

Mountain Cuisine

Starters

Smoked Corn, Black Bean Crawfish

Cakes

Cajun Remoulade

\$11.25

Gorgonzola, Mascarpone, Caramelized Onion Cheese Cake

\$8

Buffalo Shrimp

Blue Cheese, Celery, Toasted Baguette

\$11.25

Edamame Hummus

EVOO, Warm Parmesan Flour

Tortilla Chips

\$7

Smoked BBQ Ribbets

Mountain BBQ

\$9

Molasses Cured Salmon

Hot Mustard & Molasses Drizzle

\$9.25

White Cheddar Crispy Grits, Seared

Shrimp, Andouille Sausage

Tasso Ham Gravy,

Shaved White Cheddar Cheese

\$10.25

Entrée

All Entrée's are served A la Carte, Please choose from our selection of sharable sides to accompany any mea

Soup and Salad Bar is included in all Entrée's

Certified Black Angus Steak Selection

Your choice of any of the 4 Black Angus A la Carte Steak Cuts

\$39

Grilled 18oz Porterhouse Steak

Roasted Garlic Butter

Crisp Tobacco Onions

16 oz. Cowboy Rib-eye

Roasted Crimini Mushrooms

Merlot Demi, Tobacco Onions

21 day - 12oz. Dry Aged NY Strip

Boursin Quenelle, Tobacco Onions

Huckleberry Merlot Gastrique

Dry Seared Tenderloin Medallions

Sweet Vermouth Glaze

Toasted Ciabatta Crouton, Asiago Crostini

Our Famous Certified Black Angus Roasted Prime Rib

All you can Eat! \$24.95

Tellicherry Pepper, Garlic & Kosher Salt Rubbed and Slow Roasted

Hickory Smoked Kurobuta Pork

Porterhouse

Blackberry Port Jus, Fried Cheese Grits

\$27

Baby Back Ribs

Full or Half slab, Mountain BBQ

Full rack \$29, Half rack \$19

Pan Seared Wapiti Elk Medallions

Lingonberry Grand Marnier Glaze
\$34

Deep Fried Cornish Game Hen
Garlic Herb Injected, Roasted Chicken Jus
\$26

Hickory Smoked Colorado Lamb Top Sirloin
Rosemary Garlic Infused,
White and Red Bean Tomato and Wild
Mushroom Ragout
Honey Balsamic Demi
\$31

Cast Iron Skillet Salmon
Sliced Heirloom Tomatoes
15-Year-Old Balsamic
\$25

Camp Fire Rocky Mountain Trout
Pablano Pepper Shallot Butter
\$21

Lobster and Crawfish Monica
Farfalle Pasta Toasted Baguette
\$ 24

**Herb Pesto Seared Ranch Style Boneless
Breast of Chicken**
Quartered Crimini Mushrooms
\$24

Spinach Risotto with Mascarpone Cheese
Wild Mushrooms, Tuber Vegetables
Diced Roma Tomato
\$19

Sides

Your Choice of Sharable Side \$4.95

Jumbo Salt Crusted Idaho Baked Potato

Yukon Gold Roasted Garlic Mashed

Cast Iron Pot of White and Red Bean Tomato and Wild Mushroom Ragout

5 Cheese and King Crab Macaroni

Sautéed Garlic Baby Spinach

Creamy Smoked Corn Maque Choux

White Balsamic Broiled Tender Asparagus

Haricot Vert & Fresh Chanterelle Mushrooms

Sautéed Baby Mushrooms in Garlic and Merlot

We are among an elite group of restaurants serving Certified Angus Beef® brand entrées. Uncompromising standards ensure it's a cut above USDA Choice and Prime, making it the best-tasting beef available.*