

Keystone Ranch

A Colorado Dining Experience

STARTERS

House Baked Sourdough \$10

Chefs Choice of Butters and Preserves

Salmon Belly Tartare \$22

Horseradish Creme Fraiche • Cucumber • Caviar • Everything Saltines

Confit Bacon \$16

Maple Bourbon Glaze • Cracked Black Pepper

Grilled Shrimp Cocktail \$25

Horseradish Cocktail Sauce • Charred Heirloom Tomatoes • Lemon Gel

Wagyu Meatballs \$18

Creamy Polenta • Ricotta • Pomodoro • Basil

Kale Caesar \$18

Garlic Oil Bread Crumbs • Parmesan Crisp • Anchovy • Lemon

Ranch Wedge \$18

Baby Iceberg • Point Reyes Blue Cheese • Heirloom Cherry Toms • Pickled Onion • Lardons

Smoked Colorado Trout Salad \$18

Shaved Fennel • Persian Cucumber • Dill • Frisee • Labneh • Malt Vinegar Fingerling Chips

Ranch Kettle Soup \$15

Elk & Venison • Guinness Stout • Onions • Potatoes • Corn • Barley • Creme Fraiche • Chives

Soup du Jour \$15

MEAT & CHEESE

Wagyu Beef Tartare \$24

Celeriac Puree • Black Vinegar • Parm Crisp • Trout Roe • Grill Bread

Burrata Beets & Berries \$20

Braised Beets • Preserved Berries • Spiced Red Wine Syrup • Orange • Grill Bread

Delice de Bourgogne \$20

French Triple Cream • Fig Jam Fleur de Sel • Grill Bread

Duck Confit & Goat Cheese Terrine \$20

Apricot Mostarda • Grill Bread

Pork and Foie Country Pâté \$20

Pork • Foie Gras • Cognac • Garlic • Shaved Cornichons • Mustard Gel • Grilled Sourdough

HOUSE MADE PASTA

Parisienne Gnocchi \$35

Tri-Color Cauliflower Puree • King Trumpet Mushrooms

Escargot Ravioli \$35

Garlic Herb Butter • Parmesan Espuma

Duck Confit Stroganoff \$35

Tagliatelle • Red Wine Horseradish Cream • Duck Skin Chicarones • Chive Sour Cream

Spiced Bison Bolognese \$35

Pappardelle • Gochujang • Whipped Ricotta • Basil Tuille

LARGE PLATES

Potato Crusted Halibut \$50

Pommes Puree • Salt & Vinegar Fingerlings • Blood Orange • Shaved Fennel • Caper • Dill

Salmon \$45

Parsnip Puree • Brown Butter Parsnips • Brown Butter Beurre Blanc • Sage • Hazelnut

Roasted Half Chicken \$45

Celeriac Puree • Confit Baby Carrots • Burnt Cipollini • Chicken Jus

Venison Tenderloin \$55

Carrot Mousseline • Confit Baby Carrots • Cherry Port Glace

Crispy Pork Shank \$45

Creamy Polenta • Bacon & White Wine Braised Greens • Braising Jus

Braised Short Rib \$55

Sweet Soy Glaze • Gochugaru Sweet Pot Puree • Charred Broccolini • Pearl Onion

BUTCHER BLOCK | ALL CUTS COME WITH POMMES PUREE AND RED WINE DEMI

Filet Mignon | 8oz \$72

Rosemary • Red Wine Demi

NY Strip | 12 oz \$70

Rosemary • Red Wine Demi

Lamb Chops | 16oz \$80

Rosemary • Garlic Crusted

Bone In Ribeye | 18 oz \$80

Rosemary • Red Wine Demi

Porterhouse | 28 oz \$110

Rosemary • Red Wine Demi

Steak Frites | 8oz \$55

8oz Petite Tender • Garlic Frites • Au Poivre

SIDES

Pommes Frites \$16

Pomes Frites • Truffle Aioli

Crispy Brussels \$16

Bacon • Balsamic Onion Jam • Everything Season • Balsamic Fried Shallots

Mushroom Fricasse \$16

Garlic Oil Gilled Mushrooms • Frisee • Chives

Braised Greens \$16

Bacon • Onion • Garlic • White Wine • Hot Sauce

Grilled Asparagus \$16

Lemon Garlic Aioli • Parmesan • Cured Egg Yolk

Please notify your server of any allergy restrictions as not all ingredients are listed. *These menu items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.