



lodgesalads

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

garden 12

organic spring mix, grape tomato, english cucumber, carrot ribbon, house balsamic vinaigrette

classic caesar 13

chopped romaine hearts, creamy caesar dressing, herbed croutons, grana american parmesan cheese

wedge 14

hearts of romaine lettuce, english cucumber, grape tomato, smoked pork belly, point reyes blue cheese, blue cheese dressing

peach and feta 15

tender mixed greens, local sliced peaches, smoked feta, praline pecans, sweet red onion, dried cranberry, citrus vinaigrette

pasta

our signature pastas are made to order
additions: grilled prawns 12/ mary's organic chicken 12/ salmon 17/ lobster tail 37

cajun pasta 34

cavatappi pasta, creole cream sauce, andouille sausage, black tiger prawns, sauteed mushroom mix, spinach, sweet peppers, grana american parmesan

pesto linguini 28

linguini pasta, basil pesto, grana american parmesan, sauteed signature mushroom blend, fire roasted tomato, balsamic reduction, crushed pistachio

macaroni and cheese 25

gruyere, fontina, gouda, grana american parmesan, bechamel, cavatappi pasta, fire roasted tomato, parsley





feathered

made with mary's organic airline chicken breast

country fried chicken 31

buttermilk brine, five chili dredge, roasted corn whipped potatoes, pan gravy, asparagus

chicken marsala 34 GF

pan seared mary's organic chicken breast, chef's wild mushroom mix, marsala wine, roasted garlic whipped potatoes, blistered tomato

seafood

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



highlands fish and chips 28

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

prawn scampi 34 GF

ruby wild rice or linguini pasta, black tiger prawns, wild mushroom, grape tomato, garlic, lemon beurre blanc, asparagus

halibut 44

6 oz wild caught halibut, ruby wild rice, tropical salsa, ginger soy glaze, asparagus spears, sesame, edible orchid

seared salmon 31

pan seared faroe island salmon, blackening spice, summer succotash, blistered tomato, lemon dill sauce



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

our certified angus beef steaks are now served ala carte as a standalone item. choose your favorite cut and customize your sides.

bone in

14 oz pork ribeye 32

12 oz new york strip 45

8 oz filet mignon 53

12 oz filet mignon 75

16 oz cowgirl ribeye 56

bone in

34 oz cowboy ribeye 125

ala carte sides

steakhouse beans 9 sauteed mushroom 9

cajun corn 11 mac and cheese 12

brussels sprouts 10 prawns (3) 12
pork belly + 2

loaded baker 9 5 oz lobster tail 37

garlic whipped spuds 8 prosciutto asparagus 12

broccolini 9 roasted cauliflower 9



steak additions

garlic blue spread 6

caramelized onion 5

roasted garlic butter 3

chimichurri 4

veal demi-glace 6

creamy horseradish 2

pepper bacon jam 4

buffalo shortrib 45

braised buffalo shortrib, garlic mashed potatoes, asparagus, wild mushrooms, cabernet sauvignon pan jus

beast burger (elk, hog, bison, wagyu) 26

half pound patty, swiss cheese, bacon, demi-glace, sautéed mushroom, grilled onions, lettuce tomato, house cut fries



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