



The Fort



19192 Hwy 8, Morrison, CO 80465
303-697-4771
Book Online at www.thefort.com

The Fort combines our love of the Old West with a passion for good food. While we specialize in "food and drink of the Early West," we explore the culinary past to bring you new frontiers of gastronomy. I hope you will find "Shinin' Times" here. Our greatest joy in this restaurant is to restore you with fine food, drink, and a warm hearty welcome.

*—Sam'l P Arnold and daughter
Holly Arnold Kinney, proprietors*

APPETIZERS

- Roast Bison Marrow Bones - \$14.95
- Oyster "Six Shooters" - \$9.95
- BBQ'D Duck Quesadilla - \$7.95
- Peanut Butter Stuffed Jalapenos Escabeche - \$5.95
- Bison Eggs - \$9.95
- Broiled Asadero Cheese with Fort Toast - \$7.95
- Lamb Riblets - \$10.95
- Hot Sausage Bean Dip - \$6.95
- Mexican Style Salsa Cruda & Chips - \$5.95
- Acapulco Rock Shrimp "Ceviche" - \$12.95
- Sam's Famous Gaucamole - \$6.95
- Bison "Boudies" Sausage - \$7.95
- Rocky Mountain Oysters - \$7.95
- Braised Bison Tongue - \$8.95
- Historians Platter - \$25.95
 - Boudies, Rocky Mountain oysters, guacamole, bison tongue and jalapeños for 4.

Colorado Territory Beef

- "Tenderlips" Beef Filet Mignon
 - 8oz. Center Cut grilled to perfection! - \$34.95
- Scout Johnny Baker's 12oz. NY Strip
 - 12 oz. Dry Aged NY Strip - \$29.95
- Gonzales Style Grilled Steak
 - 12oz. Dry Aged certified Angus Sirloin stuffed with Hatch green chile. - \$32.95
- Uncle Dick's Incorrect Steak
 - Frontiersman Dick Wootton's favorite steak and eggs. Topped with melted white cheddar cheese, Dixon red chile sauce, and a fried egg. - \$32.95

From the Prairie and the Forests

- William Bent's Tenderloin Filet Mignon
 - Well marbled 8 oz. Buffalo Filet - \$39.95
- Uncle Dick's Buffalo New York Strip
 - 14 oz. Kansas City style (bone in) sirloin strip for full flavor, grilled to perfection - \$36.95
- Scout Jim Baker's Mountain Man Steak
 - 20 oz. bone in Buffalo Ribeye - full of flavor for the mountain man in us all! - \$47.95
- Smoke House Buffalo Ribs Platter
 - Buffalo Ribs, slowly braised, and smothered with our own tangy Jack Daniels BBQ sauce
 - 1/2 Rack (4) \$24.95 Full Rack (8) \$39.95
- Elk Chop St. Vrain
 - 8 oz. New Zealand chop grilled to perfection with wild Montana huckleberry "gravy." - \$28.95
- The Fort's Game Plate
 - Our most popular dish! An Elk Chop, Buffalo Filet Medallion, and a grilled teriyaki Quail. \$39.95
- 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! - \$28.95
- Prime Rib of Hickory Smoked Buffalo
 - 12 oz. Buffalo prime rib from our own smoke house served with shallot mashed potatoes, vegetables and buffalo jus. - \$34.95
- Fort Favorites**
- Herb Grilled Colorado Lamb "T-bones"
 - Three hand selected 4oz. lamb T-bones with a fresh heirloom tomato, cucumber & mint salad. - \$26.95
- Hudson Bay's Arctic Char
 - Fresh Arctic Char roasted on cedar plank served with wild rice-quinoa pilaf, sauteed chayote squash and prairie butter compound. - \$27.95
- Vegetable "Tower"
 - Stacked layers of grilled and roasted seasonal vegetables with black beans and cilantro-rice, topped with sweet potato "hay" and drizzled with mole amarillo sauce. - \$19.95

Pork and Fowl

Cha Cha Chicken

A naturally-raised chicken breast marinated in tropical citrus juices served with cilantro rice and corn succotash. An old Fort favorite. - \$24.95

Pork: South by Southwestern

A crispy pork shank served with chipotle bbq sauce served with Holly's Mom's Georgia Agrirama green chile-cheese grits and braised greens. - \$25.95

Bill Bent's Grilled Quail

House made teriyaki marinade and wild Montana huckleberry demi-glace with Fort potatoes.
Two - \$19.95 Three - \$23.95

Sugar Cured Smoke House Duck Breast

Apple wood smoked Maple Leaf Farms duck breast served with braised baby spinach, mpale-whipped sweet potatoes and a huckleberry-balsamic reduction - \$23.95

Entrees served with:

Fort Breads - A selection of pumpkin walnut muffins & rustica rolls

Fort Dinner Salad - Seven crisp greens, pickled ginger, diced jicama, toasted pepitas and a peppadew pepper.
Add shrimp or duck for \$4.00

Dressing Choices:

Chunky Maytag blue cheese, *Herbal Daminana house Vinaigrette, Jalapeno-Buttermilk Ranch, Chipotle Honey, Balsamic Vinegar & Fine Extra Virgin Olive Oil
**reputed aphrodisiac herb*

Available Extras

Bucket O' Buttons

Baby button and shiitake mushrooms in brown butter and herbs de Provence with a dash of truffle oil. - \$6.95

Toasted Garlic Chips - \$2.50

White Cheddar Mashed Potatoes - \$2.50

Historical "Champ"

Ireland's famous mashed potatoes with green onions. - \$2.50

Serious BBQ Baked Beans

Mesa Verde heirloom varieties with bits of smoked buffalo. - \$2.50

Wild Rice-Quinoa Pilaf

Minnesota wild rice with the treasured ancient Incan grain. - \$2.50

Roasted Corn Zuni Succotash

with grilled squash, eggplant, toasted sunflower seeds and other seasonal vegetables. - \$2.50

Garden Fresh Chef Vegetables - \$2.50

Braised Spinach

and swiss chard with wild mushroom - buffalo demi glace. - \$2.50

Sauteed Chayote Squash

with garlic and fresh herbs. - \$2.50

Cilantro-Lime Rice. - \$2.50

Maple Whipped Sweet Potatoes

Spiced just right! - \$2.50

Holly's Mom's Georgia Agrirama

Green Chile Cheese Grits - \$2.50

(A tables worth of) Our Famous Sauces

Choose from Hot or Mild Gonzales green chile, Huckleberry gravy, Dixon red chile, Jack Daniels bbq, buffalo and buffalo au jus. \$2.50

Sam's Sweet Cupboard

Negrita

The Fort's famous signature dessert. A blend of dark chocolate whipped with Meyer's Rum served with Mexican "pejas" coconut cookie in a chocolate tulip cup. - \$6.95

Chocolate Chile Bourbon Cake

A delectable and ancient Aztec combination of a rich, dark chocolate and New Mexican red chile cake topped with chocolate and bourbon frosting. - \$5.00

Sam's Famous Cheesecake

Sam Arnold's prized recipe. A light creamy cheesecake with graham cracker crust. - \$6.00

Strawberry-Rubarb Tart

A deliciously light dessert. Strawberries and rhubarb in a cornmeal crust, topped with oatmeal streusel. - \$5.00

Queso Napolitano

A firm flan-like custard made even richer with the addition of cream cheese. - \$6.95

Ice House Treats

Ice Cream

Choose from vanilla bean or Mexican chocolate - \$5.00

Trappers Fruit Sundae

A historical treat eaten by mountain men. A compote of dried apples, apricots, raisins and tooasted pecans. Served warm with vanill bean ice cream. -\$5.50

Hot Fudge Malted Sundae

Vanilla bean ice cream with homemade butterscotch & toasted pinon nuts. - \$5.00

Cast Iron Fresh Fruit Cobbler

Seasonal fruit topped with an oatmeal streusel served hot with vanilla ice cream and a lime-caramel sauce. \$6.00

Vera's Caramel Brownie

No chocolate in this one! A chewy caramel flavored brownie with walnuts and canola seeds served warm with vanilla ice cream. \$5.50