

# Keystone Ranch

A Colorado Dining Experience

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## CHARCUTERIE & CHEESE

### Cheese Board | 16 **V** **GF**

P'tit Basque • MouCo Camembert • Beemster XO Gouda

### Charcuterie Board | 19 **GF**

Elevation Salami • Tempesta Coppa Picante • Apricot Wild Boar Sausage

### Charcuterie & Cheese Board | 31 **GF**

Elevation Salami • Tempesta Coppa Picante • Wild Boar Sausage • P'tit Basque • MouCo Camembert • Beemster XO Gouda  
Served with Grilled Bread • Sesame Seed Lavash • Seasonal Preserves • House Beer Mustard • Pickled Vegetables

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## SMALL PLATES

### Burrata | 17 **GF**

Grilled Melon Relish • Country Ham • Aged Balsamic • Olio Verde • Herb Salad • Grilled Sourdough

### Ahi Tuna Tartare\* | 16 **GF**

Yuzu-Shoyu Ponzu • Scallion • Avocado • Fresh Horseradish • Cilantro • Sesame • Potato Chip

### Tomato Braised Wagyu Meatballs | 16

Creamy Polenta • Ricotta • All Day Pomodoro • Grana Padano • Torn Basil

### Cast Iron Jumbo Tiger Shrimp | 17 **GF**

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

### Crispy Fried Cauliflower | 13 **V**

Harissa Yogurt • Golden Raisin Marmalade • Poppy Seed Za'atar • Scallion

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## SOUPS & SALADS

### Summer Greens | 13 **V** **GF**

Baby Lettuce • Roasted Berry Vinaigrette • Candied Almonds • English Cucumber • Heirloom Tomato

### Ranch Wedge | 15 **GF**

Butter Lettuce • Point Reyes Blue • Buttermilk Dressing • River Bear Bacon • Oven Dried Tomato • Parmesan Crunch

### Lobster Bisque | 16 **GF**

Truffle Crema • Lobster Salad • Micro Greens • Sherry Reduction

Executive Chef - Kevin Simley

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

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|---|--|
| <p><b>Beef Tenderloin*</b>   6 oz   55 <sup>GF</sup><br/>Certified Angus • Lombardi Meats • Colorado</p> <p><b>Center Cut NY Strip*</b>   12 oz   60 <sup>GF</sup><br/>Certified Angus • Lombardi Meats • Colorado</p> <p><b>Bison Ribeye*</b>   12 oz   57 <sup>GF</sup><br/>Naturally Raised • Great Range Bison • Colorado</p> <p><b>Pan Seared Sea Scallops*</b>   6 oz   41 <sup>GF</sup> <br/>Dry Packed • Seattle Fish Company • North Atlantic</p> <p><b>Maple Brined Airline Chicken</b>   9 oz   33 <sup>GF</sup> <br/>Naturally Raised • Red Bird Farms • Colorado</p> | <p><b>Ribeye*</b>   14 oz   56 <sup>GF</sup><br/>Certified Angus • Lombardi Meats • Colorado</p> <p><b>Hanger Steak*</b>   8 oz   40 <sup>GF</sup><br/>Certified Angus • Lombardi Meats • Colorado</p> <p><b>Colorado Lamb Loin*</b>   8 oz   59 <sup>GF</sup><br/>Pasture Raised • Superior Farms • Colorado</p> <p><b>Grilled Norwegian Salmon*</b>   7 oz   38 <sup>GF</sup> <br/>Farm Raised • Seattle Fish Company • Norway</p> <p><b>Roasted Cauliflower Steak</b>   29 <sup>GF</sup> <b>V</b> <br/>Ginger-Miso Marinade</p> |
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- Includes Two Sides and a Signature Sauce or Compound Butter | Additional Sides +8 | Additional Sauces or Compound Butters +5**

## SIDES

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| <p><b>Whipped Yukon Gold Potatoes</b> <sup>GF</sup> <b>V</b><br/>Butter • Cream</p> <p><b>Truffle Mac &amp; Cheese</b> <b>V</b><br/>Gruyere • Herb Bread Crumbs</p> <p><b>Grilled Asparagus</b> <sup>GF</sup> <b>V</b> <br/>Lemon-Shallot Vinaigrette</p> <p><b>Roasted Mushrooms</b> <sup>GF</sup><br/>Roasted Garlic • Fresh Herbs • Sherry Vinegar</p> | <p><b>Crispy Fingerlings</b> <sup>GF</sup> <b>V</b> <br/>Scallion Pesto • Pickled Peppers</p> <p><b>Cast Iron Twice Baked Potato</b> <sup>GF</sup><br/>Bacon • Scallion • Crème Fraîche • Colorado Cheddar</p> <p><b>Roasted Brussels Sprouts</b><br/>Grana Padano • Lemon</p> <p><b>Charred Broccolini</b> <sup>GF</sup> <b>V</b> <br/>Crispy Garlic • Chile Flake</p> |
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## SAUCES & COMPOUND BUTTERS

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| <p><b>Red Wine Bordelaise</b> <sup>GF</sup></p> <p><b>Classic Béarnaise</b> <sup>GF</sup> <b>V</b></p> <p><b>Chimichurri</b> <sup>GF</sup> <b>V</b> </p> <p><b>Bourbon Steak Sauce</b> <sup>GF</sup> <b>V</b></p> | <p><b>Roasted Pepper Emulsion</b> <sup>GF</sup> <b>V</b> </p> <p><b>Cowboy Butter</b> <sup>GF</sup> <b>V</b></p> <p><b>Lobster-Citrus Butter</b> <sup>GF</sup></p> <p><b>Black Truffle Butter</b> <sup>GF</sup> <b>V</b></p> |
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## EXTRAS

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| <p><b>Grilled Jumbo Garlic</b> <sup>GF</sup> <br/>Shrimp   4 ea   12</p> | <p><b>Butter Poached Jumbo</b> <sup>GF</sup><br/>Lump Crab   2 oz   10</p> | <p><b>Point Reyes Blue</b> <sup>GF</sup> <b>V</b><br/>Cheese   2 oz   6</p> |
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## SWEETS

- Olive Oil Cake** | 12 **V**  
Roasted Berry Compote • Whipped Mascarpone Cream • Marcona Almond Crumble • Aged Balsamic
- Chocolate Pot de Creme** | 11 <sup>GF</sup> **V**  
Toasted Marshmallow Whipped Cream • Graham Cracker Crumble • Caramelized Cocoa Nibs
- Caramelized Banana Cheese Cake** | 12 **V**  
Salted Pretzel Crust • Brigadeiro Fudge • Caramelized Peanuts • Macerated Berries
- Ice Cream & Sorbet** | 3 / Scoop <sup>GF</sup> **V**   
Seasonal Selection

Executive Chef - Kevin Simley

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