

ENTREES SERVED WITH...

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

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

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

**Reputed aphrodisiac herb*

FROM THE PRAIRIE AND FOREST

William Bent's Buffalo Tenderloin Filet Mignon

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

MARKET PRICE

Uncle Dick's Buffalo New York Strip

Our 12-ounce Kansas City style New York strip, grilled to perfection with the bone-in for full flavor.

Served with Chef's vegetables and Fort potatoes. MARKET PRICE

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 Chef's vegetables and Fort potatoes. \$49

The Fort's Game Plate

Our most popular dish! South Texas Antelope medallions, Buffalo sirloin medallion, and a grilled teriyaki Quail. Served with Chef's vegetables, Fort potatoes and wild Montana huckleberries. \$49

The Frontier Platter- a sampler of adventurous game meat cuts.

A Buffalo sirloin medallion, Wild Boar chops, and a grilled teriyaki Quail. Served with Chef's vegetables, Fort potatoes and cherry demi-glace. \$49

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



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

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

COLORADO TERRITORY BEEF

William Bent, founder of the original Bents Fort in 1833 in southern Colorado, was also well known for raising high quality Colorado cattle on his ranch in the 1850's... we've searched out the best that Colorado Raised Beef has to offer and are now proud to provide you what we are certain would make William Bent proud! Our Colorado Beef is raised here in Colorado. Our Colorado beef is cared for by hard working ranchers who take great pride in not just know and understand how to raise world class cattle, but equally important to respect the environment and land. Our Colorado raised beef is as important to us as our chef and staff who prepare the final touches to your carefully grilled steak. Our aged beef is truly a farm to table "Colorado Proud" process and with this pride in our Colorado and western heritage we proudly present our Colorado raised and processed beef program. Waugh!

14-ounce Colorado Natural Beef NY Strip Steak

The marbling speaks for itself, tender, and rich with flavor served with Fort potatoes and Chef's vegetable. \$39

16-ounce Colorado Natural Beef Ribeye Steak - Carne Asada Style!

Sink your teeth into a juicy 16-ounce beef Ribeye steak seasoned "carne asada" style, with a rub of New Mexican chile, honey & spices, grilled to perfection and topped with salsa cruda, served with Chef's vegetables and Fort potatoes. \$43

Scout Jim Baker's Mountain Man Porterhouse Steak

A 23-ounce Colorado Natural Beef Porterhouse with the best of both worlds of the filet and the strip for the mountain man in us all! Served with Fort potatoes and Chef's vegetable. \$52

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

6-ounce center cut beef filet grilled to perfection, served with Chef's vegetables and Fort potatoes. \$38

Incorrect Steak - Frontiersman Dick Wootton's favorite steak and eggs.

Our 14-ounce Colorado Natural Beef NY strip, topped with a blend of melted Mexican cheeses, New Mexico Dixon red chile sauce and a fried egg, served with Fort potatoes and Chef's vegetable. \$42

Gonzales Steak Inspired by The Fort's wood carver Elidio Gonzales.

A 14-ounce Colorado Natural Beef NY strip, stuffed with New Mexico Hatch green chiles and topped with a freshly grilled chile pod, served with Fort potatoes and Chef's vegetable. \$42

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OTHER FORT FAVORITES

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

Two spiced, 5oz. Colorado Lamb t-bones served with leek and garlic mashed potatoes and sautéed chayote squash, drizzled with fig demi-glace. \$34

Atlantic Salmon

Dusted in cornmeal and red chile, pan fried. Served with mole verde, quinoa wild rice pilaf and calabacitas. \$32

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

Oven roasted trout, topped with crawfish salsa, stuffed with fresh mint and wrapped in applewood smoked bacon. Served with quinoa and wild rice pilaf and sautéed chayote squash. \$29

Quinoa Vegetarian Tower - The ancient grain of the Incas is a highlight of this recipe. Quinoa is a complete protein, ... A vegetarians delight!

Sautéed squash, anasazi beans, roasted red peppers, corn, green chile, and garlic sit atop a quinoa cake spread with huitlacocho, (also known as the truffles of Mexico), avocado relish, with chile aioli and cilantro oil. \$20

FROM THE YARD

Guinea Hen Leg Quarters

Marinated with jalepenos then roasted, Served with leek and garlic mashed potatoes, calabacitas and wild Montana huckleberries. \$32

William Bent's Grilled Quail



Teriyaki marinated quail served with wild Montana huckleberry preserves, Chef's vegetables, and Fort potatoes. Two - \$28 or Three - \$36

Crispy Half Duck

Rubbed with Ancho chile and coffee then roasted to perfection. Served with quinoa and wild rice pilaf, chayote squash and fig demi-glace. \$34

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AVAILABLE EXTRAS

Forest Mushrooms.....	\$8
Toasted Garlic Chips.....	\$2.50
Campfire Beans.....	\$4
Fresh Chef's Vegetables.....	\$4
Jicama Slaw	\$4
Sautéed Spinach	\$4
Chayote Squash	\$4
Quinoa and Wild Rice Pilaf	\$4
Garlic & Leek Mashed Potatoes	\$4
Our Famous Sauces	\$4

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

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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