

Keystone Ranch

A Colorado Dining Experience

STARTERS

House Baked Sourdough \$10.59

Chefs Choice of Butters and Preserves

Salmon Belly Tartare* \$23.30

Horseradish Creme Fraiche • Cucumber • Caviar • Everything Saltines

Confit Bacon \$16.94

Maple Bourbon Glaze • Cracked Black Pepper

Grilled Shrimp Cocktail \$26.47

Horseradish Cocktail Sauce • Charred Heirloom Tomatoes • Lemon Gel

Wagyu Meatballs \$19.06

Creamy Polenta • Ricotta • Pomodoro • Basil

Kale Caesar \$19.06

Garlic Oil Bread Crumbs • Parmesan Crisp • Anchovy • Lemon

Ranch Wedge \$19.06

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

Smoked Colorado Trout Salad \$19.06

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

Ranch Kettle Soup \$15.89

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

Soup du Jour \$15.89

MEAT & CHEESE

Wagyu Beef Tartare* \$25.42

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

Burrata Beets & Berries \$21.18

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

Delice de Bourgogne \$21.18

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

Duck Confit & Goat Cheese Terrine \$21.18

Apricot Mostarda • Grill Bread

Pork and Foie Country Pâté \$21.18

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

HOUSE MADE PASTA

Parisienne Gnocchi \$37.07

Tri-Color Cauliflower Puree • King Trumpet Mushrooms

Escargot Ravioli \$37.07

Garlic Herb Butter • Parmesan Espuma

Duck Confit Stroganoff \$37.07

Tagliatelle • Red Wine Horseradish Cream • Duck Skin Chicharrones • Chive Cream

Spiced Bison Bolognese \$37.07

Pappardelle • Gochujang • Whipped Ricotta • Basil Tuille

LARGE PLATES

Potato Crusted Halibut* \$52.95

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

Crispy Skuna Bay Salmon* \$47.66

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

Roasted Half Chicken \$47.66

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

Venison Tenderloin* \$58.25

Carrot Mousseline • Confit Baby Carrots • Cherry Port Glace

Crispy Pork Shank \$47.66

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

Braised Short Rib \$58.25

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 \$76.25

Rosemary • Red Wine Demi

NY Strip* | 12 oz \$74.13

Rosemary • Red Wine Demi

Lamb Chops* | 16oz \$84.72

Rosemary • Garlic Crusted

Bone In Ribeye* | 18 oz \$84.72

Rosemary • Red Wine Demi

Porterhouse* | 28 oz \$116.49

Rosemary • Red Wine Demi

Steak Frites* | 8oz \$58.25

8oz Petite Tender • Garlic Frites • Au Poivre

SIDES

Pommes Frites \$16.94

Pomes Frites • Truffle Aioli

Crispy Brussels \$16.94

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

Mushroom Fricasse \$16.94

Garlic Oil Gilled Mushrooms • Frisee • Chives

Braised Greens \$16.94

Bacon • Onion • Garlic • White Wine • Hot Sauce

Grilled Asparagus \$16.94

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.