

HIGHLANDS RANCH RESORT

Nestled in the forested shadows of beautiful Mount Lassen is Highlands Ranch Resort
a contemporary mountain lodge steakhouse.

Executive Chef Joe Symmes and talented crew provide creative country cuisine, scratch cooking
with locally sourced ingredients including some imported delights.

“To create a lasting memory or a smile at the memory of a favorite dish. That is our goal
every time we put on our coats and sharpen our knives” *Chef Joe*

APPETIZERS

Billy Blue Bread half 10 · full 15

blue cheese · garlic · crusty french bread · secret stuff · heirloom tomato · italian parsley

Bone Marrow 15 « [gluten friendly](#)

split veal bones · hawaiian sea salt · garlic toast corners · pea shoots · strawberry fig jam

Brie en Croute 16

french brie · panko breaded · roasted garlic · herbed crostini · burgundy poached pear
prosciutto de parma · italian coppa · blackberry balsamic syrup

Blackened Ahi 17

hawaiian ahi · chef joe's five chili rub · spicy veggie slaw · wasabi aioli · ginger soy syrup

Chipotle Honey Prawns 16

hawaiian blue prawns · panko breading · orange zest · chipotle · local star thistle honey

Calamari Tempura 12

calamari steak strips · almanor amber ale beer batter · cajun remoulade · fresh lemon

Artichoke Jalapeno Dip 15

fire roasted artichokes · jalapeno · mascarpone · herbs · garlic · tortilla chips · balsamic

LODGE SALADS

our salad dressings and vinaigrettes are made in house · split salads are available for an additional \$4

Romaine Wedge 11 « gluten friendly

hearts of romaine · english cucumber · heirloom tomatoes · shaft blue cheese · bacon bits
blue cheese dressing

Champagne Pear 10 « gluten friendly

spring baby lettuces · bartlett pears · orange imperials · candy walnuts · shaft blue cheese
champagne citrus vinaigrette

Classic Caesar 9 « add anchovies 3

hearts of romaine · garlic butter croutons · creamy caesar dressing · parmesan cheese

The Lodge 8 « gluten friendly

spring baby lettuces · heirloom tomatoes · garlic butter croutons · balsamic vinaigrette

PASTA PIASTRE

Mac & Cheese 20 « add chicken 7 · prawns 9

roasted garlic béchamel · mozzarella · fontina
gruyere · asiago · provolone · parmesan · ziti pasta
heirloom tomatoes · asparagus

Cajun Chicken 24

rocky jr. airline chicken · peppers · garlic
wild mushrooms · ziti pasta · chipotle cream
scallions · asparagus

Pasta Ala Vodka 22 « add chicken 7 · prawns 9

fresh garlic · wild mushrooms · baby spinach
white wine · ziti pasta · heavy cream · asparagus
ricotta cheese · toasted pistachios

FEATHERED

Country Fried Chicken 24

rocky jr. organic airline chicken · spiced flour dredge
asparagus tips · white corn whipped potatoes
pan jus cream gravy

Santé fe Chicken 24 « gluten free

rocky jr. organic airline chicken · five chili rub
roasted white corn salsa · california brown rice
asparagus spears · chipotle honey

Cajun Chicken Gumbo 26

rocky jr. organic airline chicken · five chili rub
andouille sausage · peppers · okra · onions
garlic · corn · cajun gravy · brown rice

SEAFOOD

hawaiian blue prawns to sterling silver salmon we order the freshest and most sustainable seafood available delivered 3 times a week, our seafood is hand selected and fileted by Chef Joe to assure perfect quality.

Silver Salmon 27

sterling silver salmon filet · vegetable stir fried rice · asparagus tempura
garlic sriracha aioli · ginger soy syrup

Prawn Scampi 27 « *gluten friendly with brown rice*

hawaiian blue prawns · wild mushrooms · heirloom tomatoes · garlic
asparagus spears · choice of california brown rice or angel hair pasta

Fish and Chips 22

hawaiian mahi mahi · lassen ale works almanor amber ale beer batter
veggie coleslaw · hand cut french fries · cucumber tartar sauce · fresh lemon

Cajun Shrimp & Grits 25

hawaiian blue prawns · sweet peppers · fresh okra · garlic · creole cream
southern five cheese grits · fried green heirloom tomatoes · fresh lemon

Bourbon Street Calamari 27

calamari steak · seasoned panko breading · rock shrimp · sweet peppers
fresh okra · cajun creole cream · california brown rice · asparagus spears



STEAKHOUSE GRILL

Highlands Ranch Resort proudly serves, in house aged and hand cut certified angus beef, fire roasted above 800° and topped with roasted garlic compound butter

Highlands Ranch Resort Chefs are trained to cook your steak to a true temperature

rare 125-130 "Cold Red Center" **medium rare** 130-140 "Warm Red Center"
medium 140-150 "Pink Center" **medium well** 150-160 "Small Pink Center"

Filet Mignon 42 « gluten free

"the banker" a 9 ounce cut · whipped potatoes · heirloom carrots

Ribeye 39 · 49 « gluten free

"the cowboy" a 24 ounce bone -in cut · whipped potatoes · asparagus spears

"the cowgirl" a 14 ounce boneless cut · whipped potatoes · asparagus spears

Top Sirloin 32 · 37 « gluten free

"the greenhorn" a 16 ounce baseball cut · whipped potatoes · garden vegetables

"the outlaw" a 10 ounce top sirloin steak · whipped potatoes · garden vegetables

Beef Short Rib 32

braised short rib · whipped potatoes · pan jus · bone marrow · heirloom carrots

Lamb Chops 39 « gluten free

sonoma lamb · artichoke crust · whipped potatoes · bordelaise · asparagus spears

STEAKHOUSE TOPPERS & SIDES

garlic prawns 11 • wild mushrooms 6 • veal demi-glace 5

billy blue topping 5 • garden vegetables 4 • asparagus spears 5