



## Starters

### Savory Sautéed Mushrooms

Mushrooms Sautéed in Butter, Garlic, Marsala Wine & Our Blend of Spice  
in an Iron Skillet

\$8

### Fresh Jumbo Lump Crab Cakes

Crab Cakes with a Baby Arugula Salad and Chipotle-Lime Aioli

\$15

### Amaltheia Goat Cheese Tart with Petite Baby Arugula Salad

Amaltheia Goat Cheese Lightly Whipped into Crème Fraiche, Set Atop Caramelized  
Onions and Baked in a Home Made Rustic Tart Shell

Served with a Petite Green Salad Tossed in White Truffle Oil

\$14

### Duck Confit Stuffed Potato Croquettes

In House Duck Confit Stuffed Potato Croquettes with a Sweet and Sour Mustard Glaze

\$12

## Soups & Salads

### Garden Salad

Mixed Greens with Grape Tomatoes, Bell Peppers, Cucumbers, Carrots and Red Onion

\$6

### Spinach Salad

Spinach with Wild Huckleberry Vinaigrette Toasted Candied Pecans Topped with Warm  
Amaltheia Goat Cheese Cake

\$8

### Wedge of Salad

Wedge of Lettuce with Apple Smoked Bacon and Cherry Tomatoes Topped with  
Fresh Chives and Blue Cheese Dressing

\$8

### 320 Ranch Game Chili

Mixed Game Red Bean Chili Topped with Cheddar Cheese

\$5/\$8

### Soup of the Day

Ask Your Server about Today's Fresh House Made Soup

\$4/\$7

# Main Offerings

All Main Offerings are served with a Garden Salad or Cup of Soup,  
Fresh Vegetable and your choice of a Baked Potato, Mashed Potatoes, or  
Hand Cut Fries

*The 320 Ranch is committed to serving hormone and antibiotic free, natural beef.*

## Filet of Beef

A Grilled 8 Ounce Hand-Cut Filet Topped with a Red Wine Demi Glaze  
\$29

## NY Strip

A Grilled 12 Ounce New York Strip Topped with Garlic Hotel Butter  
\$27

## Cowboy Cut Beef Ribeye

A Grilled 20 Ounce Center Cut Bone-In Ribeye Served with 320 Ranch Demi Sauce  
\$38

## Elk Tenderloin

Cider Infused Herb Crusted & Pan-Seared Elk Tenderloin with a  
Cranberry Port Wine Sauce  
\$39

## Bison Short Ribs

Slow-Braised Bison Short Ribs Served with Au Jus  
\$28

## Colorado Rack of Lamb

Cast Iron Seared Herb-Crusted Rack of Lamb Topped with a  
Port & Huckleberry Reduction  
\$32

## Mixed Seafood Pasta

Fresh Jumbo Scallops-Mussels-Shrimp, Sautéed and Served on Home Made Roasted  
Red Pepper Pasta Tossed in a Plum Wine-Saffron Sauce  
\$26

## Rainbow Trout

Pan-Roasted Rainbow Trout Topped with a Toasted Pumpkinseed Pesto  
\$21

## Fresh Scottish Salmon

Lemon-Caper Rubbed Pan-Seared Salmon with an Apple Infused Blueberry Sauce  
\$28

## Golden Valley Colony Organic Chicken

Grilled Balsamic-Thyme Marinated Chicken with a White Truffle Pan Jus  
\$24

## Chef's Vegetarian Dish of the Day

Ask Your Server for Today's Selection and Price

*A gratuity of 18% will be added to groups of 10 or more*