

# Keystone Ranch

A Colorado Dining Experience

## MEAT & CHEESE

### Charcuterie Board | 17 <sup>GF</sup>

Selection of Artisanal & Locally Cured Meats

### Cheese Board | 16 <sup>V</sup> <sup>GF</sup>

Selection of Artisanal & Locally Produced Cheeses

### Charcuterie & Cheese Board | 29 <sup>GF</sup>

Chef's Choice of Three Cheeses & Three Meats

Served with grilled bread, sesame seed lavash, seasonal preserves, house mustard & pickled vegetables

## SEAFOOD

### Oysters on the Half Shell\* | 1/2 Dzn | 21 <sup>GF</sup>

Pink Peppercorn Mignonette • Cocktail Sauce • Green Chile Hot Sauce

### Chilled Jumbo Shrimp | 15 <sup>GF</sup>

Cocktail Sauce • Cucumber Slaw • Lemon

### Kanpachi Crudo\* | 19 <sup>GF</sup>

Fried Avocado • Aguachile Verde • Pickled Red Onion • Crispy Corn • Cilantro

### Smoked Rocky Mountain Trout Rilette | 14 <sup>GF</sup>

Lemon Kosho • Black Lime Labneh • Shaved Radish • Sesame Seed Lavash • Micro Herbs

### Blue Crab Beignet | 18

Cracked Mustard Aioli • Green Tomato Relsih • Watercress • Lemon Powder

## SMALL PLATES

### Beef Tenderloin Tartare\* | 20 <sup>GF</sup>

65° Egg Yolk • Preserved Lemon • Pickled Mustard Seed • Chive • Urfa Chile Flake • Toasted Brioche

### Burrata | 13 <sup>V</sup> <sup>GF</sup>

Oven Dried Tomato Jam • Olive Puree • Torn Herb Salad • Grilled Sourdough

### Wagyu Bone Marrow Brûlée | 17 <sup>GF</sup>

Bacon-Shallot Marmalade • Pickled Fennel • Pomegranate Syrup • Micro Herb Salad • Grilled Bread

### Crispy Brussels Sprouts | 11 <sup>V</sup> <sup>GF</sup>

Gochujang Glaze • Roasted Apple Emulsion • Honey Braised Shallots

### Tomato Braised Wagyu Meatballs | 16

Creamy Polenta • Ricotta • All Day Pomodoro • Parmigiano Reggiano • Torn Basil

## GREENS

### Summer Greens | 11 <sup>V</sup> <sup>GF</sup>

Baby Lettuces • Pickled Strawberries • English Cucumber • Sunflower Seed Butter • Basil Vinaigrette

### Grilled Peach Salad | 14 <sup>V</sup> <sup>GF</sup>

Arugula • Kale • Pistachio Granola • Goat Cheese Mousse • Pickled Red Onion • Honey-Mint Vinaigrette

### Ranch Wedge | 14 <sup>GF</sup>

Butter Lettuce • Point Reyes Blue Cheese • Breckenridge Bourbon Bacon • Oven Dried Tomato • Parmesan Crisp

## SOUP

### Ranch Kettle Soup | 9

Certified Angus Beef • Toasted Barley • Baby Potatoes • Corn • Bitter Greens

### Seasonal Rotating Soup | 9

Crafted Daily

Executive Chef - Kevin Simley | Sous Chef - Rafael Garzon

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.

GF-Gluten Free Upon Request V-Vegetarian or Vegan  -Healthy Option

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## BUTCHER

**Beef Tenderloin\*** | 6 oz | 10 oz | 48 | 64 <sup>GF</sup>

Certified Angus • Lombardi Meats • Colorado

**Cowboy Ribeye\*** | 16 oz | 65 <sup>GF</sup>

Certified Angus • Lombardi Meats • Colorado

**Hanger Steak\*** | 8 oz | 40 <sup>GF</sup>

Certified Angus • Lombardi Meats • Colorado

**Dry Aged Ribeye\*** | 12 oz | 60 <sup>GF</sup>

Certified Angus • Prairie Harvest • South Dakota

**Center Cut Prime NY Strip\*** | 12 oz | 62 <sup>GF</sup>

Certified Angus • Lombardi Meats • Colorado

**Colorado Rack of Lamb\*** | 12 oz | 58 <sup>GF</sup>

Naturally Raised • Summit Creek • Colorado

**Porterhouse\*** | 20 oz | 70 <sup>GF</sup>

Certified Angus • Lombardi Meats • Colorado

**Wild Game\*** | *MP* <sup>GF</sup>

Ask Your Server About Today's Cut

All Steaks Include Two Sides and a Signature Sauce or Compound Butter | Additional Sides +8 | Additional Sauces or Compound Butters +5

**Dry Aged Buffalo Tomahawk for Two\*** | 30 oz | 135 <sup>GF</sup>

Naturally Raised • Great Range Bison • Colorado

– Includes Three Sides & Two Sauces –

## SIDES

**Whipped Yukon Gold Potatoes** <sup>GF</sup> **V**


Butter • Cream

**Truffle Mac & Cheese** **V**

Gruyere • Herb Bread Crumbs

**Roasted Baby Carrots** <sup>GF</sup> **V** 

Orange Glaze

**Grilled Asparagus** <sup>GF</sup> **V** 

Lemon-Shallot Vinaigrette

**Hand Cut Fries**

Cracked Pepper Seasoning

**Cast Iron Twice Baked Potato** <sup>GF</sup>

Bacon • Scallion • Crème Fraîche • Colorado Cheddar

**Roasted Broccolini** <sup>GF</sup> **V** 

Toasted Garlic • Chile Flake

**Crispy Brussels Sprouts** **V**

Parmigiano Reggiano

**Roasted Mushrooms** <sup>GF</sup>

Chef's Daily Selection

## SAUCES & COMPOUND BUTTERS

**Red Wine Bordelaise** <sup>GF</sup>

**Classic Béarnaise** <sup>GF</sup> **V**

**Chimichurri** <sup>GF</sup> **V** 

**Breckenridge Bourbon Steak Sauce** <sup>GF</sup> **V**

**Point Reyes Blue Cheese Butter** <sup>GF</sup> **V**

**Black Truffle Butter** <sup>GF</sup> **V**

**Cowboy Butter** <sup>GF</sup> **V**

**Foie Gras Butter** <sup>GF</sup>

## STEAK ADDITIONS

**Butter Poached Lobster** <sup>GF</sup>

Tail | 4 oz | 20

**Grilled Jumbo Garlic** <sup>GF</sup> 

Shrimp | 3 ea | 15

**Butter Poached Blue** <sup>GF</sup>

Crab | 2 oz | 10

## LARGE PLATES

**Grilled Alamosa Striped Bass\*** | 38 

Preserved Lemon-Crab Dumplings • Cauliflower Puree • Spring Vegetable Pistou • Brown Butter Crumble

**Herb Roasted Red Bird Chicken** | 29 <sup>GF</sup> 

Grilled Fingerling Potato Salad • Piquillo Pepper Vinaigrette • Creamed Corn • Avocado Crema

**Duo of Sakura Pork** | 38

Tenderloin • Crispy Porchetta • Roasted Fennel Puree • Grain Salad • Pickled Rhubarb • Chicharrones • Pork Glace

**Pan Roasted Diver Scallops** | 37 

Sweet Corn Spätzle • Oyster Mushrooms • Shaved Asparagus • Blistered Corn Relish • English Pea Puree

**Chermoula Roasted Cauliflower Steak** | 26 <sup>V</sup> <sup>GF</sup> 

Braised Lentils • Benne Tahini-Lime Vinaigrette • Harrisa Yogurt • Golden Raisin Chutney

**Chef's Daily Feature** | *MP*

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## SWEETS

**Chocolate Pot de Creme | 9 V <sup>GF</sup>**

Toasted Marshmallow Whipped Cream • Graham Cracker  
Crumble • Caramelized Cocoa Nibs

**Lemon Poppy Seed Semifreddo | 9 V <sup>GF</sup>**

Roasted Strawberries • Peach Puree • Hazelnut Crunch

**Peach-Cardamom Doughnuts | 9 V**

Brown Butter Caramel • Fig Ice Cream • Lime Sugar

**Coconut Pavlova | 9 V <sup>GF</sup> **

Macerated Berries • Yuzu Curd • Honey-Lavender Chantilly

**Keystone Ranch Grand Marnier Soufflé | 12 V**

Pistachio Anglaise

**Ice Cream & Sorbet | 3 / Scoop V**

Seasonal Selection

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## KIDS

All Kids Entrées Come With Fresh Crudités and Ranch and a Scoop of Vanilla Ice Cream

### Hanger Steak Frites\* | 19

House Cut Fries • Grilled Asparagus • Demi Glace

### Pan Roasted Chicken Breast | 14

Mashed Potatoes • Grilled Asparagus • Herb Butter

### Pan Roasted Striped Bass | 17

Creamy Polenta • Roasted Broccolini • Herb Butter

### Mac & Cheese | 12

Gruyere Cheese Sauce • Toasted Bread Crumbs •  
Broccolini

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