



HIGHLANDS

RANCH RESORT

appetizers

AGED BRIE CHEESE

aged brie, herb panko crust, bacon pepper jam, prosciutto crisp, pears, crostini 17

CRISPY BRUSSEL SPROUTS

pork belly, garlic aioli, parmesan cheese 19

CALAMARI TEMPURA

steak strips, cajun remoulade 21

CRISPY CAULIFLOWER

spicy beer battered cauliflower, chipotle ranch 15

CHIPOTLE HONEY PRAWNS

six giant prawns, panko, chipotle honey, orange, almonds 24

BLUE BREAD

crusty french bread, blue cheese, secret stuff, heirloom tomato 15

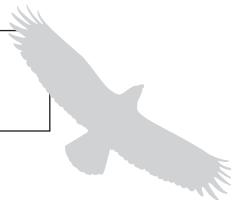
BLACKENED AHI TUNA

sushi grade, five spice chili rub, veggie slaw, soy reduction 24

BONE MARROW

roasted bone marrow, chimichurri, sourdough crostini 25

"We put the somewhere in the middle of nowhere."



lodge salads

our salad dressings and vinaigrettes are made in house
additions: anchovies 4 / chicken 6 / prawns (3) 12 / salmon 17

split salads are available for an additional 4

CLASSIC CAESAR

romaine hearts, creamy caesar dressing, croutons, parmesan cheese **12**

WEDGE

hearts of romaine, english cucumber, grape tomato, daily's bacon, shaft blue, blue cheese dressing **14**

GARDEN

spring lettuces, grape tomatoes, english cucumber, carrot ribbon, balsamic vinaigrette **11**

CHAMPAGNE PEAR

organic spring mix, pears, mandarin oranges, sweet walnuts, shaft blue, champagne citrus vinaigrette **14**

pasta piastre

our signature pastas are made to order
additions: prawns (3) 12 / mary's organic chicken 7 / silver salmon 17 / lobster tail 37

PORCINI MUSHROOM RAVIOLI

garlic cream, sweet pepper trio, lemon truffle oil, parsley, asparagus **32**

PAIRING SUGGESTION: DAVIS BYNUM, RUSSIAN RIVER VALLEY, PINOT NOIR 15

PASTA ALA VODKA

marinara ala vodka, italian sausage, zucchini squash, onions, mushrooms, cavatappi pasta, ricotta cheese **28**

PAIRING SUGGESTION: LAVA CAP, SIERRA FOOTHILLS, BARBERA 13

MACARONI AND CHEESE

mozzarella, fontina, guyere, provolone, parmesan, bechamel sauce, parmesan cheese, cavatappi pasta, asparagus **25**

PAIRING SUGGESTION: DIORA MONTEREY, CHARDONNAY 11



feathered

made with mary's organic airline chicken breast

COUNTRY FRIED CHICKEN

buttermilk marinade, five chili dredge, corn whipped potatoes, pan gravy, garden vegetables **29**

PAIRING SUGGESTION: DAVIS BYNUM, RUSSIAN RIVER VALLEY, PINOT NOIR 15

SANTE FE CHICKEN

california white rice, roasted corn salsa, chipotle honey, asparagus **29**

PAIRING SUGGESTION: LONG MEADOW RANCH, NAPA VALLEY, SAUVIGNON BLANC 13

seafood

from hawaiian ahi to alaskan silver salmon, we order the freshest and most sustainable seafood available, always hand selected for quality

PRAWN SCAMPI gluten friendly with california white rice

prawns, garlic, blistered tomatoes, lemon beurre blanc, asparagus, angel hair pasta **34**

PAIRING SUGGESTION: FLOWERS, SONOMA COAST, CHARDONNAY 19

SILVER SALMON

6 oz filet, vegetable stir-fried rice, asparagus, sriracha aioli, ginger soy reduction **34**

PAIRING SUGGESTION: DAVIS BYNUM, RUSSIAN RIVER VALLEY, PINOT NOIR 15

BOURBON STREET CALAMARI

tender calamari steak, seasoned panko, california white rice, new orleans cream sauce, asparagus **30**

PAIRING SUGGESTION: POETS LEAP, COLUMBIA VALLEY, RIESLING 12

HIGHLANDS FISH AND CHIPS

fresh beer battered hawaiian mahi mahi, veggie slaw, tartar sauce, house cut fries **28**

PAIRING SUGGESTION: NORTH COAST BREWING, SCRIMSHAW PILSNER 7



steakhouse grill

highlands ranch resort proudly serves in-house 45-day wet aged and hand cut certified angus beef, fire roasted above 800° and topped with roasted garlic compound butter. our chefs are trained to cook your steak to a true temperature:

RARE	125-130° Cold Red Center	MEDIUM	140-150° Pink Center
MEDIUM RARE	130-140° Warm Red Center	MEDIUM WELL	150-160° Small Pink Center



FILET MIGNON

8 oz hand cut tenderloin, choice of garlic mashed potatoes or baked potato, garden vegetables 58

PAIRING SUGGESTION: AUSTIN HOPE, PASO ROBLES, CABERNET SAUVIGNON 19

RIBEYE

16 oz boneless cut, choice of garlic mashed potatoes or baked potato, garden vegetables 59

PAIRING SUGGESTION: POST AND BEAM, NAPA VALLEY, CABERNET SAUVIGNON 28

BUFFALO SHORTRIB

braised buffalo short rib, garlic mashed potatoes, asparagus, wild mushrooms, cabernet pan jus 45

PAIRING SUGGESTION: PESSIMIST, RED BLEND, PASO ROBLES 13

BEAST BURGER (ELK, HOG, BISON, WAGYU)

gluten friendly bun available 

half pound patty, swiss cheese, bacon, demi glace, sauteed mushrooms, grilled onions, lettuce and tomato, house cut fries 26

PAIRING SUGGESTION: ALEXANDER VALLEY VINEYARDS, SONOMA VALLEY, MERLOT 12

STEAKHOUSE TOPPERS & SIDES

creamy horseradish 1

chimichurri 3

garden vegetables 4

veal demi-glace 5

garlic blue topping 5

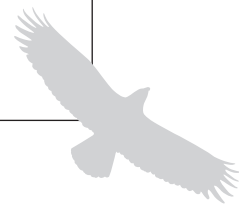
wild mushrooms 7

prosciutto wrapped asparagus 9

mac and cheese 9

prawns (3) 12

lobster tail 37



GLUTEN FRIENDLY. PLEASE BE AWARE THAT OUR GLUTEN FRIENDLY PRODUCTS ARE PREPARED IN KITCHENS THAT HANDLE MANY OTHER WHEAT PRODUCTS. THEREFORE WE CANNOT AND DO NOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

20% SERVICE CHARGE IS ADDED TO PARTIES OF 10 OR MORE. CHECKS CAN BE SPLIT UP TO THREE TIMES PER PARTY.

12/26/23

