



# SADDLERIDGE

At Beaver Creek

## Small Plate Appetizers

Five Onion Soup with Gruyere Crostini \$7

Tangy BBQ Glazed New Hampshire Quail \$6  
Black Bean Corn Salsa

Braised Beef Short Rib \$8  
Horseradish Polenta Natural Jus and  
Crispy Sage

Baby Mixed Greens \$9  
Toasted Pumpkin Seeds, Roasted  
Tomatillo, Spanish Blue Cheese and  
Sherry Vinaigrette

Southwest Chopped Salad \$9  
Romaine, Black Beans, Corn, Avocado,  
Bacon, Roasted Peppers and Cilantro  
Vinaigrette

SaddleRidge Caesar Salad with Caesar  
Dressing \$9  
Romaine Hearts, Parmesan Crisp and Slow  
Roasted Tomato

Steamed PEI Mussels \$7  
Spanish Chorizo and Spicy Tomato Broth

Serrano Wrapped Tiger Shrimp \$8  
Roasted Tomato Relish

SaddleRidge Smoked Duck Quesadilla \$7  
Marinated Peppers and Vanilla Mango  
Salsa

## Entrees

Roasted Eggplant \$24  
Mushroom Cous Cous and Tomato Coulis

Brined and Cured Natural Bone in Pork Chop \$ 27  
Smoked Apple Mustard

Organic Scottish Salmon \$25  
Vanilla Mango Chutney

Free Range Half Roasted Chicken \$26  
Natural Sauce

Baked Warm Water Lobster Tail Topped  
with Crab \$35  
Drawn Butter

Herb Crusted Full Lamb Rack \$34  
Mint Chimichurri

SaddleRidge House Smoked Angus Beef  
Tenderloin \$34  
House Made Steak Sauce

Grilled Venison Chop \$35  
BBQ Huckleberry Sauce

South Dakota Buffalo Prime Rib \$33  
Horseradish Cream Sauce

## Sides

Choose Two

Sweet Potato Puree  
Roasted Garlic Mashed Potato  
Twice Baked Potato  
Smoked Cheddar Mac N Cheese  
Creamed Spinach  
Creamy Horseradish polenta  
Steamed Broccoli  
Caramelized Onions and Mushrooms  
Roasted Asparagus  
Chili Lime Glazed Carrots  
Cauliflower Gratin

## KIDS MENU

### Appetizer

Fresh Fruit Cocktail

### Entrée

Oven Roasted Natural Chicken Breast \$12

Grilled Cheese Sandwich \$12

Smoked and Seared Angus Tenderloin \$12

Seared Salmon \$12

## Sides

Choose Two

Buttered pasta  
Mac N Cheese  
Mashed Potato  
Glazed Carrot  
Steamed Broccoli



A Western dining classic.  
Serving signature wild  
game dishes

Living museum of  
Western artifacts

2007 Wine Spectator  
Award of Excellence

Main courses range  
from \$24-\$42

Open for dinner  
nightly in winter

Reservations required

970-845-5456

Menu items and prices are  
subject to change

We have taken great care  
to source products that  
are natural and come from  
sustainable-quality  
driven sources.