



RANCH HOUSE

RESTAURANT

TO SHARE

Charcuterie (ask for GF) <i>A Rotating Selection of Local, Imported, and House Made Cured Meats and Artisanal Cheeses</i>	25
Baked Elk Mushrooms <i>House Ground Elk Tenderloin, Raclette, Bacon & Onion Marmalade, Whipped Horseradish</i>	15
Wagyu Tartar* (ask for GF) <i>Cornichons, Shallot, Caper, Lemon, Quail Yolk, Brown Mustard, Olive Puree, Elderberry Balsamic, House Made Sheet Cracker</i>	18
Smoked Gouda & Crab Dip* (ask for GF) <i>Blue Crab, Smoked and Aged Gouda, Everything Lavash Cracker</i>	16
Fried Green Tomatoes <i>Buffalo Ricotta, Pickled Red Onion, Arugula, Smoked Red Pepper Coulis, Parmesan Frico</i>	15
½ Shell Kumamoto Oysters* <ul style="list-style-type: none">• <i>Raw with Mignonette & Caviar</i> (GF/ DF)• <i>Bienville</i>• <i>Rockefeller</i> (3 oyster minimum)	4/ea.

SOUP & SALAD

Chef's Rotating Soup	M/P
The Late Harvest* GF (ask DF) <i>Roasted Yam, Beet, Pear, Feta, Pepita Seed, Cranberry, Crouton Ring, Almond-Apple Dijon Dressing</i>	13
Kale & Apple (GF/DF) <i>Honeycrisp, Red Onion, Carrot, Seed Medley, Puffed Quinoa, Orange- Tabini Dressing</i>	13
Wedge GF <i>Baby Iceberg, Nueske's Bacon, Marinated Tomato, Gorgonzola Dressing, Smokey Bleu Cheese, Scallion</i>	14

Berkshire Pork Chop* (GF/DF)	35
<i>Peach and Bacon Chutney, Garlic & Herb potato Cake, Green Onion Coulis</i>	
Bacon Wrapped Elk Loin* GF	42
<i>Salsify Gratin, Wild Foraged Mushrooms, Huckleberry Demi</i>	
Rabbit Two Ways* GF	38
<i>Tenderloin Roulade with Spinach, Mushroom Duxelle, Boursin Cream, Confit Leg, Smoked Carrot Puree, Grilled Broccolini, Lingonberry-Thyme Gastrique</i>	
Apple-Butternut Gnocchi GF, Vegan	26
<i>Roasted Brussel Sprouts, Turnip, Radish, Wild Mushrooms, Candied Pecan, Elderberry Balsamic</i>	
Chilean Sea Bass* DF	41
<i>Sundried Tomato Couscous, Blistered Tomato, Chimichurri, Meyer Lemon Foam</i>	
Sea Scallops* GF (ask DF)	36
<i>Saffron & Leek Risotto, Asparagus, Trout Roe, Pancetta</i>	
Wagyu Burger* (ask GF)	28
<i>Morbier, Bacon & Onion Marmalade, Sunnyside Up Farm Egg, Seeded Brioche Bun Served with a Side Salad and Pommes Frites</i>	
Tomahawk Bison Ribeye* (GF/DF)	85
<i>22oz of Free Range Colorado Bison sourced from Diamond Tail Ranch. Served sliced or whole with your choice of one of our sides and three sauces or butters.</i>	

GF= Gluten Free Item

DF= Dairy 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.

DEVIL'S THUMB RANCH WAGYU

*Five 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.*

Coulotte*	\$14/oz
NY Strip*	\$16/oz
Center Cut Ribeye*	\$17/oz
Filet Mignon*	\$18/oz
Ribeye Cap*	\$20/oz

SIDES

Wild Foraged Mushrooms and Pearl Onions (GF/ DF ask) - 8

Pommes Frites (GF/DF) - 8

House Made Ketchup, Roasted Garlic & Truffle Aioli or Gochujang Aioli

Honey Roasted Carrots (GF/ DF ask) - 8

Goat Cheese, Candied Pecan, Fresh Thyme

Creamed Garden Greens* GF - 8

Bacon, Mushroom, Cured Egg Yolk

Yukon Gold Potato Puree GF - 8

ACCOUTREMENTS

Chimichurri - 3

Béarnaise* - 3

Black Garlic Compound Butter - 3

Wagyu Demi-Glace - 3

Green Peppercorn & Brandy - 3

Bone Marrow Compound - 3

GF= Gluten Free Item

DF= Dairy 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.