

## ENTREES SERVED WITH...

**Fort Breads** -A selection of pumpkin walnut muffins and rustica rolls.

**Fort Dinner Salad** - Seven crisp greens topped with pickled ginger, diced jicama, toasted pepitas and a peppadew pepper. Add shrimp or smoked duck for \$4

**Dressing Choices:** Chunky Maytag Blue Cheese, Herbal Damiana\* House Vinaigrette, Jalapeño-Buttermilk Ranch, Chipotle Honey or Balsamic Vinegar & Fine Extra Virgin Olive Oil  
*\*Reputed aphrodisiac herb*



Sissy Bear's paw print denotes a heritage recipe featured on The Fort's menu in the 1960s

## COLORADO TERRITORY BEEF

**Beef Filet Mignon "Tenderlips"** - so tender it is like the first kiss!

8-ounce choice center cut, grilled to perfection. Served with seasonal vegetables and Fort potatoes. \$42

**Scout Johnnie Baker's Top Sirloin**

12-ounce all natural top sirloin steak, grilled to your liking. Served with seasonal vegetables and Fort potatoes. \$34

**Gonzales Style Grilled Steak**  Inspired by The Fort's wood carver Elidio Gonzales

12-ounce all natural top sirloin steak, stuffed with Hatch green chiles and a freshly grilled chile pod. Served with seasonal vegetables and Fort potatoes. \$36

**Sam's Favorite Steak**

12-ounce all natural top sirloin steak, grilled to your liking and topped with melted white cheddar cheese and Dixon red chile sauce. Served with seasonal vegetables and Fort potatoes. \$36

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

\*\*20% service charge will be added to parties of 8 or more



# FROM THE PRAIRIE AND FOREST

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## William Bent's Buffalo Tenderloin Filet Mignon

The most tender of all, an 8-ounce buffalo filet with seasonal vegetables and Fort potatoes. \$44

## Uncle Dick's Buffalo New York Strip

Our 14-ounce Kansas City style sirloin strip, grilled to perfection with the bone-in for full flavor.

Served with seasonal vegetables and Fort potatoes. \$42

## Scout Jim Baker's Mountain Man Steak

Bone-in 20-ounce buffalo ribeye - full of flavor for the mountain man in us all! Served with seasonal vegetables and white cheddar mashed potatoes. \$52

## Smoke House Buffalo Ribs

Smoked buffalo ribs, slowly braised and smothered in our tangy Jack Daniels barbecue sauce. Served with a fresh jicama slaw and campfire beans. 1/2 rack (4) \$30 full rack (8) \$48

## Elk Chops St. Vrain

Two 4-ounce bone-in elk chops, grilled to perfection with wild Montana huckleberries.

Served with seasonal vegetables and Fort potatoes. \$38

## The Fort's Game Plate

Our most popular dish! An elk chop, buffalo filet medallion, and a grilled teriyaki quail. Served with seasonal vegetables, Fort potatoes and wild Montana huckleberries. \$44

## Washtunkala Cast Iron Kettle

Tender tips of buffalo tenderloin in a rich buffalo demi-glace with roasted green chiles, pearl onions, fresh thyme, fire-roasted corn and sunflower seeds. Just like the campfire! Served with Fort potatoes. \$32



## Sam Arnold's Prime Rib of Buffalo

A slow-roasted 12-ounce cut of buffalo flavored with a New Mexican chile rub. Served with seasonal vegetables and white cheddar mashed potatoes. \$38 (limited availability, inquire with your server)

**All of The Fort's buffalo (bison) are from selected ranches in the Rocky Mountain Region**

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# OTHER FORT FAVORITES

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**General Armjilo's Lamb T-bones - Spanish Style! - In 1845, he was known to sell your sheep back to you!**

Andalusian Spiced Lamb T-bones served with escalavida, quinoa and wild rice pilaf, mint pesto, chile oil and fried leeks. \$29

## **Tequila Citrus Glazed Salmon**

Fresh Atlantic Salmon crusted with black sesame seeds, glazed with a tequila citrus sauce and served atop warm squash and quinoa salad. \$28

## **Mary Schlosser's Taos Trout - Given to Saml' in 1948, recipe from The Taos Pueblo**

Oven roasted trout, stuffed with fresh mint and wrapped in applewood smoked bacon. Served with damiana wild rice, calabacitas and crawfish salsa. \$27

## **Nacatamales - A Vegetarian's Delight!**

Two Vegetarian tamales filled with corn, green chiles and squash. Served with warm quinoa and squash salad and chef's vegetable. A vegetarian's complete protein entrée honoring The Corn Maiden. \$22

# FROM THE YARD

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## **Chef Geoffrey's Favorite Chicken**

Two all natural chicken thighs bone-in stuffed with garlic, cilantro and serrano chile and wrapped in crispy bacon. Served with heirloom campfire beans and a quinoa and wild rice pilaf. \$25

## **Northern Frontier Mexican Pork Chops**

Two 8oz. grilled juicy pork chops topped with toasted pumpkin seeds "Pipian Molé" and New Mexican Dixon red chile sauces. Served with Papas Rojas (Mexican style red potatoes) and seasonal vegetables. \$28

## **William Bent's Grilled Quail**



Teriyaki marinated quail served with wild Montana huckleberry demi-glace seasonal vegetables and Fort potatoes. Two - \$24 or Three - \$28

## **Aztec Duck - Montezuma would have loved this recipe!**

Pan seared coffee and ancho chile rubbed duck breasts. Served with chipotle and pancetta cheese grits, sautéed spinach and fig demi-glace. \$29

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# AVAILABLE EXTRAS

Bucket O'Buttons - Baby button and shiitake mushrooms in sherry and herb butter.....	\$8
Toasted Garlic Chips.....	\$2.50
White Cheddar Mashed Potatoes.....	\$4
Campfire Beans.....	\$4
Fresh Seasonal Vegetables.....	\$4
Damiana Wild Rice .....	\$4
Jicama Slaw .....	\$4
Pancetta and Chipotle Cheese Grits .....	\$4
Sauteed Spinach .....	\$4
Warm Quinoa and Squash Salad .....	\$4
Quinoa and Wild Rice Pilaf .....	\$4
Our Famous Sauces .....	\$4

*Choose from:* Hot or Mild Gonzales Green Chile  
 Huckleberry Gravy  
 Dixon Red Chile  
 Jack Daniels Barbecue  
 Buffalo Au Jus

## OUR STEAK GUIDELINE FOR DEGREE OF DONENESS

- Rare - Warm/Cool center, bright red color throughout. (Juicy)
- Medium Rare - Warm/Hot center, bright red center with pink outsides. (Very Juicy)
- Medium - Hot center, bright pink throughout. (Juicy/Slightly Dry)
- Medium Well - Hot center, light pink center. (Sometimes dry)
- Well Done - Very hot center. (Dry)

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