

Keystone Ranch

A Colorado Dining Experience

CHARCUTERIE & CHEESE

Cheese Board | 18 **V** **GF**

P'tit Basque • MouCo Camembert • Beemster XO Gouda

Charcuterie Board | 21 **GF**

Elevation Salami • Tempesta Coppa Picante • Apricot Wild Boar Sausage

Charcuterie & Cheese Board | 34 **GF**

Elevation Salami • Tempesta Coppa Picante • Wild Boar Sausage • P'tit Basque • MouCo Camembert • Beemster XO Gouda
Served with Grilled Bread • Sesame Seed Lavash • Seasonal Preserves • House Beer Mustard • Pickled Vegetables

SMALL PLATES

Jumbo Lump Crab "Beignet" | 23

Cracked Mustard Aioli • Roasted Tomato Relish • Watercress Salad • Lemon Powder

Burrata & Roasted Beets | 19 **GF**

Baby Beets • Country Ham • Pepita Butter • Pumpkin Oil • Grilled Bread

Wagyu Carpaccio* | 23 **GF**

Horseradish Aioli • Herb Oil • Pickled Mustard Seeds • Capers • Shallot • Grana Padano • Arugula • Crostini

Ahi Tuna Tartare* | 19 **GF**

Yuzu Ponzu • Scallion • Avocado • Soy-Lime Syrup • Horseradish Furikake • Black Lime Potato Chip

Cast Iron Jumbo Tiger Shrimp | 18 **GF**

Roasted Garlic Butter • Fresh Herbs • Lemon • Charred Tomato Cocktail Sauce

SOUPS & SALADS

Winter Greens | 15 **V** **GF**

Arugula • Caramelized Goat Cheese • Asian Pear • Spiced Cashews • Maple-Cider Vinaigrette

Ranch Wedge | 17 **GF**

Butter Lettuce • Point Reyes Blue • Buttermilk Dressing • River Bear Bacon • Oven Dried Tomato • Parmesan Crunch

Roasted Winter Squash Puree | 14 **V** **GF**

Golden Raisin-Pepita Relish • Spiced Crème Fraiche • Micro Greens

Ranch Kettle Soup | 13

Wild Game • Toasted Barley • Yukon Gold Potatoes • Winter Vegetables

Executive Chef - Kevin Simley • Sous Chef - Jeff Palmer

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.

GF-Gluten Free Upon Request V-Vegetarian or Vegan -Healthy Option

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BUTCHER BLOCK

Beef Tenderloin* | 6 oz | **MP** ^{GF}

Certified Angus • Stock Yards • Colorado

Center Cut NY Strip* | 12 oz | **64** ^{GF}

Certified Angus • Stock Yards • Colorado

Hanger Steak* | 8 oz | **54** ^{GF}

Certified Angus • Lombardi Meats • Colorado

Ribeye* | 14 oz | **72** ^{GF}

Certified Angus • Stock Yards • Colorado

Bison Ribeye* | 12 oz | **65** ^{GF}

Naturally Raised • Great Range Bison • Colorado

Herb Crusted Rack of Lamb* | 14 oz | **74** ^{GF}

Pasture Raised • New Zealand

Butcher's Cut* | **MP** ^{GF}

Today's Featured Cut

Dry Aged Wagyu Tomahawk for Two* | 32 oz | **MP** ^{GF}

Prairie Harvest • South Dakota

Includes Two Sides and a Signature Sauce or Compound Butter | Additional Sides +8 | Additional Sauces or Compound Butters +5

SIDES

Whipped Yukon Gold Potatoes ^{GF} **V**

Butter • Cream

Truffle Mac & Cheese **V**

Gruyere • Herb Bread Crumbs

Grilled Asparagus ^{GF} **V** 

Lemon-Shallot Vinaigrette

Cast Iron Twice Baked Potato ^{GF}

Bacon • Scallion • Crème Fraîche • Colorado Cheddar

Roasted Brussels Sprouts

Grana Padano • Lemon

Charred Broccolini ^{GF} **V** 

Crispy Garlic • Chile Flake

Roasted Mushrooms ^{GF}

Roasted Garlic • Fresh Herbs • Sherry Vinegar

SAUCES & COMPOUND BUTTERS

Red Wine Bordelaise ^{GF}

Classic Béarnaise ^{GF} **V**

Chimichurri ^{GF} **V** 

Bourbon Steak Sauce ^{GF} **V**

Roasted Pepper Emulsion ^{GF} **V** 

Cowboy Butter ^{GF} **V**

Lobster-Citrus Butter ^{GF}

Black Truffle Butter ^{GF} **V**

EXTRAS

Grilled Jumbo Garlic ^{GF} 

Shrimp | 4 ea | 13

Butter Poached Jumbo ^{GF}

Lump Crab | 2 oz | 14

Point Reyes Blue ^{GF} **V**

Cheese | 2 oz | 6

LARGE PLATES

Brown Butter Roasted Steelhead Trout* | 46

Cauliflower Puree • Crab Dumplings • Apple-Fennel Salad • Brown Butter Crumble

18 Hour Braised Beef Short Rib | 52 ^{GF}

Green-Chile Bacon Polenta • Corn Puree • Glazed Carrots • Crispy Garlic • Braising Jus

Maple Leaf Farms Duck Breast* | 48

Toasted Farro • Roasted Mushroom • Melted Leeks • Cherry-Duck Demi

Pan Roasted Diver Scallops* | 51 ^{GF}

Crispy Pork Belly • Pumpkin Risotto • Miso Butter • Roasted Bok Choy

Miso Roasted Cauliflower Steak | 32 **V** ^{GF} 

Lemon Tahini • Quinoa & Arugula Salad • Salsa Verde • Black Sesame Salt

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