

Keystone Ranch

A Colorado Dining Experience

SMALL PLATES

Cheese Board | 16 ^V ^{GF}

P'tit Basque • MouCo Camembert • Beemster XO Gouda

Charcuterie Board | 19 ^{GF}

Elevation Salami • Tempesta Coppa Picante • Wild Boar Sausage

Charcuterie & Cheese Board | 31 ^{GF}

Elevation Salami • Tempesta Coppa Picante • Wild Boar Sausage • P'tit Basque • MouCo Camembert • Beemster XO Gouda

Served with Grilled Bread • Sesame Seed Lavash • Seasonal Preserves • House Beer Mustard • Pickled Vegetables

Jumbo Lump Crab "Beignet" | 19

Cracked Mustard Aioli • Green Tomato Relish • Watercress Salad • Lemon Powder

Tomato Braised Wagyu Meatballs | 16

Creamy Polenta • Ricotta • All Day Pomodoro • Grana Padano • Torn Basil

Cast Iron Jumbo Tiger Shrimp | 18 ^{GF}

Roasted Garlic Butter • Fresh Herbs • Lemon • Charred Tomato Cocktail Sauce

Crispy Fried Cauliflower | 13 ^V ^{GF}

Harissa Yogurt • Golden Raisin Marmalade • Poppy Seed Za'atar • Scallion

Burrata | 17 ^V ^{GF}

Beet Pesto • Pumpkin Oil • Granny Smith Apple • Country Ham • Brown Butter Crumble • Grilled Sourdough

Winter Greens | 13 ^V ^{GF}

Baby Lettuce • Roasted Pear • Sun Dried Cherry • Candied Piñon • Maple Vinaigrette

Ranch Wedge | 15 ^{GF}

Butter Lettuce • Point Reyes Blue • Buttermilk Dressing • River Bear Bacon • Oven Dried Tomato • Parmesan Crunch

Lobster Bisque | 16

Truffle Crema • Lobster Salad • Micro Greens • Sherry Reduction

BUTCHER BLOCK

Beef Tenderloin* | 6 oz | 55 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Center Cut NY Strip* | 12 oz | 60 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Hanger Steak* | 8 oz | 40 ^{GF}

Certified Angus • Stock Yards • Colorado

Pan Seared Sea Scallops* | 6 oz | 41 ^{GF}

Dry Packed • Seattle Fish Company • North Atlantic

Maple Brined Airline Chicken | 9 oz | 33 ^{GF}

Naturally Raised • Red Bird Farms • Colorado

Ribeye* | 14 oz | 64 ^{GF}

Prime • Lombardi Meats • Colorado

Bison Ribeye* | 12 oz | 61 ^{GF}

Naturally Raised • Durham Ranch • Wyoming

Braised Beef Short Rib* | 14 oz | 48 ^{GF}

Certified Angus • Lombardi Meats • Colorado

Loch Duart Salmon* | 7 oz | 38 ^{GF}

Farm Raised • Seattle Fish Company • Scotland

Chermoula Roasted Half Eggplant | 27 ^{GF} ^V

Includes Two Sides and a Signature Sauce or Compound Butter | Additional Sides +8 | Additional Sauces or Compound Butters +5

SIDES

Whipped Yukon Gold Potatoes ^{GF} ^V

Butter • Cream

Truffle Mac & Cheese ^V

Gruyere • Herb Bread Crumbs

Grilled Asparagus ^{GF} ^V

Lemon-Shallot Vinaigrette

Roasted Mushrooms ^{GF}

Roasted Garlic • Fresh Herbs • Sherry Vinegar

Roasted Butternut Squash ^{GF} ^V

Aged Balsamic • Espelette Pepper

Cast Iron Twice Baked Potato ^{GF}

Bacon • Scallion • Crème Fraîche • Colorado Cheddar

Blistered Baby Carrots ^{GF} ^V

Orange Glaze • Candied Walnuts

Crispy Brussels Sprouts ^V

Grana Padano • Lemon

SAUCES & COMPOUND BUTTERS

Red Wine Bordelaise ^{GF}

Classic Béarnaise ^{GF} ^V

Chimichurri ^{GF} ^V

Bourbon Steak Sauce ^{GF} ^V


Roasted Pepper Emulsion ^{GF} ^V

Cowboy Butter ^{GF} ^V

Lobster-Citrus Butter ^{GF}

Black Truffle Butter ^{GF} ^V

EXTRAS

Grilled Jumbo Garlic ^{GF} 
Shrimp | 4 ea | 12

Butter Poached Jumbo ^{GF}
Lump Crab | 2 oz | 10

Point Reyes Blue ^{GF} ^V
Cheese | 2 oz | 6

Executive Chef - Kevin Simley

Please notify your server of any allergies or dietary restrictions as not all ingredients are listed. *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 food borne illness.

GF-Gluten Free Upon Request V-Vegetarian or Vegan  -Healthy Option

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SWEETS

Keystone Ranch Grand Marnier Soufflé | 13

Pistachio Anglaise

- Due to Preparation Time Please Order at the Beginning of Meal -

Sticky Toffee Pudding | 12

Cardamom Caramel • Bourbon Ice Cream • Toffee Crunch

Yuzu Curd Tart | 12

Toasted Meringue • Marcona Almond Crumble • Roasted Berry Puree

Chocolate Pot de Creme | 11

Toasted Marshmallow Whipped Cream • Graham Cracker Crumble • Caramelized Cocoa Nibs

Caramelized Banana Cheese Cake | 12

Salted Pretzel Crust • Brigadeiro Fudge • Caramelized Peanuts • Macerated Berries

Ice Cream & Sorbet | 3 / Scoop

Seasonal Selection

Ranch Coffee | 12

Grand Marnier • Kahlua • Crème de Cocoa

DESSERT WINES

Sauternes | Chateau Rolland | 15

St. Suprey | Moscato | Napa | 15

Ice Wine | Inniskillin | 25

Reisling | Inniskillin | 50

PORTS & MADEIRA

Sandeman | Fine Rich Maderia | Portugal | 12

Malmsey | Madeira | 15

Grahams 6 Grapes Reserve | Port | 10

Portal Fine Tawny Port | Tawny Port | 9

Taylor Fladgate 10yr | Tawny Port | 12

Taylor Fladgate 20yr | Tawny Port | 20

Taylor Fladgate 30yr | Tawny Port | 32

Taylor Fladgate 40yr | Tawny Port | 44


We thank you for your overwhelming support and understanding during these difficult times. Your safety is and has always been our number one priority and we are following all guidelines set by the CDC and CDPHE. We ask that our guests also follow these same guidelines. We hope you enjoy your visit to Keystone and we hope to see you next time.

Cheers,

The Keystone Ranch Staff

Executive Chef - Kevin Simley

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