



RANCH HOUSE

RESTAURANT

THE RANCH HOUSE IS MARGARET RADCLIFFE'S ORIGINAL HOMESTEAD WHICH IS LOCATED ALONG AN OLD STAGECOACH TRAIL CROSSING THE CONTINENTAL DIVIDE FROM THE EAST, PASSED THROUGH THE ADJACENT DIAMOND BAR T RANCH, AND HEADED DOWN WHAT IS NOW COUNTY ROAD 83. BEFORE THE PRESENCE OF THE STAGECOACH TRAIL, THE UTE AND ARAPAHOE TRIBES FREQUENTED THIS AREA. DURING THE SUMMER MONTHS, THEY HUNTED AND FISHED ON WHAT IS NOW CALLED RANCH CREEK.

IN KEEPING WITH THE RICH HISTORY OF DEVILS THUMB RANCH, WE ARE COMMITTED TO PROVIDING OUR GUESTS WITH THE TRUE COLORADO EXPERIENCE THROUGHOUT THEIR ENTIRE STAY; FROM THE MOUNTAIN AND MEADOW VIEWS, TO THE WILDLIFE, LODGING, SUSTAINABLE ACTIVITIES AND PRACTICES, A FEW OF OUR KEY WORDS ARE "NATURAL" AND "SUSTAINABLE." WE BELIEVE IN ALL NATURAL BECAUSE IT'S THE RIGHT THING TO DO. WE EMPLOY THE CONCEPT OF SUSTAINABILITY TO RETAIN THE EARTH'S ABILITY TO REGENERATE, NOT DEplete, THE RESOURCES THAT MEET OUR HUMAN NEEDS

CONSISTENT WITH THESE BELIEFS IS OUR APPROACH TO FOOD SELECTION AND PREPARATION. OUR FOODS ARE LOCAL AND ORGANIC WHEN AVAILABLE, SUPPORTED BY RANCH GROWN PRODUCE WHEN POSSIBLE, THE DINING OPTIONS OFFERED ARE PREPARED FROM SCRATCH IN MODERN MANNER, STEEPED IN CENTURIES OF CULINARY TRADITION. OUR OFFERINGS REFLECT A CROSS SECTION OF FOODS INDIGENOUS TO COLORADO HERITAGE, WITH WORLDWIDE FLAVORS AND TECHNIQUES TO MAKE IT MODERN.

SMALL BITES

WAGYU TARTARE* — 18

PICKLED MUSTARD SEED, QUAIL YOLK, STURGEON ROE, HOUSE PICKLE, CROSTINI

GF BIG EYE TUNA CRUDO* — 16

RADISH, ARTICHOKE HEART, CRISPY CAPER, GRILLED WASABI WATERMELON, CUCUMBER FOAM

DUCK SPRING ROLL — 10

APRICOT SWEET CHILI, CHARRED GREEN ONION COULIS

GF V FAVA BEAN HUMMUS — 15

SUMMER GARDEN VEGETABLES, GRILLED GARLIC NAAN BREAD

BAKED BRIE — 16

FIG, WALNUT, THYME, MOUNTAIN FLOWER HONEY

GF V GRILLED WATERMELON SALAD — 14

GRILLED WATERMELON, BUTTER LETTUCE, WARM DATES, SHAVED RED ONION, TOASTED WALNUT, CHEVRE, CITRUS VINAIGRETTE

GF VINE RIPE CAPRESE SALAD — 16

ARUGULA, CHERRY TOMATO, BURRATA, GREEN ONION COULIS, PROSCIUTTO, ELDERBERRY BALSAMIC

GF ROASTED BEET AND ARUGULA SALAD — 11

PISTACHIO, ORANGE, FETA, WATERMELON RADISH, POPPYSEED DRESSING

RANCH HOUSE SOUP DU JOUR — M/P

ASK ABOUT TODAY'S SELECTION

v = VEGETARIAN ITEM

GF = GLUTEN FREE ITEM

* DENOTES ITEMS THAT CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



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ENTRÉE

GF BACON WRAPPED ELK LOIN* — 42

SALSIFY GRATIN, WILD FORAGED MUSHROOMS, HUCKLEBERRY DEMI

GF COLORADO RACK OF LAMB* — 38

MINTED PEA PUREE, THYME AND CHEVRE CARROTS, GRILLED PEARL ONION, BLISTERED TOMATO

GF PEACH & ROSEMARY PORCHETTA — 35

FINGERLING POTATOES, CHARRED GREEN ONION, GRILLED PALISADE PEACH, LOCAL RAINBOW CHARD

GF ROCKY MOUNTAIN TROUT* — 36

HORSERADISH POTATO CAKE, BRAISED GARDEN GREENS, CRISPY PANCETTA, MUSTARD CREME FRAICHE

GF PROSCIUTTO WRAPPED SCALLOPS* — 38

SEA SCALLOPS WRAPPED IN PROSCIUTTO, PEA PUREE, CORN-TOMATO RELISH, WATERMELON RADISH, LEMON CAVIAR

CLASSIC RANCH HOUSE BURGER* — 23

DEVILS THUMB WAGYU, LETTUCE, TOMATO, ONION, HOUSE PICKLE, CHEDDAR, HOUSE SAUCE, SERVED WITH A SIDE SALAD AND PARMESAN-TRUFFLE SHOESTRINGS

WAGYU TRUFFLE BURGER* — 25

TRUFFLE AIOLI, SMOKED BLUE CHEESE, CARAMELIZED ONION, MUSHROOM. SERVED WITH A SIDE SALAD AND PARMESAN-TRUFFLE SHOESTRINGS

VEGETARIAN MOUSSAKA — 26

IMPOSSIBLE "MEAT" EGGPLANT, POTATO, PARMESAN TOASTED BECHAMEL, FETA MOUSSE, RED WINE TOMATO PUREE

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	A La Carte	Dining Package
TOMAHAWK BISON RIBEYE* (20oz)	\$85	\$58
SERVED WITH SIDE SALAD, CHOICE OF SIDE AND ONE BUTTER OR SAUCE		

DEVILS THUMB RANCH WAGYU

5 OUNCE MINIMUM ON ALL WAGYU BY THE OUNCE. IF YOU ARE ON A DINING PACKAGE, 3 OUNCES OF WAGYU WILL BE INCLUDED IN YOUR PRICING. ALL DEVIL'S THUMB RANCH WAGYU IS SERVED WITH A SIDE SALAD, CHOICE OF ONE SIDE AND ONE BUTTER OR SAUCE. ADDITIONAL SIDES, SAUCES AND BUTTERS ARE A LA CARTE PRICING.

	A La Carte	Dining Package
TRI TIP* (6oz)	\$36	Inc.
FLANK STEAK* (6oz)	\$36	Inc.
HANGER STEAK* (6oz)	\$36	Inc.
TENDERLOIN* (FILET MIGNON)	\$15/Ounce	3oz. Included
NY STRIP*	\$14/Ounce	3oz. Included
RIBEYE CAP*	\$16/Ounce	3oz. Included
CENTER CUT RIBEYE*	\$14/Ounce	3oz. Included

By the ounce cuts are limited to availability

*IF YOU ARE PART OF A DINING PACKAGE, WE ENCOURAGE YOU TO SAMPLE OUR RANCH RAISED WAGYU AND OTHER STEAKS. IF CHOOSING TO UPGRADE TO WAGYU OFFERINGS, THE FIRST 3 OUNCES ARE INCLUDED ON A 5 OUNCE MINIMUM

SIDES

WILD FORAGED MUSHROOM AND PEARL ONION — 8	ROASTED CARROTS — 8
RHR SHOESTRING FRIES — 6	CHEVRE, CANDIED PECAN, LEMON, THYME
TRUFFLE OIL, PARMESAN	CREAMED GARDEN GREENS — 8
FINGERLING POTATO CONFIT — 9	SMOKED BACON, MUSHROOM, TRUFFLE CURED EGG YOLK
GARLIC, HERBS, GRANA PADANO, WHITE CYPRESS SALT	YUKON GOLD POTATO PUREE — 6

BUTTERS AND SAUCES

GREEN ONION COULIS — 3	WAGYU DEMI GLACE — 3
HUCKLEBERRY DEMI GLACE — 3	RANCH HOUSE STEAK SAUCE — 3
BEARNAISE — 3	MUSHROOM BUERRE ROUGE — 3
BLACK GARLIC BUTTER — 3	BONE MARROW COMPOUND — 3

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