

APPETIZERS

Elevation Charcuterie Board

Colorado Cured Meats, House-Pickled Vegetables,
Olives, Nuts, Assorted Crackers
\$32

Cheeses of Colorado Board

Chef's Selection of 3 Colorado Cheeses, Jam,
Seasonal Fruit, Nuts, Crostini
\$20

Spinach Artichoke Dip

Spinach, Artichoke Hearts,
Four Cheese Blend, Pita Chips
\$20

Colorado Lamb Lollies

Herb Crusted Half Rack Colorado Lamb Served with
Mint Chimichurri
\$22

Hummus Trio – V

Roasted Red Pepper, Black Bean & Green Chile,
Avocado Lime, Tajin Pita Chips
\$16

Jumbo Shrimp Cocktail

Jumbo Poached Shrimp, Cocktail Sauce,
Ancho Chili Remoulade
\$20

SOUPS & SALAD

Rocky Mountain Chili

Verde Crema,
Cheddar Cheese,
Pickled Fresno Chili
\$12 Cup / \$18 Bowl

Tomato Basil Bisque

Herb - Citrus Crema • Crostini
\$14

Colorado Cobb Salad

In-House Smoked Turkey Breast, Applewood Bacon,
Tomato, Corn & Black Bean Relish, Egg, Avocado,
Cotija Cheese, Romaine, Smokey Chile Ranch
\$24

House Salad

Mixed Greens, Colorado Goat Cheese,
Grape Tomatoes, Candied Pecans,
White Balsamic Vinaigrette
\$12

Caesar Salad

Anchovy, Parmesan, Crostini, Lemon
\$18

Arugula Buratta Salad

Arugula, Blueberry. Balsamic Vinaigrette
\$22

Add a Protein to Your Salad

8oz Grilled Chicken Breast \$11
4oz Flat-iron \$14
3 Poached or Blackened Jumbo Shrimp \$9

PLATES

Vegetarian "Meatballs"

Impossible Meat 'Meatballs',
Pomodoro, Shaved Parmesan,
Over Linguine
\$35

Skuna Salmon

Wild Rice, Asparagus,
Tequila Lime Butter
\$45

Smoked 1/2 Chicken

Red Bird Farms Smoked ½
Chicken, Apple Walnut Slaw,
Garlic Whipped Potato,
Blackberry BBQ Sauce
\$38

Wild Game Meatloaf

Elk, Angus, Bison & Wild Boar, Roasted
Garlic Mashed Potatoes, Sautéed
Broccolini, Mushroom Demi-Glace
\$38

Whiskey Peach Glazed Duck

Seared Culver Duck Breast, Duck Fat
Fingerlings, White Wine Buttered
Asparagus
\$45

Blackened Shrimp & Bay Scallops

Jumbo Blackened Shrimp & Bay
Scallops, Baby Spinach, Roasted Red
Pepper Alfredo, Linguine
\$52

WEEKEND SPECIALS

SMOKED PRIME RIB

GARLIC WHIPPED POTATOES
ROASTED VEGETABLES
RED WINE ROSEMARY AU JUS
\$78

WEEKLY SEAFOOD SPECIAL

YOUR SERVER WILL BE RIGHT OVER WITH
ALL DETAILS AND PRICING
FOR THIS EVENINGS SPECIAL

STEAKS & CHOPS

Tomahawk Steaks

20oz Colorado Bison • 32oz Wagyu • 48oz Angus
\$135 \$210 \$195

Dry Aged Ribeye

Grilled 14oz Angus Ribeye
\$85

Bone-In New York Strip Steak Butter

16oz Angus
\$ 80

Gold Standard #9 Wagyu

12oz New York Strip
\$110

Steak Sauces & Toppers

\$4

Alpine Steak Sauce

Chimichurri

Horseradish Cream

Wild Mushroom Demi-Glace

Bordeaux Demi-Glace

Black Truffle & Herb Butter

Rocky Mountain Grill Flight

4oz Venison Tenderloin, Bordeaux Demi-Glace
4oz Bison Tenderloin, Tequila Lime Butter
4oz Elk Tenderloin, Blackberry Demi-Glace
\$65

Whiskey Onion Bison Ribeye

14oz Colorado Bison Ribeye
\$72

Colorado Angus Filet

8oz, Crispy Buttermilk Onions,
Bordeaux Demi -Glace
\$65

Bourbon Barrel Pork Chop

Bourbon Barrel Smoked & Reverse Seared
14oz Double Cut Pork Chop,
Honey Bourbon BBQ Sauce
\$45

Sides

Roasted Garlic Whipped Potatoes - \$10

Whiskey Onions - \$8

Grilled Asparagus - \$12

Broccoli - \$12

Vegetable du Jour - \$10

Duck Fat Fingerling Potatoes - \$8

Crispy Brussel Sprouts - \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gratuities may be shared. Parties may have 20% Gratuity added.

Executive Chef • Brent Butterfield

General Manager • Brett Daugherty