
GOURMET COMFORT

OXTAIL BOLOGNESE & GNOCCHI • 19

braised rock river ranch bison, potato gnocchi, basil oil, shaved parmesan, micro basil sprouts

FLAT TOP ELK BURGER* • 17

8 oz seared patty topped with arugula, goat cheese, foie gras onion jam, berry compote, crisp pancetta + fries or salad

want a beef or bison burger? let's talk.

OVEN ROASTED HALF CHICKEN [GF] • 23

rosemary pan sauce, pomegranate honey tri-color carrots, roasted fingerling potatoes

SHORT RIB & RAVIOLI • 29

braised rock river ranch bison, mascarpone-black garlic pear filling, hazelnuts, cipollini cream, apple, sautéed kale

SAFFRON CAULIFLOWER [GF+V] • 15

grilled cauliflower steak, mushroom demi, black bean purée, wild mushrooms, roasted tomatoes, cilantro oil

WILD BOAR SHANK • 32

braised wild boar shank, chorizo-green chile croquettes, kale, pancetta, red wine pan sauce

SEASONAL SEAFOOD

SEASONAL CATCH* • MKT

please ask about today's offering

PAN ROASTED SCALLOPS* [GF] • 30

butter basted maine scallops, turnip purée, harissa sweet potatoes, bacon vinaigrette, toasted pine nuts, chili oil, rainbow micro sprouts

MAINE LOBSTER* ROLL • 26

warm buttered lobster, parsley, scallions, toasted roll + lobster butter & lemon wedges

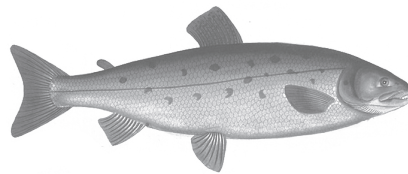
FOUR CHEESE LOBSTER* &

ROOSTER COMB MACARONI • 28

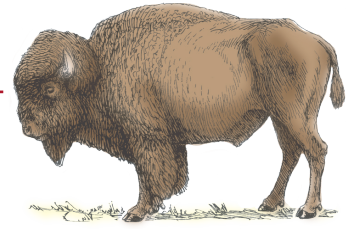
fontina, parmesan, asiago, sharp cheddar, maine lobster, shell stock, toasted bread crumbs

COLORADO TROUT* [GF] • 24

grilled, sweet potato, green chile, house chorizo, roasted tomato, pickled jalapeño chimichurri, cilantro oil, micro arugula



DINNER



SMALL PLATES

BISON BONE MARROW [GF] • 15

slow roasted rock river ranch femur bone, toast points, herb salt, preserved lemon olive oil, bacon marmalade
+3 add foie gras butter

MOUSSE DUO • 12

smoked trout mousse, foie mousse, rye bread, lavash

CRISPY CALAMARI & OCTOPUS [GF] • 18

tender fried calamari and octopus, sliced purple potatoes, herb salad, peperonata sauce, red wine-olive aioli

CRISPY PIG EARS [GF] • 9

tender crispy fried pig ears, bacon marmalade, house green chile hot sauce

BAKED GOAT CHEESE [V] • 12

jumpin' good goat cheese, jalapeño jelly, roasted garlic, lavash crackers, charred green onion oil +4 add house made chorizo

BISON MEATBALLS & CRISPY HOUSE MOZZARELLA • 12

rock river ranch italian sausage fried house mozzarella, peperonata sauce, parmesan, micro basil

PICKLED DEVILED EGGS [GF] • 10

tomato chili pickled whites, bacon deviled yolks, serrano ham, crème fraiche, pork cracklin', green onion oil

VEGETABLE FRITTERS [V] • 9

cauliflower, carrot, sweet potato, zucchini, brussels sprouts, fromage blanc

PORK BELLY [GF] • 14

confit, aged cheddar polenta, apple glaze, bison demi, sweet drop peppers

HOUSE SOUPS

YOUR CHOICE OF CUP OR BOWL

TOMATO BISQUE [GF] • 5/8

house made tomato soup, parmesan, basil oil

VEGETARIAN

GREEN CHILE [GF+V] • 5/8

pueblo green chiles, tortilla strips, cotija, cilantro cream

SMOKED PORK

GREEN CHILE [GF] • 6/9

house smoked pork, pueblo green chiles, tortilla strips, cotija, cilantro cream

BISON CHILI COLORADO • 6/9

rock river ranch ground bison, black beans, green onion, cheddar, tortilla chips

WATER SERVED UPON REQUEST

GRATUITY POLICY

A 20% SERVICE CHARGE
MAY BE ADDED TO PARTIES
OF 6 OR MORE

[GF] = GLUTEN FREE

[V] = VEGETARIAN

[V+] = VEGAN

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HOUSE SALADS

FIELD GREENS [v] • 6

carrots, radishes, cherry tomatoes, cucumbers, croutons, choice of house dressing

CAESAR • HALF 6 / FULL 11

chopped romaine, white anchovies, radicchio, croutons, parmesan crisp

GRILLED SIRLOIN* & ROASTED VEGETABLE [GF] • 18

rocky mountain angus sirloin, watercress, braised turnips, butternut squash, fingerling potato, roasted tomatoes, gruyère cheese, point Reyes blue cheese vinaigrette

SMOKED BEETS & GRILLED PEARS [GF+v] • 16

field greens, grilled pears, apricots, smoked beets, red onions, candied pecans, jumpin' good goat cheese, pomegranate-agave balsamic vinaigrette

GRILLED COLORADO TROUT* [GF] • 18

house made fromage blanc, chilled farro, apples, cranberries, pancetta, radicchio, shaved brussels sprouts, field greens, marcona almonds, bacon vinaigrette

VINAIGRETTES [GF]

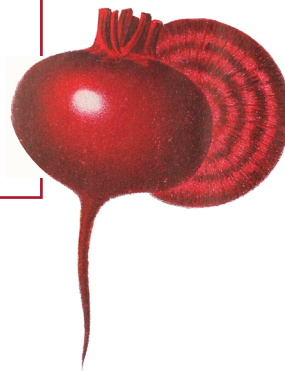
pomegranate-agave balsamic, lemon-herb, maine blueberry, point Reyes blue cheese, bacon

DRESSINGS [GF]

caesar, ranch, classic blue cheese

ADD-ON PROTEINS

PECAN SMOKED BACON	+3
GRILLED OR BLACKENED CHICKEN BREAST	+6
GRILLED SIRLOIN STEAK,* GRILLED COLORADO TROUT,* WILD SHRIMP*	+8
BUTTER POACHED MAINE LOBSTER* (3 OZ)	+12



STEAKHOUSE CLASSICS

ALL STEAKS SEASONED WITH SEA SALT & PEPPER + CRISPY LEEK & SHISHITO GARNISH

8 OZ GRASS FED LAMB SIRLOIN* [GF] • 24

yarra valley - australia

6 OZ GRASS FED PETITE BEEF FILET MIGNON* [GF] • 29

golburn valley - australia

8 OZ BISON FILET MIGNON* [GF] • 39

rock river ranch - colorado

8 OZ WAGYU BEEF SIRLOIN* [GF] • 29

snake river farms - idaho

BUTCHER'S CUT • MKT

please ask about today's offering

14 OZ BISON RIBEYE* [GF] • 42

rock river ranch - colorado

24 OZ TOMAHAWK BISON RIBEYE* [GF] • 50

CARVED UPON REQUEST

rock river ranch - colorado

30 OZ TOMAHAWK WAGYU BEEF RIBEYE* [GF] • 95

CARVED UPON REQUEST

corvina - australia

STEAK TOPPERS

COMPLIMENTARY HOUSE BOURBON STEAK SAUCE (UPON REQUEST)

+2 HOUSE BISON DEMI

BLUE CHEESE BUTTER

BRAISED LEEKS

PICKLED JALAPEÑO

CHIMICHURRI

+3 SABAYON

FOIE GRAS BUTTER

+5 BRAISED WILD MUSHROOMS

+12 BUTTER POACHED MAINE LOBSTER* (3 OZ)

MAINE LOBSTER* NAGE (3 OZ)

A LA CARTE SIDES

+4 SAFFRON HARISSA
CAULIFLOWER

POMEGRANATE HONEY GLAZED
CARROTS

PORT-BLUE CHEESE
BRUSSELS SPROUTS

BLISTERED SHISHITO PEPPERS

SAUTÉED KALE

+5 AGED CHEDDAR POLENTA

SWEET POTATO
CHORIZO HASH

ROASTED FINGERLING
POTATOES

CHORIZO-GREEN CHILE
RISOTTO CROQUETTES

GREEN CHILE
MAC & CHEESE

+6 PANCETTA MAC & CHEESE

+8 SAUTÉED WILD SHRIMP*

+15 SEARED SCALLOPS*

+16 FOUR CHEESE LOBSTER* &
ROOSTER COMB MACARONI