

SLOPE ROOM

modern alpine bistro

Classic Beginnings

BEEF TARTARE* – 22 **GF**

egg yolk jam, capers, miso, nori rice puff

P.E.I. MUSSELS* – 17

delicata squash, river bear texas hot link, stem cider, grilled crostini

HAMACHI CRUDO* – 19 **GF**

asian pear, fresno chili, cucumber, puffed rice

CHARCUTERIE & FROMAGE* – 28

local & imported selections, seasonal accoutrements

Signature Appetizers

COLORADO WAGYU HOT STONE* – 32 **GF**

local NY Strip, chimichurri, pickled onion, aji amarillo

SUBSTITUTE **AS KOBE BEEF*** – 120

SMOKED TROUT DIP – 18 **GF**

avocado, egg mimosa, carrot, haus potato chips

ADD **AMERICAN CAVIAR*** – 120 / OR **OSETRA CAVIAR** – 49

Soup & Salad

GRILLED ROMAINE CAESAR – 16 **GF V**

charred vegetable, herb crouton, bottarga

ROASTED BEET SALAD – 15 **GF V**

kale & arugula, pepitas, goat cheese, orange vinaigrette

FRENCH ONION SOUP – 18 **GF V**

truffled mushroom gruyère grilled cheese, chervil

MANHATTAN STYLE LOBSTER CHOWDER – 22

gnocchi, grilled corn, shishitos



Entrées

SEARED DRIVER SCALLOPS* – 46

sweet potato galette, celery root mousse, tasso, apple

SEARED SALMON* – 40

butternut squash gnudi, broccolini, hazelnut

12 HR. BRINED HALF CHICKEN – 38

pumpkin grits, brussels sprouts, cherry, bourbon jus

BERKSHIRE HANDLEBAR PORK CHOP* – 42

spaghetti squash, carrot, collard greens, raisin, pistachio

COLORADO LAMB SHANK – 44

carolina gold rice, merguez sausage, harissa, peas, goat cheese

Steaks & Seafood

DRY AGED NY STRIP* – 8 oz. / 14 oz. 34 / 50

HAND CUT FILET* – 6 oz. / 12 oz. 36 / 54

BISON RIBEYE* – 14 oz. 58

WAGYU* (AMERICAN or A5 KOBE) mkt

CUT OR CATCH OF THE DAY* mkt

SEARED DRIVER SCALLOPS* – 3 U-10 38

GRILLED ALASKAN SALMON* – 7 oz. 32

Sides

WHIPPED 50/50 POTATOES – 10

black truffle powder

MAPLE ROASTED BABY CARROTS – 8

sage, pumpkin seeds

ROASTED FORAGED MUSHROOMS – 12

black garlic, vinaigrette

GRILLED BROCCOLINI – 8

calabrian chili oil, preserved lemon

LOBSTER MAC & CHEESE – 14

conchiglie pasta, basil oil, burrata

BAKED POTATO CROQUETTES – 8

cheddar aioli, ham, fried leeks

Chef's Sauces – 8

HAUS STEAK SAUCE

miso, cayenne, mustard

AU POIVRE

triple peppercorn, local whiskey

BÈARNAISE

tarragon, lemon, champagne

CREAMY HORSERADISH

fine herbs, crème fraîche

CHIMICHURRI

herbs, shiso, lime, chili

*All of our meat is
sustainably sourced
from local farms
in Colorado.*

