



RANCH HOUSE

RESTAURANT

S T A R T E R S

Baked Brie	16
<i>Fig, Walnut, Thyme, Mountain Flower Honey</i>	
Fava Bean Hummus GF V	15
<i>Summer Garden Vegetables, Grilled Garlic Naan Bread</i>	
Wagyu Tartar*	18
<i>Pickled Mustard Seed, Quail yolk, Sturgeon Rose, House Pickle, crostini</i>	
Duck Spring Roll	10
<i>Apricot Sweet Chili, charred Green onion Coulis</i>	
Big Eye Tuna Crudo (ask for GF)	16
<i>Radish, Artichoke Heart, Crispy Caper, Grilled Wasabi Watermelon</i>	



S O U P & S A L A D

Soup of the Day	M/P
Grilled Watermelon Salad* GF V	14
<i>Grilled Watermelon, Butter lettuce, Warm Dates, Shaved Red Onion, Toasted Walnut, Chevre, Citrus Vinaigrette</i>	
Vine Ripe Caprese Salad GF	16
<i>Arugula, Cherry Tomato, Burrata, Green onion Coulis, Prosciutto, Elderberry Balsamic</i>	
Roasted Beet and Arugula Salad GF	11
<i>Pistachio, Orange Feta, Watermelon Radish, Poppyseed Dressing</i>	

GF= Gluten Free Item
V=Vegetarian Item

*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.



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E N T R E E S

Berkshire Pork Chop*	35
<i>Palisade Peach & Bacon Chutney, Fingerling Potato Confit, Green Onion Coulis</i>	
Bacon Wrapped Elk Loin* GF	42
<i>Salsify Gratin, Wild Foraged Mushrooms, Huckleberry Demi</i>	
Tomahawk Bison Ribeye*	85
<i>Served With a Side Salad, Choice of Side and One Butter or Sauce</i>	
Prosciutto Wrapped Scallops*	38
<i>Sea, Scallops Wrapped in Prosciutto, Pea Puree, Corn-Tomato Relish, Watermelon Radish, Lemon Caviar</i>	
Vegetarian Moussaka	26
<i>Impossible "Meat" Eggplant, Potato, Parmesan Toasted Béchamel, Feta Mousse, Red Wine Tomato Puree</i>	
Rocky Mountain Trout* GF	36
<i>Horseradish Potato Cake, Braised Garden Greens, Crispy Pancetta, Mustard Crème Fraiche</i>	
Dry Aged Colorado Lamb Loin* GF	40
<i>English Sweet Peas, Goat Cheese Crema, Red Wine-Pomegranate Demi, Pistachio Dust</i>	
Wagyu Truffle Burger*	25
<i>Truffle Aioli, Smoked Blue Cheese, Caramelized onion, Mushroom, Served with a Side salad and Parmesan-Truffle Shoestrings</i>	
Classic Ranch House Burger*	23
<i>Lettuce, Tomato, Onion, House Pickle, Cheddar Cheese, House Sauce, Served with a Side salad and Parmesan-Truffle Shoestrings</i>	

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5 ounce minimum on all wagyu by the ounce. All wagyu by the ounce are limited to availability. 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

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Filet Mignon*	\$15/oz
NY Strip*	\$14/oz
Ribeye*	\$14/oz
Ribeye Cap*	\$16/oz
Hanger Steak*	\$36/6oz
Flank Steak*	\$36/6oz



Wild Foraged Mushrooms and Pearl Onions- 8

RHR Shoestring Fries- 6

Truffle Oil, Parmesan Cheese

Fingerling Potato Confit- 9

Garlic, Herbs, Grana Padano, White Cypress Salt

Roasted Carrots- 8

Chevre, Candied Pecan, Lemon, Thyme

Creamed Garden Greens- 8

Smoked Bacon, Mushroom, Truffle Cured Egg Yolk

Yukon Gold Potato Puree- 8



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Green Onion Coulis- 3

Huckleberry Demi-Glace- 3

Béarnaise- 3

Black Garlic Butter- 3

Wagyu Demi-Glace- 3

Ranch House Steak Sauce- 3

Mushroom Buerre Rouge- 3

Bone Marrow Compound- 3

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