

Keystone Ranch

A Colorado Dining Experience

STARTERS

House Baked Sourdough

Chefs Choice of Butter and Preserves

Creamed Salmon Belly

Horseradish Creme Faiche • Cucumber • Caviar • Everything Saltines

Griddled Bacon

Maple Bourbon Glaze • Cracked Black Pepper

Grilled Shrimp Cocktail

Horseradish Cocktail Sauce • Dehydrated Heirloom Tomatoes • Lemon Gel

Wagyu Meatballs

Creamy Polenta • Ricotta • Pomodoro • Basil

Kale Caesar

Garlic Oil Bread Crumbs • Parmesan Crisp • Anchovy • Lemon

Ranch Wedge

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

Smoked Colorado Trout Salad

Shaved Fennel • Persian Cucumber Dill • Frisee • Labneh • Malt Vinegar Fingerling Crisps

Ranch Kettle Soup

Soup du Jour

MEAT & CHEESE

Wagyu Beef Tartar

Celeriac Puree • Black Vinegar • Parm Crisp • Trout Roe • Grill Bread

Burrata Beets & Berries

Braised Beets • Preserved Berries • Terranino Reduction • Orange Peel • Grill Bread

Delice de Bourgogne

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

Duck Confit & Goat Cheese Terrine

Apricot Mostarda • Grill Bread

Foie Toast

Poie & Chix Liver Mousse • Tart Cherry Mostarda • Pickled Pearl Onion • Sea Salt

Colorado Country Pâté

Shaved Cornichons • Mustard Gel • Grilled Sourdough

HOUSE MADE PASTA

Parisienne Gnocchi

Tri-Color Cauliflower Puree • King Trumpet Mushrooms

Escargot Ravioli

Garlic Herb Butter • Parmesan Espuma

Duck Confit Stroganoff

Tagliatelle • Red Wine Horsey Cream • Duck Skin Chicarones • Chive Sour Cream

Spiced Bison Bolognese

Pappardelle • Gochujang • Whipped Ricotta • Basil Tuille

BUTCHER BLOCK

Filet Mignon | 8oz

Rosemary • Red Wine Demi

NY Strip | 12 oz | 60

Au Poivre

Lamb Chops

Rosemary • Garlic Crusted

Bone In Ribeye | 18 oz

Rosemary • Red Wine Demi

Porterhouse

Rosemary • Red Wine Demi

Steak Frites

8oz NY Strip • Garlic Frites • Au Poivre

LARGE PLATES

Potato Crusted Halibut

Pommes Puree • Salt & Vinegar Fingerlings • Blood Orange • Shaved Fennel • Caper • Dill

Roasted Chicken

Celeriac Puree • Confit Carrots • Burnt Chipolini • Chicken Jus

Salmon

Parsnip Puree • Hazelnut Roasted Parsnips • Brown Butter Beurre Blanc • Sage

Venison Tenderloin

Carrot Mousseline • Confit Baby Carrots • Cherry Cab Demi Glace

Crispy Pork Shank

Creamy Polenta • Bacon & White Braised Greens • Braising Jus

Braised Beef Short Rib

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

SIDES

Crispy Brussels

Bacon • Confit Garlic • Black Vinegar Gastrique • Tabasco Fried Shallots

Mushroom Fricasse

Garlic Oil Gilled Mushrooms • Frisee • Chives

Braised Greens

Bacon • Onion • Garlic • White Wine • Hot Sauce

Grilled Asparagus

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.