

# Keystone Ranch

A Colorado Dining Experience

## STARTERS

### Charcuterie & Cheese Board | 32

Il Porcellino Salumi • Tempesta Coppa Picante • Jalapeño-Cheddar Elk Sausage • Marieke 24 Month Gouda • MouCo Camembert • Beehive Barely Buzzed

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

### Cast Iron Focaccia | 10

Whipped Butter • Balsamic Fig Jam  
– Add Burrata + 8 | Add Prosciutto di Parma + 9 –

### Jumbo Tiger Prawns | 22

Saffron Risotto • Lemon Jam

### Tomato Braised Wagyu Meatballs | 18

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

### Roasted Brussels Sprouts | 12

Bacon Lardons • Parmesan • Lemon Agrumato

### Jumbo Lump Crab Cake | 22

Cracked Mustard Aioli • Tomato Relish

### BLT Wedge | 16

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

### Winter Green Salad | 16

Roasted Winter Vegetables • Tart Cherry • Rosemary Roasted Pistachios • Huckleberry Vinaigrette • Goat Cheese

### Ranch Kettle Soup | 14

Butcher's Cuts • Veal Stock • Toasted Barley • Yukon Gold Potato • Mire Poix

## BUTCHER BLOCK | EACH PROTEIN INCLUDES BOURSIN WHIPPED POTATOES | CHOOSE 1 ADDITIONAL SIDE

### Beef Tenderloin\* | 8 oz | 62

Classic Béarnaise

### Center Cut NY Strip\* | 12 oz | 60

Brandy Peppercorn

### New Zealand Venison Rack\* | 12 oz | 62

Blackberry-Cabernet Demi

### Espresso Rubbed Bison Ribeye\* | 12 oz | 65

Porcini Demi

### Wagyu Flat Iron\* | 7 oz | 48

Cowboy Butter

### Cider Brined Heluka Pork Chop\* | 12 oz | 45

Cracked Mustard Jus

## BUTCHER BLOCK ADD ONS

Grilled Jumbo Garlic  
Shrimp | 16

Butter Poached Jumbo  
Lump Crab | 18

Brûléed Point Reyes Blue  
Cheese | 8

## SIDES

### Grilled Asparagus | 14

Aleppo Pepper • Aged Balsamic

### Roasted Mushrooms | 17

Garlic Confit • Lemon • Herbs

### Grilled Broccolini | 14

Crispy Shallots

### Crispy Fingerlings | 12

Scallion Pesto • Pickled Peppers

### Mac & Cheese Croquettes | 16

Roasted Pepper Jam

### Braised Cannellini Beans & Kale | 13

Roasted Garlic • Preserved Lemon

## LARGE PLATES

### Braised Colorado Beef Short Rib | 52

Applewood Smoked Chèvre Polenta • Bacon Braised Greens • Haystack Onions • Black Garlic Braising Jus

### Pan Roasted Skuna Bay Salmon\* | 48

Lobster-Chive Mashed Potatoes • Buter Braised Asparagus • Preserved Lemon Compound Butter

### Maple Brined Chicken | 41

Pear Shallot Jam • Wild Mushroom Broth • Roasted Broccolini • Rosemary Potatoe Gratin

### Elk Bolognese | 36

Elk and Pork Ragu • Pappardelle • Grana Padano • Basil

### Butcher's Burger\* | 32

House Ground Double Patty • Irish Cheddar • Watercress • Roasted Garlic Aioli • Caramelized Onions • Brioche Bun • Crispy Fingerlings

### Miso Marinated Portabella Mushroom | 31

Shitake-Ginger Pot Stickers • Braised Bok Choy • Lemongrass Rice

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.

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### HISTORY

In the early 1870's settlers first drifted into the Soda Creek Valley and a prospector by the name of Steven Decatur established the first homestead. It was called Squires' Dairy Farm and was located to the south of today's Keystone Ranch Restaurant. Soon two more homesteads were established. One to the west by Horace C. Smith and one to the North by John C. Fiero.

In 1886 Horace Smith had a son named Luke. Luke lived on his father's homestead, not far from the other two. He often visited the Squire property to mend fences and help build a barn. Many times he said that someday he would like to build a dam where a dike separates the two lower ranches so that water would back up and form a lake. Later on in life that boy's dream would come true. In 1938 he bought the Squire Dairy Farm and the Fiero homestead. He also purchased a herd of Hereford cattle and began a working ranch. In 1939 he built the dam and made the lake that you see behind the restaurant.

Luke's daughter, Bernadine Smith, married Howard H. Reynolds in 1938. As a wedding present, the newlyweds had a two story stone fireplace built for them by their parents and a friend of the family, Fred Backus. The couple then built their cabin around the fireplace. The original cabin was later enlarged to include a kitchen, two bedrooms, a bath, and a garage. This is now the Keystone Ranch Restaurant.

At this time Luke was manufacturing the "Quick Way" truck shovel. A power shovel mounted on a truck, which he invented. Dealerships were established in many states and foreign countries. To take care of the many guests from these firms, a large place to entertain was needed. A large addition was made to the first building with another fireplace in the living room, a dining room, kitchen and a service room. There was also a second floor with eight bedrooms, five baths, a furnace, and a linen room.

Guests began to arrive and the "lodge" was usually full during the summers. Many of the visitors had never been in the mountains before. They came to rest and to enjoy fishing, boating, horseback riding, hiking, or just to sit by the large windows and enjoy the beautiful scenery. Many well known people visited the ranch, among them were Governor Edwin C. Johnson and his wife and Governor Dan Thornton and his wife. At times as many as 80 people would hold a square dance or evening card party. In 1955 president Eisenhower was slated to visit the ranch while visiting nearby Fraser but suffered a heart attack and was rushed to Denver.

The last 14 years the Smith's owned the ranch the foreman and manager was Ralph Stafford. Ralph, a summit county native and long time rancher, was an expert cattle raiser with a fine herd of Polled Herefords. Due to his good management, the ranch was in excellent shape when the Smith's sold it to the Montana Petroleum Company in 1972.

In 1977 the property was purchased by Keystone Resort. Soon thereafter, the development of the Keystone Ranch golf course and restaurant began. The restaurant and golf course both opened in 1980.

The original Soda Creek Homestead land was traded to the US Forest service in October 1988. The homestead is currently under special use permit to Keystone Resort for the operation of our dinner sleigh rides.