Korean BBQ Glaze

Hanger Steak | 12 oz | 58

Minted Chimichuri

NY Strip | 12 oz | 60

Au Poivre

SIDES

Grilled Asparagus | 14

Whipped Bulgarian Feta • Pickled Red Onion • Fried Capers

Crispy Fingerlings | 14

Garlic Chive Pesto

Grilled Broccolini | 14

Preserved Lemon • Coriander Labneh • Garlic Crispys

LARGE PLATES

Half Roasted Chicken | 41

Garlic Honey Glaze • Creamy Polenta • Summer Veg

Grilled Pork Chop | 45

Purple Cabbage • Brown Butter Stone Fruit • Preserved Lemon Mustard Dill Cream

Skuna Bay Salmon* | 48

Mizuna • Ginger • Black Vinegar • Mirin Buerre Blanc

Parisienne Gnocchi | 36

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

Please notify your server of any allergies or dietary restrictions as not all ingredients are listed. *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 food borne illness.