



SADDLERIDGE

At Beaver Creek

SMALL PLATES

Buffalo Chili 11.00

Black Beans, Ancho Chilies, Queso Cotija,
Cornbread Cake, Scallions

Baby Wedge 12.00 GF

Iceberg Lettuce, Tomato Dressing, Pickled Onion,
Roth Blue Cheese, Egg Yolk,
Pork Belly Bits

Organic Baby Spinach 12.00

Warm Maple+Mustard Vinaigrette,
Dried Fruit, Pepitas, Jalapeno Jam,
Buena Vista Goat Cheese Fritter

Shrimp + Grits* 17.00 GF

Grilled Jumbo Prawns, Blue Crab, Hominy Grits,
Red Pepper+Tomato Sauce, Crispy Capers,
Lemon Oil

Confit Duck Wings 12.00

Colorado Honey+Harissa Glaze,
Scallions, Sesame, Yogurt

Wild Boar Meatballs 15.00

Pumpkin Béchamel, Parmigiano-Reggiano, Pumpkin
Seed Pesto, Roasted Grape-Balsamic Jam, Garlic
Toast

Mussels* 15.00

Tomatillos, Shallots, Jalapeno, Bacon, Lime,
Cilantro, Radish, Garlic Toast

Braised Pork Belly Biscuit 13.00

Scratch Biscuit, Apple Butter, Arugula,
Avalanche Ranch Goat Cheddar,
Candied Pecans, Apple Cider Dressing

Green Chile Pimento Cheese 11.00

Tillamook Cheddar+Roasted New Mexico Green
Chiles, Blue Corn Chips, Honey Chipotle Salsa

Smoked Venison Carpaccio* 18.00

Black-eye Pea Salad, Huckleberry Reduction
Pickled Carrot, Mustard Seed Mayo



SADDLERIDGE

At Beaver Creek

LARGE PLATES

Colorado Rainbow Trout* 38.00 GF
Smoked Trout Risotto, Peas + Carrots, Lemon Brown Butter, Fried Capers, Pea Tendrils, Micro Basil

Goat Cheese Gnocchi 32.00
Pumpkin Béchamel, Butternut Squash, Wild Mushrooms, Arugula, Avalanche Ranch Goat Cheddar, Pumpkin Seed Pesto

Colorado Lamb Osso Bucco 38.00
Breckenridge Oatmeal Stout Jus, Heirloom Carrots, Mashies, Creamed Spinach Pickled Onions

Organic Free Range Chicken 36.00 GF
Mole Poblano, Parsnips, Brussels Sprouts, Sticky Spiced Dried Fruits, Cilantro, Cotija, Sesame Seeds

STEAKS + CHOPS

24oz. Dry-Aged Buffalo Tomahawk* 68.00
Herb Butter + Sea Salt

12oz. Rocky Mountain Elk T-Bone* 52.00
Cherry Steak Sauce

16oz. Nebraska Waygu Beef Strip Steak* 60.00
Chimichurri

SIDES

Twice Baked Potato Casserole w/bacon, cheddar & scallions \$8.00

Hominy Grits w/ goat cheese, lemon & herbs \$8.00

Roasted Root Vegetables w/sea salt & Colorado honey \$8.00

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

18% Gratuity Added to Parties of Six or More

Executive Chef Adam J. Roth

