

MTN★PRIME

IDAHO SPRINGS - COLORADO

APPETIZERS

SPINACH & ARTICHOKE DIP

artichoke hearts, spinach, water chestnuts, cream cheese, & parmesan topped with feta cheese, served in a sourdough boule bowl with fresh raw veggies - [17]

SMOKED CHICKEN DRUMMIES GF

french cut colorado chicken served with fresh veggies

choice of two sauces: ranch or bieu cheese, & bourbon bbq, buffalo, thai, or alabama white - [23]

GRILLED BRIE

grilled triple cream french brie topped with a seasonal chutney, served with red anjou pears & crostini - [22]

BRUSSEL SPROUTS GF+

fried & tossed in a bacon vinaigrette with feta cheese, cayenne candied pecans, dried cherries, & slab bacon drizzled with alabama white sauce - [16]

BACON WRAPPED SHRIMP

six bacon wrapped shrimp, seared and finished with thai sauce, bok choy & sesame seeds - [19]

CRAB CAKES

two maryland style crab cakes served with a red pepper aioli - [21]

CARPACCIO*

thinly sliced filet mignon served raw with capers, arugula & parmesan, served with olive oil drizzle and crostini - [20]

SOUPS & SALADS

add: chicken breast [+8] 6 oz. sirloin* [+13] 4 grilled shrimp [+9] 6 oz. salmon* [+13] petite filet [+26]
dressings: ranch | bieu cheese | balsamic vinaigrette | bacon vinaigrette | green goddess | caesar

CAESAR

romaine tossed in house caesar, parmesan, balsamic reduction & croutons [side - 7 full - 13]

HOUSE

mixed greens, cucumbers, red onions, heirloom tomatoes, red pepper, & croutons - [side - 6 full-12]

HALF-HEARTED WEDGE GF +

heart of romaine, housemade bieu cheese dressing, slab bacon, heirloom tomatoes, sliced anjou pears, pickled onion, cayenne candied pecans, & balsamic reduction drizzle - [16]

STEAKHOUSE* GF

6 oz. sirloin, cipollini onions, heirloom tomatoes, dried cherries, & feta cheese served over a bed of mixed greens tossed in balsamic vinaigrette - [25]

ROASTED BEET AND CARROT GF +

baby arugula, roasted gold & red beets, roasted tri-color carrots, shaved radish & sunflower seeds with a house made green goddess dressing - [16]

SANDWICHES

ELK STEW - [cup - 8 | bowl - 14 | sourdough boule bowl - 17]

CLAM CHOWDER - [cup - 7 | bowl - 13 | sourdough boule bowl - 16]

choose: beer battered fries, sweet potato fries, slaw or chips | side house or side caesar [+4]

substitute: gluten free bun [+1]

BACKYARD BURGER*

our hand-packed angus grind with lettuce & red onion on a toasted brioche bun - [17]

substitute: chicken breast - [16] beyond - [19] bison - [19]

choice of cheese: cheddar | swiss | provolone | american

add: neuske's thick-cut applewood smoked bacon [+3] | stout caramelized onions [+2] | fried egg [+2] | avocado [+2] | sautéed mushrooms [+2]

THE CLUCKER

deep fried chicken breast, hot rub, bread and butter pickles, house slaw, neuske's smokehouse bacon, & alabama white sauce served on buttery texas toast - [22]

MTN PRIME SANDWICH

ribeye shaved in house with caramelized onions, provolone, and horseradish cream - [21]

+ contains nuts | GF gluten free

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

TENDERLOIN STROGANOFF

papardelle pasta, filet mignon tips, cremini mushrooms, & cipollini onions sautéed in creamy stroganoff sauce adorned with whipped sour cream & green onions - [25]

PARMESAN ALFREDO

linguini tossed in house made parmesan alfredo with roasted red tomatoes & green onion - [17]
add: chicken breast [+7] | 6 oz. sirloin* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon* [+13] | tofu [+6]

VEGAN STIR FRY GF

cremini mushrooms, red bell pepper, cipollini onions, & brussel sprouts tossed with rice noodles in an asian-inspired sweet & spicy sauce, adorned with house-smoked tofu & grilled bok choy [19]
substitute for tofu: chicken breast [+7] | 6 oz. sirloin* [+12] | 4 grilled shrimp [+9] | 6 oz. Salmon [+13]

BONELESS SHORT RIB

slow braised boneless short rib topped with blackberry cognac demi-glaze & sauteed mushrooms served atop a bed of garlic mashed potatoes & seasonal vegetables - [35]

LEMON CAPER SALMON*

six ounce atlantic salmon char grilled to order, served over parmesan risotto topped with lemon-caper cream sauce & grilled asparagus - [27]

BISON MEATLOAF

half-pound, bacon wrapped & cooked with our signature bourbon bbq sauce, served with garlic mashed potatoes & seasonal vegetables - [25]

VEGETARIAN SHRIMP PASTA

papardelle pasta, seared blackened shrimp, andouille sausage, red peppers, cipollini onions & garlic tossed in a light cajun cream sauce - [28]

★ STEAKS ★

All of our steaks are hand-cut in house. Our beef & bison are sourced from high country ranches across the west. We verify our temperatures based on the Certified Angus Branch guidelines.

RARE cool red center | **MEDIUM RARE** warm red center | **MEDIUM** warm pink center
MEDIUM WELL slight pink center | **WELL** no pink, cooked throughout

angus steaks are served with one side

CENTER-CUT FILET MIGNON*

7 oz. - [39]

SIRLOIN*

8 oz. [27]

NY STRIP*

14 oz. - [46]

BONELESS RIB EYE*

16 oz. - [53]

TOMAHAWK BISON RIB EYE*

served with two sides & one complimentary preparation
not recommended to be over medium

25 oz. - [105]

SURF & TURF*

7 oz. filet mignon & 6 oz. lobster tail served with a loaded baked potato - [61]

SLOW ROASTED PRIME RIB*

served with two sides, horseradish cream, & au jus
fridays & saturdays only

12 oz. - [41]

PREPARATIONS

sautéed mushrooms [+5]
caramelized onions [+4]
bleu cheese butter [+6]
blackberry cognac demi [+5]
maitre d'hotel butter [+6]
horseradish cream [+3]
cabernet & shallot butter [+6]

STEAK SIDES

additional sides [+7] each

loaded baked potato
beer battered french fries
sweet potato fries
grilled asparagus
roasted brussel sprouts with bacon vinaigrette
asian glazed bok choy with sesame seeds
garlic mashed potatoes & mushroom gravy
roasted tri color carrots
truffle cream corn

A LA CARTE

6 oz. Maine lobster tail - [28]
(4) Bacon Wrapped Shrimp [12]
(4) Grilled Shrimp [9]

- groups of 7 or more may be assessed an automatic gratuity of 20% -
- three split check maximum per table -