



SADDLERIDGE

STEAKHOUSE & SALOON

BEEF*

Black 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

House Made Chili Rub
Blue Cheese Herb Butter
House Made Steak Sauce
Whiskey Peppercorn Jus
Ea...4
Three10

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 BUFFALO PRIME RIB*

Limited Availability

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

COLORADO GOAT CHEESE GNOCCHI

Arugula / Roasted Tomatoes / Portobello Mushroom
/ Parmesan Broth / Toasted Bread Crumbs28

CEDAR PLANKED RAINBOW TROUT

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

THE SADDLERIDGE TASTING

Serves 3-4 people

Black Angus Filet / Bison NY Strip / Elk T-Bone / 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/chile 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 / Grilled Bread

ROASTED BONE MARROW.....15

Blueberry Jam / Pickled Onion
Sea Salt / Grilled Bread

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 / Marinated White Beans

One for 16.....Three for 45

SALADS & SOUP

SPINACH.....12

Dried Blueberries / Jumpin' Good Goat Feta / Granny Smith Apple / Candied Pepitas / Maple Vinaigrette

COBB.....14

Housed Smoked Trout / Bacon / Egg / Tomato / Blue Cheese / Scallion / Romaine / Tomatillo Ranch

CAESER.....12

Cotija Cheese / Romaine / Roasted Marinated Peppers / Toasted Garlic / Ancho Chile Caesar Dressing

BUTTERNUT SOUP.....14

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

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