

Keystone Ranch

CHARCUTERIE • CHEESE

Cheese Board | 18

Marieke 24 Month Gouda • Four Fat Fowl St. Stephen • Beehive Barely Buzzed

Charcuterie Board | 20

Il Porcellino Salumi • Tempesta Coppa Picante • Jalapeño-Cheddar Elk Sausage

Charcuterie & Cheese Board | 32

Il Porcellino Salumi • Tempesta Coppa Picante • Jalapeño-Cheddar Elk Sausage • Marieke 24 Month Gouda • Four Fat Fowl St. Stephen • Beehive Barely Buzzed

– Served with Grilled Bread • Sesame Seed Lavash • Seasonal Preserves • House Beer Mustard • Pickled Vegetables –

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RAW • CHILLED

Oysters on the Half Shell* | 1/2 Dzn | 24

Cocktail Sauce • Pink Peppercorn Mignonette • House Hot Sauce • Lemon

Ahi Tuna Aguachile* | 22

Avocado Crema • Pickled Red Onion • Candied Jalapeno

Beef Tenderloin Carpaccio* | 21

Dijon-Horseradish Aioli • Pickled Mustard Seeds • Fried Shallot • Crostini

Jumbo Shrimp Cocktail | Crab Claw Cocktail | 18/22

Cocktail Sauce • Lemon

SHAREABLES

Seared Scallops | 26

Brie & Mushroom Risotto • Orange Sauce • Fried Parsnip

Tomato Braised Wagyu Meatballs | 18

Creamy Polenta • Ricotta • Pomodoro • Grana Padano • Basil Oil

Baked MouCo Camembert | 22

Roasted Peach Preserves • Sunflower Seed Granola • House Lavash • Grilled Sourdough

Tenderloin Steak Bites | 18

Cajun-Garlic Butter • House Cut Fries • Choice of Dipping Sauce • Bearnaise • Chimichurri • Ginger-Soy

SOUP • SALAD

Heirloom Tomato Caprese | 16

Fresh Mozzarella • Aged Balsamic • Tarragon Oil • Arugula-Panzanella

Fork & Knife Caesar | 15

Olive Oil Crouton • Pickled Red Onion • Cherry Tomato • Grana Padano • Grilled Lemon-Garlic Dressing

Ranch Wedge | 16

Bibb Lettuce • Point Reyes Blue Cheese • River Bear Bacon • Roasted Tomato • Parmesan Crunch • Buttermilk Dressing

Roasted Tomato Bisque | 12

Croutons • Basil Oil

Keystone Ranch

BUTCHER BLOCK

Beef Tenderloin* | 8 oz | 58
Certified Angus • Stock Yards • Colorado

Center Cut NY Strip* | 12 oz | 60
Certified Angus • Lombardi Meats • Colorado

Bison Ribeye* | 12 oz | 59
Naturally Raised • Great Range Bison • Colorado

Porterhouse* | 22 oz | 85
Certified Angus • Stock Yards • Colorado

Dry Aged Ribeye* | 12 oz | 56
Certified Angus • Prairie Harvest • South Dakota

Japanese A5 Wagyu Striploin* | 4 oz | 75
BMS 8-12 • Miyazaki Prefecture • Japan
– Barrel Aged Shoyu • Fresh Horseradish • Flaky Salt –

ADDITIONS

Brandy Peppercorn | 7

Chimichurri | 5

Black Truffle Butter | 5

Point Reyes Blue Cheese | 6

Grilled Shrimp | 12

Béarnaise | 5

Bourbon Steak Sauce | 4

Cowboy Butter | 5

Butter Poached Jumbo Lump Crab | 14

SIDES

Cast Iron Twice Baked Potato | 12
Bacon • Cheddar • Scallion • Crème Fraîche

Truffle Mac & Cheese | 16
Gruyere • Herb Bread Crumbs

Roasted Patty Pan Squash | 11
Grana Padano • Lemon

Green Beans | 13
Aleppo Pepper

Whipped Yukon Gold Potatoes | 10
Butter • Cream • Chive

Roasted Mushrooms | 17
Garlic Confit • Lemon • Herbs

Pommes Frites | 13
Piment d'Espelette • Roasted Garlic-Parmesan Aioli

Grilled Asparagus | 14
Tarragon-Shallot Butter

ENTRÉES

Grilled Salmon* | 49
Summer Vegetable • Salsa Verde • Fingerling Potato

Smoked Half Chicken | 45
Mashed Potato & Gravy • Chicken Jus • Green Beans

Marinated Lamb T-Bone | 58
Farro Salad • Grilled Summer Squash • Tomato Chutney

Miso-Ginger Glazed Eggplant | 31
Black Garlic Labneh •

Butcher's Burger* | 28
House Ground Double Patty • Irish Cheddar • Watercress • Roasted Garlic Aioli • Caramelized Onions • Brioche Bun • House Frites
– Foie Gras Torchon +12 | Fried Egg +3 | River Bear Peach Wood Bacon +4 –