



# SADDLERIDGE

## STEAKHOUSE & SALOON

### BEEF\*

Certified Angus Filet  
6oz.....39

Wagyu NY Strip  
14oz.....49

### BISON\*

Dry Aged Bone-In Ribeye  
16oz.....56

NY Strip  
12oz.....42

### GAME\*

Rocky Mountain Elk T-Bone  
12oz.....42

Venison Bone-In Rib Chop  
9oz.....39

### SAUCES & SPICES

House Made Chili Rub  
Blue Cheese Butter  
House Made Steak Sauce  
Mushroom Peppercorn Demi  
Ea...4  
Three .....10

### ADDITIONS

OSCAR STYLE.....18  
Hollandaise Sauce / Jumbo Lump Crab / Asparagus  
  
COWBOY STYLE.....11  
Red Chile Sauce / Bacon / Scallions / Cheddar  
  
½ POUND BAKED LOBSTER TAIL.....35  
Drawn Butter

## SLOW ROASTED BISON PRIME RIB\*

*Limited Availability*

Marinated 24 Hours / Horseradish Aioli / Au Jus  
12oz.....42

### COLORADO GOAT CHEESE GNOCCHI

Spinach / Roasted Tomatoes / Roasted Mushrooms  
Red Pepper Marinara / Crispy Onion.....28

### CEDAR PLANKED RAINBOW TROUT

Coriander Brown Sugar Rub / Apple Onion Jam  
Pickled Onion / Root Veggies.....34

## THE SADDLERIDGE TASTING

*Serves 3-4 people*

Certified Angus Filet / Bison NY Strip / Two Venison Chops / Two Colorado Lamb Lollipops  
All Three Sauces / All Family Style Sides

179

### SIDES.....7

Twice Baked Potato Casserole *cheddar/bacon/scallions/sour cream*

Glazed Root Vegetables *Colorado honey/lime/sea salt*

Roasted Asparagus *cotija/chili flake/oregano*

Green Chile Grits *Jumpin' Good chevre/lemon zest*

\*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



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## STEAKHOUSE & SALOON

### HISTORY...

Saddleridge was built by the Shearson-Lehman Corporation as a private retreat for its clients and executives in 1987. Architecture was done by Zehren and Associates of Avon, Colorado. Interior design, art and artifact collections were done by Naomi Leff and Associates of New York City. The result is that Saddleridge is currently one of the largest private collections of American Western artifacts and art in the United States, outside of a museum. Many of the highlights of that collection are in the Centennial Library.

### SMALL PLATES & THINGS TO SHARE

#### MUSSELS.....16

Tomatillo Broth / Bacon / Lime  
Cilantro / Toasted Baguette

#### ROASTED BONE MARROW.....15

Blueberry Jam / Assorted Pickles  
Sea Salt / Grilled Pita

#### DUCK WINGS.....18

Honey & Harissa Glaze  
Yogurt Sauce / Fennel Slaw

#### SMOKED TROUT GUACAMOLE.....14

House Smoked Fish / Black Beans / Tomatoes /  
Spent Grain Tortilla Chips

### COLORADO LAMB LOLLIPOPS\*

Chimichurri / White Bean Puree  
One for 16.....Three for 45

### SALADS & SOUP

#### SPINACH.....12

Dried Blueberries / Jumpin' Good Goat Feta / Dried Cherries / Pepitas / Maple Poppy Vinaigrette

#### CHOPPED WEDGE.....14

Bacon / Tomato / Blue Cheese / Scallion / Iceberg / Tomatillo Ranch

#### KALE CAESER.....12

Kale and Iceberg / Smoked Trout / Marinated Peppers / Toasted Garlic / Ancho Chile Dressing

#### BUTTERNUT SOUP.....14

Jumbo Lump Crab / Coconut Milk / Yellow Curry / Pickled Carrots / Scallions / Sesame

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