

HIGH PLAINS™ STEAKHOUSE

STARTERS & SHARABLES

Grilled Thick-Cut Bacon \$14

Smoky, savory bacon steak with a side of our signature house BBQ sauce.

Shrimp Cocktail \$24

Chilled Colossal shrimp with a bold, zesty classic cocktail sauce.

Fried Calamari \$14

Crispy golden rings with house red sauce.

Burrata & Heirloom Tomatoes \$16

Creamy burrata with ripe heirloom tomatoes, seasoned and drizzled with House Balsamic Vinagrette.

Crab Cakes \$16

Pan-seared Fresh Crab finished with house Citrus sauce.

Tempura Portobello Fries \$12

Crisp-fried meaty mushroom strips with house Yum Yum sauce.

Truffle Fries \$12

Golden fries tossed in truffle oil and Parmesan, served with Balsamic Aioli.

HEARTY SOUPS

Prime Rib Soup \$13

Rich, savory broth loaded with tender prime rib and hearty vegetables.

Creamy Tomato Bisque \$13

Silky tomato cream, served with grilled sourdough cheese bites.

BURGERS

Hand formed in-house, served with fries.

The Swan Ranch* \$16

One patty with melted cheese, lettuce, tomato, onion and a pickle.

Bacon Cheeseburger* \$18

One patty with crisp bacon, cheese, lettuce, tomato, and pickle.

Smash Burger* \$16

Two crispy-edged smashed patties with melted cheese, lettuce, tomato, onion, and pickle. *Three smashed patties \$22.*

Bison Burger* \$24

One bison patty with cheese, lettuce, tomato, and pickle.

Build Your Own* \$16

One patty with melted cheese and your choice of lettuce, tomato, onion, and/or pickle.

Customize with our burger add-ons!

Burger Add Ons

One additional patty \$8
Pork Belly \$5
Pork Belly Jam \$4

Bacon \$3
Avocado \$3
Jalapeños \$2

Mushrooms \$2
Fried Egg \$2
Sautéed Onions \$2

SANDWICHES

All sandwiches served with fries.

Roasted Chicken Sandwich \$18

Juicy roasted chicken, mozzarella, sautéed onion, arugula, and garlic mayo on toasted ciabatta.

Flat Iron Steak Sandwich \$23

Grilled flat iron steak with Swiss, arugula, sautéed onions, and a drizzle of balsamic reduction.

Cuban Grilled Cheese \$16

Roasted pork, ham, swiss, mozzarella, and pickles pressed with garlic mayo and yellow mustard.

FROM THE SEA

Includes side house salad and bread.

Salmon \$36

Broiled and served with sautéed spinach, roasted red beets, topped with house honey lime.

Fish & Chips \$26

Beer-battered Haddock fillet with crisp fries and classic tartar.

FARMHOUSE PASTAS

Includes side house salad and bread.

Bison Lasagna \$30

Layers of bison ragù, pasta, and creamy béchamel, baked golden.

Penne Truffle Cream \$20

Al dente pasta in velvety truffle cream with English peas and crisp pancetta.

With Grilled Chicken \$25 / with Shrimp \$30

HOUSE SAUCES \$4

First sauce is complimentary.

Peppercorn Sauce

Creamy with a punch of cracked pepper.

Horseradish Cream

Smooth with a fiery kick.

Chimichurri

Bright herbs and garlic in olive oil.

Blue Cheese

Rich, tangy, and bold.

SALADS

Caesar \$14

Romaine hearts tossed with our house-made Caesar dressing, finished with Parmesan and crunchy herb croutons. *With Grilled Chicken \$18 / with Shrimp \$22*

Wedge Salad \$14

Crisp iceberg wedge topped with smoked bacon, ripe tomato, and creamy blue cheese dressing.

Bibb \$14

Tender bibb lettuce with fresh herbs, radicchio, candied walnuts, shallots, and blue cheese in balsamic vinaigrette. *With Grilled Chicken \$18 / with Shrimp \$22*

Cobb \$16

Romaine with avocado, bacon, goat cheese, hard-boiled egg, tomato, and red onion, finished with choice of dressing. *With Grilled Chicken \$21 / with Shrimp \$26*

Steakhouse \$23

Sliced Flat Iron steak over romaine with mango, cherry tomatoes, fresh basil, red onion, and choice of dressing.

FLATBREADS

Farm-Fresh Flatbread \$14

Stone-fired flatbread topped with roasted tomatoes, mozzarella, avocado, balsamic Red onions, goat cheese, Balsamic Glaze, and fresh basil.

Prosciutto, Arugula & Balsamic Flatbread \$17

Garlic-herb butter base with mozzarella, thin-sliced prosciutto, arugula, olive oil, shaved Parmesan, and balsamic glaze.

Margherita Flatbread \$12

Stone-fired flatbread topped with house red sauce and burrata, garnished with fresh basil.

FROM THE BUTCHER

Includes side house salad and bread.

Filet Tenderloin* \$50

10 oz Center-cut and buttery tender.

Ribeye* \$55

14 oz richly marbled, bold flavor, grilled to perfection.

Petite Grass Fed Tenderloin* \$38

5 oz grass-fed filet. Grass Run Farms - Greeley, CO

New York Strip* \$54

14 oz classic, firm and juicy with full-bodied taste.

30oz Bone-In Ribeye (For Two)* \$150

Share-worthy showpiece.

Long Bone Pork Chop \$42

Juicy, slow-roasted and topped with a pecan honey mustard crust.

Whole-Roasted Lemon Rosemary Chicken \$29

Crispy skin, tender and juicy. Seasoned with lemon and rosemary.

Add a lobster tail to any cut \$25 | Add 3 colossal shrimp \$12

SIDES \$7

Baked Potato

Choice of butter, sour cream, cheese, chives.

Mac & Cheese

Creamy, baked, and topped with golden bread crumbs.

Roasted Asparagus

Roasted and lightly seasoned with olive oil, pepper and sea salt.

Sautéed Mushrooms

Buttery, herb-scented mushrooms cooked until tender.

Creamy Garlic Mashed Potatoes

Smooth and fluffy with roasted garlic richness.

Honey & Brown Sugar Brussels Sprouts

Roasted crisp with a sweet-smoky, soy glaze.

Side-sized Wedge Salad

Side-sized Caesar Salad

Small Bowl of Prime Rib Soup

DESSERTS \$10

Traditional Cheesecake

Silky smooth with graham cracker crust.

Häagen-Dazs Trio

A classic trio of vanilla, chocolate, and strawberry ice cream.

Blueberry Bread Pudding

Warm and comforting, finished with a sweet blueberry touch.

Tiramisu

Light layers of mascarpone and espresso-soaked sponge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINKS

CANNED BEER \$5

- Arizona Hard Green Tea
- Arizona Hard Peach Tea
- Arnold Palmer Spiked
- Odell IPA
- Sierra Nevada Hazy Little Thing IPA
- Voodoo Ranger Juicy Haze IPA
- Black Tooth Saddle Bronc Brown Ale

HARD SELTZER \$5

- White Claw Black Cherry
- White Claw Black Berry
- White Claw Peach
- White Claw Green Apple

DRAFT BEER \$6

- Bud Light
- Coors Light
- Michelob Ultra
- Busch Light
- Miller Lite
- PBR
- Blue Moon
- Mango Cart
- Black Tooth Saddle Bronc Brown Ale
- Odell IPA
- Modelo
- Modelo Negra
- Twisted Tea
- Seasonal Rotator (Ask Server)

BOTTLE BEER \$5

- Budweiser
- Bud Light
- Coors Light
- Coors Banquet
- Michelob Ultra
- Heineken
- Shiner Bock
- Sam Adams Seasonal
- Pacifico
- Corona
- Stella
- Topo Chico Strawberry Guava

SPECIALTY COCKTAILS \$13

- High Plains Old Fashioned**
Woodford Reserve Bourbon, Demerara Sugar, Angostura Bitters, Orange Bitters, Orange Peel, Luxardo Cherry
- Border Bulldog**
Titos Vodka, Kahlúa, Heavy Cream, Pepsi
- Cadillac Margarita**
Don Julio Añejo Tequila, Cointreau, Fresh Lime Juice, Agave Nectar, Grand Marnier Float, Tajín, Lime
- Premium Bloody Mary**
Titos Vodka, Tomato Juice, Lemon Juice, Horseradish, Worcestershire Sauce, Tabasco Sauce, Celery Salt, Smoked Paprika, Freshly Cracked Black Pepper
- Max Bet Mule**
Titos Vodka, Lime Juice, Ginger Beer, Orange
- Triple Crown Gimlet**
Hendrick's Gin, Lime Juice, Dry Vermouth, Simple Syrup, Garnished with Lime

MOCKTAILS \$11

- Citrus & Thyme Cooler**
Orange Juice, Lemon Juice, Honey Syrup, Sparkling Water, Fresh Thyme
- Tropical Sunrise**
Pineapple Juice, Lime Juice, Passion fruit Syrup, Pomegranate Juice

RED WINES

	6OZ	BOTTLE
Conquista (2023) Malbec Mendoza, Argentina	5	18
The Velvet Devil (2022) Merlot Washington	7	24
Cline (2023) Zinfandel Lodi, California	7	24
Da Vinci (2023) Chianti Italy	7	24
Josh Reserve (2022) Cabernet North Coast, California	8	30
Freakshow (2021) Cabernet Lodi, California	10	38
Angels & Cowboys (2022) Blend Sonoma County, California	11	40
The Prisoner (2022) Blend Napa Valley, California	24	90
Stags Leap (2021) Cabernet Napa Valley, California		100

WHITE WINES

	6OZ	BOTTLE
Cavit (2024) Pinot Grigio Italy	6	22
Kung Fu Girl (2024) Riesling Washington	7	26
Kendall Jackson (2023) Sauvignon Blanc California	7	26
Butter Chardonnay California	8	30
Santa Margherita (2024) Pinot Grigio Italy	13	48
Rombauer (2023) Chardonnay California		80

BUBBLES

	6OZ	BOTTLE
Lamarca Prosecco Veneto, Italy	10	39
Veuve Clicquot Brut France	18	65
Nicolas Feuillatte Brut France	20	75

DESSERT & FORTIFIED WINES

	6OZ	BOTTLE
Grahams' Six Grapes Reserve Port Douro, Portugal	8	30
Graham's Tawny 10-Year Port Douro, Portugal	14	52
Primo Amore Moscato Italy	7	28

NON ALCOHOLIC \$5

- Michelob Ultra Zero
- Athletic Upside Dawn NA
- Heineken 0.0
- Golden Ale
- Corona NA
- White Claw Black Cherry 0.0
- Athletic Run Wild NA IPA