

Keystone Ranch

A Colorado Dining Experience

CHARCUTERIE & CHEESE

Charcuterie Board | 17 ^{GF}

Trio of Artisanal & Local Cured Meats

Cheese Board | 16 ^V ^{GF}

Trio of Local & Old World Cheeses

Charcuterie & Cheese Board | 29 ^{GF}

Chef's Selection of Three Meats & Three Cheeses

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

SEAFOOD

Jumbo Lump Crab "Beignet" | 19

Cracked Mustard Aioli • Green Tomato Relish • Watercress Salad • Lemon Powder

Oysters on the Half Shell* | 1/2 Dzn | 21 ^{GF}

Pink Peppercorn Mignonette • Charred Tomato Cocktail Sauce • Green Chile Hot Sauce

Loch Duart Salmon Tataki* | 19 ^{GF}

Yuzu Ponzu • Sesame Brittle • Puffed Rice • Fried Avocado • Pickled Onion • Cilantro

Cast Iron Jumbo Tiger Shrimp | 16 ^{GF}

Roasted Garlic Butter • Fresh Herbs • Lemon • Charred Tomato Cocktail Sauce

SMALL PLATES

Beef Tenderloin Tartare* | 20 ^{GF}

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

Burrata | 16 ^V ^{GF}

Roasted Pear • Pepita-Beet Pesto • Brown Butter Crumble • Pumpkin Oil • Grilled Bread

Cider Braised Pork Belly | 17 ^{GF}

Red Rock Blue Cheddar Grits • Butternut Squash Hot Sauce • Huckleberry Preserves • Crackling • Sherry Syrup

Sweet Potato Croquette | 15

Duck Confit • Pumpkin-Rum Glaze • Shaved Apple Salad

Wagyu Bone Marrow Brûlée | 18 ^{GF}

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

Crispy Brussels Sprouts | 12 ^V ^{GF}

Gochujang Glaze • Roasted Apple Emulsion • Honey Braised Shallots

Tomato Braised Wagyu Meatballs | 17

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

GREENS

Winter Greens | 12 ^V ^{GF}

Baby Lettuce • Asian Pear • Radish • Shaved Manchego • Hazelnut Vinaigrette

Roasted Baby Beets | 14 ^V ^{GF}

Black Kale • Smoked Goat Cheese Mousse • Pepita Granola • Ice Wine Vinaigrette • Pine Syrup

Ranch Wedge | 14 ^{GF}

Butter Lettuce • Point Reyes Blue Cheese • Buttermilk Dressing • Bourbon Bacon • Oven Dried Tomato • Parmesan Crunch

SOUP

Ranch Kettle Soup | 9

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

Seasonal 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 BLOCK

Beef Tenderloin* | 6 oz | 10 oz | 54 | 68 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Cowboy Ribeye* | 16 oz | 66 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Hanger Steak* | 8 oz | 40 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Dry Aged Ribeye* | 12 oz | 62 ^{GF}

Certified Angus • Prairie Harvest • South Dakota

Center Cut Prime NY Strip* | 12 oz | 69 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Colorado Lamb Chops* | 12 oz | 64 ^{GF}

Naturally Raised • Summit Creek • Colorado

Buffalo Ribeye* | 12 oz | 60 ^{GF}

Naturally Raised • Great Range Bison • Colorado

Butcher's Cut* | *MP* ^{GF}

Today's Featured 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 | 136 ^{GF}

Naturally Raised • Great Range Bison • Colorado

- Includes Three Sides & Two Sauces -

SIDES

Whipped Yukon Gold Potatoes ^{GF} **V**


Butter • Cream

Truffle Mac & Cheese **V**

Gruyere • Herb Bread Crumbs

Roasted Baby Carrots ^{GF} **V** 

Orange Glaze

Grilled Asparagus ^{GF} **V** 

Lemon-Shallot Vinaigrette

Smashed Fingerlings ^{GF} **V** 

Pickled Peppers • Salsa Verde

Cast Iron Twice Baked Potato ^{GF}

Bacon • Scallion • Crème Fraîche • Colorado Cheddar

Blistered Greens Beans ^{GF} **V** 

Ponzu • Candied Walnuts

Crispy Brussels Sprouts **V**

Parmigiano Reggiano

Roasted Mushrooms ^{GF}

Daily Selection

SAUCES & COMPOUND BUTTERS

Red Wine Bordelaise ^{GF}

Classic Béarnaise ^{GF} **V**

Chimichurri ^{GF} **V** 

Bourbon Steak Sauce ^{GF} **V**

Point Reyes Blue Cheese Butter ^{GF} **V**

Black Truffle Butter ^{GF} **V**

Cowboy Butter ^{GF} **V**

Foie Gras Butter ^{GF}

EXTRAS

Butter Poached Lobster ^{GF}

Tail | 4 oz | 18

Grilled Jumbo Garlic ^{GF} 

Shrimp | 4 ea | 13

Butter Poached Jumbo ^{GF}

Lump Crab | 2 oz | 10

LARGE PLATES

Chermoula Roasted Alaskan Halibut | 43 

Lobster-Tomato Broth • Chorizo Sofrito • Fergola Sarda • Shaved Fennel Salad

Buttermilk Brined Airline Pheasant | 38 ^{GF}

Duck Fat-Goat Cheese Tamale • Bacon Braised Collard Greens • Cannellini Bean Puree • Poultry Jus

24 Hour Braised Colorado Lamb Shank | 42 ^{GF}

Squash Romesco • Garbanzo Stew • Moroccan Carrots • Black Garlic Labneh • Golden Raisin Chutney

Pan Seared Diver Scallops | 40 ^{GF} 

Cauliflower "Risotto" • Tempura Oyster Mushrooms • Roasted Apple-Sweet Potato Relish • Piquillo Gastrique

Ginger-Miso Glazed Cauliflower Steak | 30 ^V ^{GF} 

Shiitake Dumplings • Kimchi Fried Lentils • Togarashi Yogurt • Curry Vinaigrette • Black Sesame Salt

Chef's Daily Feature | *MP*

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