

Keystone Ranch

A Colorado Dining Experience

MEAT & CHEESE

Charcuterie Board | 17

Selection of Local & Housemade Cured Meats

Cheese Board | 16

Selection of Artisanal & Locally Produced Cheeses

Charcuterie & Cheese Board | 29

Chef's Choice of Three Cheeses & Three Meats

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

SEAFOOD

Oysters on the Half Shell* | 1/2 Dzn | 21

Shallot-Banylus Mignonette • Horseradish Tomato Jam • Green Chile Hot Sauce

Blue Crab Beignet | 17

Green Goddess Aioli • Lemon Kosho • Watercress Salad • Lemon Powder

Jumbo Tiger Shrimp Cocktail | 15

Horseradish Tomato Jam • Bay Oil • Lemon

Ahi Tuna Crudo* | 15

Olive Oil-Yuzu Vinaigrette • Granny Smith Apple • Charred Shishito • White Shoyu • Puffed Grains

SMALL PLATES

Beef Tenderloin Tartare* | 20

64° Egg Yolk • Preserved Lemon • Pickled Mustard Seed • Chive • Urfa Chile Flake • Toasted Brioche

Wagyu Bone Marrow Brûlée | 15

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

12 Hour Braised Pork Belly | 17

Maple Glaze • Parsnip Puree • Jalapeño Huckleberry Jam • Miso-Pork Trotter Broth • Pine Bud Syrup

Crispy Brussels Sprouts | 11

Gochujang Glaze • Roasted Apple Emulsion • Honey Braised Shallots

Tomato Braised Wagyu Meatballs | 16

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

GREENS

Winter Greens | 9

Baby Lettuces • Shaved Pear • Fennel • Fresh Herbs • Honey Vinaigrette

Ranch Wedge | 14

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

Roasted Baby Beets | 14

Black Kale • Rocky Mountain Dawn Chevre • Beet Pesto • Pepita-Quiona Granola • Aged Balsamic • Pumpkin Oil

SOUP

Ranch Kettle Soup | 9

Angus Steak • Toasted Barley • Baby Potatoes • Winter Vegetables • Bitter Greens

Seasonal Rotating Soup | 9

Made 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 V-Vegetarian or Vegan  -Healthy Option

Keystone Ranch

A Colorado Dining Experience

BUTCHER

Beef Tenderloin* | 6 oz | 10 oz | 48 | 64 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Cowboy Ribeye* | 16 oz | 65 ^{GF}

Certified Angus • Lombardi Meats • Colorado

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

Certified Angus • Lombardi Meats • Colorado

30 Day Dry Aged Ribeye* | 12 oz | 60 ^{GF}

Certified Angus • Prairie Harvest • South Dakota

Center Cut Prime NY Strip* | 12 oz | 62 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Colorado Rack of Lamb* | 12 oz | 55 ^{GF}

Naturally Raised • Summit Creek • Colorado

10 Day Dry Aged Pork Rack* | 12 oz | 40 ^{GF}

Naturally Raised • Sakura Pork • Iowa

Wild Game* | *MP* ^{GF}

Ask Your Server About Today's Cut

Chef's Reserve Steak* | *MP* ^{GF}

Ask Your Server About Today's Limited & Special Cut

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

SIDES

Whipped Potatoes ^{GF}

Roasted Garlic

Truffle Mac & Cheese

Gruyere • Herb Bread Crumbs

Creamy Polenta

Green Chile • Bacon • Cheddar

Grilled Asparagus ^{GF} 

Lemon-Shallot Vinaigrette

House Cut Pommes Frites

Skin On • Sea Salt

Cast Iron Twice Baked Potato ^{GF}

Bacon • Scallion • Crème Fraîche • Aged Cheddar

Roasted Broccolini ^{GF} 

Toasted Garlic • Chile Flake

Crispy Brussels Sprouts

Parmigiano Reggiano

Roasted Wild Mushrooms ^{GF} ^V

Chef's Daily Selection

SAUCES & COMPOUND BUTTERS

Red Wine Bordelaise ^{GF}

Classic Béarnaise ^{GF}

Chimichurri ^{GF} 

Breckenridge Bourbon Steak Sauce ^{GF}

Point Reyes Blue Cheese Butter ^{GF} ^V

Black Truffle Butter ^{GF} ^V

Tarragon-Shallot Butter ^{GF} ^V

Foie Gras Butter ^{GF}

STEAK ADDITIONS

Butter Poached Lobster ^{GF}

Tail | 5 oz | 20

Grilled Jumbo Garlic ^{GF} 

Shrimp | 3 ea | 15

Butter Poached Blue ^{GF}

Crab | 2 oz | 10

LARGE PLATES

Grilled Skuna Bay Salmon* | 36 

Pan Fried Lobster-Crab Dumpling • Kimchi Butter • Grilled Bok Choy • Shiitake Dashi • Shaved Radish

Braised Great Range Bison Short Rib | 38 ^{GF}

Bacon-Green Chile Polenta • Corn Puree • Glazed Carrots • Crispy Garlic • Braising Jus Caramel

Pan Roasted Red Bird Chicken Breast | 29

Rockin' W Cheddar Croquette • Roasted Broccolini • Shaved Apple & Celery Root Salad • Black Garlic Jus

Tagliatelle | 26 ^V 

Arugula Pesto • Shishito Peppers • Roasted Squash • Micro Mirepoix • Preserved Lemon • Brown Butter Crumble

Pan Roasted Diver Scallops* | 36 ^{GF} 

Dirty Rice Cakes • Maque Choux Relish • Preserved Tomato Broth • Bay Leaf Oil

Roasted Cauliflower Steak | 25 ^V ^{GF} 

Lemon Tahini • Quinoa & Arugula Salad • Salsa Verde • Black Sesame Salt

Chef's Daily Feature | *MP*

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 V-Vegetarian or Vegan -Healthy Option

Keystone Ranch

A Colorado Dining Experience

SWEETS

Chocolate Pot de Creme | 9

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

Sticky Toffee Pudding | 9

Cardamom Caramel, Vanilla Bean Ice Cream, Toffee Crunch

Dulce de Leche Cheesecake | 9

Alfajores Cookie Crust, Coconut Coulis

Brown Butter Confit Apple | 9

Candied Walnut Streusel, Compressed Apple, Calvados Syrup, Honey Ice Cream

Keystone Ranch Grand Marnier Soufflé | 12

Pistachio Anglaise

Selection of Sorbets & Ice Cream | 3 / Scoop

Seasonal Selection, Fresh Berries