

DURANGO MOUNTAIN CLUB

DINNER MENU

STARTERS

Brussels Sprouts, preserved lemon, goat cheese, pickled onion, aged balsamic » 8

Elk Sliders, white cheddar, balsamic reduction, sautéed onions, fried jalapeño » 13

Pork Rind Nachos, pico de gallo, pickled jalapeños, sour cream, guacamole, house cheese sauce » 12
+ carne asada » 4 | + pulled pork » 4

House smoked Red Bird chicken wings, choice of sauce
1/2 pound » 11 | 1 pound » 16

Garlic Truffle Fries, shaved parmesan, garlic, herbs, truffle oil » 9

Marinated and Grilled Artichoke Hearts, charred tomato caponata, roasted garlic aioli, balsamic reduction » 9

MAINS

8oz James Ranch Burger, black garlic aioli, lettuce, onion, pickle, tomato, house made lardons » 18

House Smoked Baby Back Ribs, house chipotle BBQ sauce, corn bread, charred brussel sprouts.
half rack » 20 | whole rack » 28

8oz Hand Cut Top Sirloin, roasted carrots, fingerling potatoes, demi glace » 23

Roast 1/2 Red Bird Chicken in lemon and thyme seared crispy, wild mushroom risotto, rosemary compound butter, house-made bacon » 18

House Made Veggie Lasagna, chef's choice of vegetables (ask your server about today's creation!), asiago, spicy herb sauce » 15

Veggie Bowl, mixed grains, sweet potato cake, spinach, avocado, pickled red onions, tossed with a chipotle cilantro lime crème » 14 | + chicken » 5 | + sirloin » 9

6oz Filet, potato pave, roasted carrots, braised greens, classic red wine demi glace » 40

SALADS

Sesame Peanut Chicken, lo mein noodles, cashews, carrots, chicken, mixed greens, house made peanut sauce » 14

Chicken Caesar, chopped romaine hearts, crunchy croutons, asiago cheese, creamy Caesar dressing » 9
+ chicken » 5

DESERTS

Lemon Olive Oil Cake, Chantilly crème, thyme macerated strawberries » 7

Classic Chess Pie, brandy peach compote, pecan brittle, powdered sugar » 9

