



# HIGHLANDS RANCH RESORT

## starters

### **french onion soup** \$9

crouton and melty signature cheese blend topper

### **burrata** \$24

4 oz fresh burrata cheese, pistachio pesto, local peaches, prosciutto, mixed baby greens, balsamic glaze, crushed pistachio, sourdough crostini

### **charred prawns** \$24 **GF**

five colossal black tiger prawns, 5 chili marinade, pepper bacon jam, cilantro crema

### **crispy brussels sprouts** \$19 **GF**

garlic aioli, parmesan cheese  
add pork belly +3

### **calamari tempura** \$21

calamari steak strips, tempura batter, cajun remoulade

### **blue bread** \$15

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

### **duck nachos** \$19 **GF**

duck confit, melted signature cheese blend, fresh pico de gallo, cilantro crema,

### **blackened ahi tuna** \$24 **GF**

sushi grade ahi tuna, five chili spice, wakame, soy glaze, sesame

### **bone marrow** \$25

2 roasted bones, chimichurri, sourdough crostini

"we put the somewhere in the middle of nowhere"

