



(888) 481-ZOOM

<http://www.mountainzoom.com>

Aspen Room

APPETIZERS

- Rancho Brisket Queso \$15.00
American cheese, Monterey Jack cheese, Cerveza del Rancho beer, grilled jalapenos, onions, smoked beef brisket, Fritos
- Smoked Trout Dip \$15.00
Rocky Mountain smoked trout, cream cheese, scallions, chipotle, grilled ciabatta bread
- Chili Cheese Fries \$15.00
Fresh hand-cut potato fries topped with Colby Jack cheese and choice of our Pork Green Chili or Elk Red Chili
- Roasted Bone Marrow \$18.00
Two roasted bones topped with garlic, kosher salt, and fresh cracked pepper served with frilled garlic toast and chimichurri
- Stuffed Mushrooms \$14.00
French onion-Gruyere cheese filled w/ toasted garlic breadcrumbs
- Wild Game Sausage Board \$19.00
Huckleberry venison, herbed duck, Colorado elk, rattlesnake-rabbit, pretzel bread, queso, apricot chutney, mustard
- Chips and Queso \$12.00
House made tortilla chips and fresh queso made with smoked jalapenos and onions.
- Fried Pickle Spears \$9.00
breaded pickle spears, fried crispy w/ ranch dressing on side

SOUPS & SALADS

- Pork Green Chili \$6.00
Chunks of braised pork, Mi Abuelo farmed Hatch Green Chiles, tomato, onions, Colby Jack cheese, sour cream.
- Elk Red Chili \$6.00
Colorado elk, Colby Jack cheese, red onions, crushed corn chips.
- Caesar Salad \$7.00
Romaine lettuce, aged parmesan, croutons, Caesar dressing.
- House Salad \$7.00
Chopped Romaine and Iceberg lettuce, cucumber, red onion, grape tomato, croutons, Ranch or Bleu cheese dressing.
- Wedge Salad \$7.00
Iceberg lettuce wedge, grape tomatoes, bacon pieces, chives, ranch dressing
- Butternut Squash Soup \$6.00
sauteed spiced apples, herbed cream, pepitos
- Steak Salad \$18.00
Grilled 6 oz top sirloin, mixed greens, tomatoes, egg, bacon, crumbled bleu cheese, balsamic vinaigrette.
- Fall Salad \$8.00
mixed greens, goat cheese, pomegranate seeds, spiced pecans, huckleberry vinaigrette

Sandwiches

- All include hand-cut french fries**
- Porky's BBQ Sandwich \$14.00
Cherry-smoked pulled pork, cheddar cheese, crispy fried onion strings, brioche bun, served w/ choice of Lillie's-Q Smokey BBQ Sauce or Cakalacki Gold Mustard Sauce.
- Elk Chili Dog \$12.00
Elk sausage link, elk red chili, red onion, Colby jack cheese, house-baked sub roll. Boars Head yellow mustard or deli mustard available on request.
- The Ranchero Prime \$17.00
Our flagship sandwich with pecan-smoked beef tenderloin, provolone cheese, beer-sauteed onions, tomatoes, pickles, brioche bun.
- Blackstone's Classic Reuben \$15.00
Corned beef brisket, imported Swiss cheese, sauerkraut, Thousand Island dressing, grilled rye bread.
- OG Burger \$14.00
Fresh ground beef, Romaine lettuce, red onions, tomatoes, pickles, brioche bun. Real mao, yellow mustard on request.
- Bison Bacon Burger \$17.00
Colorado bison, bacon, cheddar cheese, lettuce, red onion tomato, pickles. Mayo or mustard on request.
- Outlaw Burger \$15.00
Fresh ground beef, Vermont cheddar cheese, smoked bacon, fried onion ring, Lillie's-Q Smokey BBQ Sauce, brioche bun.
- The Little Jimmy \$16.00
Grilled chicken breast, pepper jack cheese, bacon, sauteed yellow onions, Lillie's-Q Smokey BBQ Sauce, ciabatta bun
- Smoked Cuban \$15.00
Smoked pulled pork, honey ham, imported Swiss cheese, pickles, yellow mustard, grilled ciabatta bun.

Entrees

- Top Sirloin Beef Steak \$27.00
Grilled 12 oz sirloin steak served with Yukon gold mashed potatoes or seasonal vegetables.
- Tenderloin Beef Filet \$31.00
Grilled 8 oz beef tenderloin filet with Yukon Gold mashed potatoes or seasonal vegetables.
- Tuscan Salmon \$24.00
seared salmon, crispy pancetta, garlic tomato broth, Cannellini bean puree, Kalamata olives, artichoke hearts, sauteed spinach
- Pumpkin Ravioli \$18.00
maple citrus beurre blanc, sauteed spinach, asiago cheese
- Bison Stroganoff \$18.00
bison, blend of shitake, button, and oyster mushrooms, bison gravy, egg noodles, garlic breadstick
- Buttermilk Fried Chicken \$20.00
Buttermilk fried boneless chicken breast and thigh, Yukon Gold mashed potatoes, collard greens, chili honey drizzle.

Sides

- Gourmet Onion Rings \$6.00
- Fried Okra \$3.00
- Sweet Potato Fries \$3.00
- Fresh-Cut French Fries \$3.00

Desserts

- Bourbon Bread Pudding w/ Ice Cream \$10.00
291 Colorado Bourbon-soaked raisins, a 291 Colorado Bourbon cream sauce, house made candied pecans, topped with Blue Bell Buttered Pecan ice cream
- Oreo Mousse Cake \$7.00
Oreo cookies, white chocolate mousse
- Chocolate Indulgence Cake \$7.00
flourless double-chocolate cake. Gluten free.