# SADDLERIDGE

...take a bite of the Old West

## **Starters**

BACON CANDY 9.00 gf six pieces /cornmeal sugar glaze

### FARMHOUSE CHEESES 13.00 v

cracker bread / house pickles Haystack Buttercup / MouCO ColoRouge / Avalanche Midnight Blue

# SMOKED TROUT GUACAMOLE 10.00

ruby trout/micro cilantro / tortilla chips

# PIMENTO CHEESE 9.00 v

green chiles /cheddar / tortilla chips

# **QUAIL 22.00**

bbq grilled quail / ancho-lime slaw / hominy cornbread

# PRAIRIE BUTTER 14.00

aka beef bone marrow / cilantro chimichurri / garlic toast

# MUSSELS 15.00

tomatillo / shallots / jalapeno / bacon / lime / cilantro / garlic toast

# BUFFALO RED CHILE 11.00 gf

tortillas / sour cream

### Greens

### STEAKHOUSE WEDGE 16.00 gf

comes with a knife / iceberg / tomatoes / blue cheese / pork belly / scallions

# COWBOY COBB 17.00 $_{ m gf}$

mix greens / tomatillo ranch / black beans / pulled pork / tortilla bits / cheddar / tomatoes / avocado

### CAMPFIRE GRAINS 15.00 v

farro / barley / sweet potato / raisins / cherries / sunflower seeds / maple dressing

# KALE CAESER 14.00 gf

kale / iceberg / ancho Caesar dressing / cotija cheese / pepitas / garlic crouton

v = vegetarian 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 food-borne illness

# **Chuck Wagon Classics**

## PAN SEARED CHICKEN 32.00 gf

cilantro cream sauce / sweet potato / braised kale / bacon-corn relish

# SADDLERIDGE MAC + CHEESE 18.00 v

green chiles /smoked cheddar / crispy onion / black beans / pico

## ROCKY MOUNTAIN CAMPFIRE TROUT 28.00 gf

in foil / lemon brown butter/ herbs / wild rice stuffing / haricots vert

# **BRAISED BISON SHORT RIBS 38.00**

mole jus /garlic mashed potatoes / roasted baby carrots /toasted seeds

# Steaks and Chops and Roasts

Locally sourced, grass fed.

# 6 oz. BEEF TENDERLOIN\* 39.00 gf

cherry steak sauce

# 16 oz. BONE-IN BEEF RIBEYE\* 45.00 gf

roasted jalapeno butter

# 7 oz. COLORADO RACK OF LAMB\* 48.00 gf

chimichurri

# 12 oz. SLOW ROASTED BISON PRIME RIB\* 42.00

limited availability, horseradish, au jus

14 oz. BEEF NY STRIP\* 44.00 gf

chipotle demi

# FIXINS'

COWBOY BEANS  $4.00~\rm gf$  GARLIC MASHIES  $5.00~\rm v$  WILD RICE & MUSHROOM STUFFING  $5.00~\rm gf$  HONEY CHIPOTLE BABY CARROTS  $6.00~\rm v~\rm gf$  SAUTEED GREEN BEANS  $5.00~\rm v~\rm gf$ 

Welcome to Living Museum of the Old West. Please enjoy the history around you and ask your server about the after dinner self-guided tour or get an after dinner drink in the Saloon