



RANCH HOUSE

RESTAURANT

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Chef Choice Charcuterie Platter (ask for GF DF)	20
<i>House-Cured & Imported Meats, Artisan Cheese, Pickled Vegetable, Fruit Compote</i>	
DTR Steak Tartar * GF (ask)	9/oz
<i>Artisan Grilled Bread, Stone Ground Mustard, Olive, 20yr Aged Balsamic</i>	
Smoked Trout Pâté GF (ask)	16
<i>Artisan Grilled Bread, Sour Pickle, Micro Greens, Mustard Vinaigrette</i>	
Butter Poached Pacific Oysters GF	16
<i>Leek, Salsify, Preserved Lemon</i>	
Dungeness Crab & Avocado DF GF	17
<i>Preserved Romanesco, Turmeric Aioli, Micro Salad</i>	
Mushroom Duo GF DF	16
<i>Curried Porcinis, Prosciutto wrapped Enoki, Wilted Mustard Greens</i>	



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Roasted Carrot Bisque GF VEG DF	14
<i>Almond Milk, Cilantro-Chili Puree, Lotus Chip</i>	
Tomato Gazpacho GF VEG DF (ask)	13
<i>Avocado Salsa, Watermelon Crema</i>	
Heirloom Spinach Salad GF DF (ask)	14
<i>First Snow Goat Cheese, Pickled Onion, Poached Farm Egg, Shallot-Thyme Vinaigrette</i>	
Mixed Berry Salad GF VEG DF (ask)	13
<i>Feta Cheese, Pecan, Balsamic Vinaigrette</i>	
Roasted & Pickled Beet Tasting GF VEG VG (ask)	16
<i>First Snow Goat Cheese, Toasted Pistachio, Citrus, Infused Parsley Oil</i>	



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Vegetarian Pappardelle VEG DF (ask)	28
<i>Carrot, Radish, Turnip, Sugar Snap, Tomato, Onion, Lemon, Aged Parmesan</i>	
Chicken Coq Au Vin* GF DF	36
<i>Onion, Celery, Carrot, Mushroom, Garlic, Crispy Chickpea, Chive Flower</i>	
Dry Aged Colorado Lamb Loin* GF DF	44
<i>Sautéed Kale & Gigante Beans, Blistered Cherry Tomato, Red Pepper Puree</i>	
Bacon Wrapped Elk Loin*	42
<i>Fennel Heart, Roasted Petite Onion, Herbed Spätzle, Juniper Essence</i>	
Great Range Bison Loin* GF	36
<i>Puree of Rutabaga, Babe Farms Heirloom Carrot, Horseradish Gremolata</i>	
Rocky Mountain Stuffed Trout* GF DF (ask)	29
<i>Braised Fennel, Sundried Tomato, Orange, Truffle Wild Rice</i>	
Seared Diver Scallop* GF	32
<i>Rutabaga "Risotto", Wild Mushrooms, Absinthe Nage</i>	

*All Wagyu beef entrees served with
Parmesan-Truffle shoe string potatoes and a DTR garden salad with cherry tomato*

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Filet Mignon*	\$14 per oz	
New York Strip*	\$12 per oz.	
Wagyu Burger* (ask for GF DF)		25
<i>House Boursin Cheese, Bacon Jam, Fried Egg, Brioche Bun</i>		

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. \$8 supplemental will be charged for split Entrees.