

# Keystone Ranch

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## CHARCUTERIE • CHEESE

### Cheese Board | 19

Marieke 24 Month Gouda • Nettle Meadow Simply Sheep • Pleasant Ridge Reserve

### Charcuterie Board | 22

Il Porcellino Salumi • Tempesta Coppa Picante • Apricot Wild Boar Sausage

### Charcuterie & Cheese Board | 34

Il Porcellino Salumi • Tempesta Coppa Picante • Apricot Wild Boar Sausage • Marieke 24 Month Gouda • Nettle Meadow Simply Sheep • Pleasant Ridge Reserve

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 Crudo\* | 19

Yuzu Ponzu • Shishito Pepper Jam • Fried Avocado • Pickled Onion • Puffed Rice

### Beef Tenderloin Tartare\* | 21

Confit Egg Yolk • Caper • Pickled Mustard Seed • Urfa Chile • Toasted Brioche

### Jumbo Shrimp Cocktail | 17

Cocktail Sauce • Lemon

– Chilled or Cast Iron Garlic Butter –

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## SHAREABLES

### Jumbo Lump Crab "Beignet" | 23

Green Goddess Aioli • Heirloom Tomato Relish • Watercress Salad • Lemon Powder

### Burrata | 17

Herb Pesto • Confit Tomato • Sicilian Olive Oil • Aged Balsamic • Grilled Bread

### Tomato Braised Wagyu Meatballs | 18

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

### Wagyu Bone Marrow Brûlée | 17

Bacon-Shallot Marmalade • Pomegranate Syrup • Herb Salad • Grilled Bread

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## SOUP • SALAD

### Winter Greens | 13

Roasted Pear • Chèvre • Dried Cherry • Candied Pepitas • Maple-Balsamic Vinaigrette

### Fork & Knife Caesar | 15

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

### Ranch Wedge | 16

Butter Lettuce • Point Reyes Blue Cheese • River Bear Bacon • Confit Tomato • Parmesan Crunch • Buttermilk Dressing

### Ranch Kettle Soup | 12

Butcher's Scrap • Veal Broth • Toasted Barley • Yukon Gold Potato • Mire Poix

### Seasonal Soup | 11

Crafted Daily

# Keystone Ranch

## BUTCHER BLOCK

### Beef Tenderloin\* | 6 oz | 56

Certified Angus • Lombardi Meats • Colorado

### Center Cut NY Strip\* | 12 oz | 58

Certified Angus • Lombardi Meats • Colorado

### Bison Ribeye\* | 12 oz | 60

Naturally Raised • Great Range Bison • Colorado

### Butcher's Cut\* | *MP*

Today's Featured Cut

### Ribeye\* | 14 oz | 62

Certified Angus • Stock Yards • Colorado

### Wagyu Flatiron\* | 7 oz | 50

Wagyu • Lombardi Meats • Colorado

### Colorado Lamb Chops\* | 14 oz | 70

Pasture Raised • Superior Farms • Colorado

### Dry Aged Bone In Ribeye\* | 18 oz | 95

Certified Angus • Prairie Harvest • South Dakota

### Tomahawk Ribeye\* | 32 oz | *MP*

Wagyu • Prairie Harvest • South Dakota

### Japanese A5 Wagyu Striploin\* | 4 oz | 90

BMS 10-12 • Miyazaki Prefecture • Japan  
– Barrel Aged Shoyu • Fresh Horseradish • Flaky Salt –

## ADDITIONS

### Brandy Peppercorn | 6

### Chimichurri | 5

### Black Truffle Butter | 5

### Point Reyes Blue Cheese | 6

### 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 Brussels Sprouts | 11

Grana Padano • Lemon

### Charred Broccolini | 12

Crispy Garlic • Aleppo Pepper

### Whipped Yukon Gold Potatoes | 10

Butter • Cream • Chive

### Roasted Mushrooms | 17

Celery Root Puree • Garlic Confit • Ceba Vieja Vinegar

### Heirloom Carrots | 13

Cider Glaze • Candied Walnuts

### Grilled Asparagus | 14

Crispy Prosciutto • Aged Balsamic

## LARGE PLATES

### Brown Butter Basted Norwegian Salmon\* | 47

Gnocchi • Beet Pesto • Acorn Squash • Shaved Fennel Salad

### 18 Hour Braised Beef Short Rib | 58

Red Chile-Sweet Potato Purée • Glazed Heirloom Carrots • Pickled Red Apple • Braising Jus

### Kafir Lime Seared Diver Scallops\* | 54

Coconut-Lobster Broth • Jasmine Rice Cakes • Roasted Oysters Mushrooms • Pickled Fresno • Crispy Shallot

### Maple Brined Airline Chicken | 45

Carrot Puree • Smashed Fingerlings • Apricot Chutney • Cracked Mustard Aioli

### Miso Roasted Cauliflower Steak | 32

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

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.