

SUPPER MENU

Please note: Although not listed, **ostrich** and **yak** entrees are also offered, but they depend on the availability from suppliers. We suggest you call (303-534-9505) or [email us](#) to confirm that these items will be available for your visit.

BEEF

'It's What You Want'

All of our steaks are USDA prime grade beef.

T-BONE STEAK \$56

The Buckhorn's famous 24-oz Porterhouse

BEEF TENDERLOIN STEAK

8-oz \$35

14-oz \$48

NEW YORK STRIP STEAK

12-oz \$41

16-oz \$48

GRAMMA FANNY'S POT ROAST \$25

Specialty of the Buckhorn since 1893. The finest Colorado beef brisket, slow cooked, thick sliced and served with pan gravy.

BUFFALO

Once nearly extinct due to Western settlement, the great American bison again reigns as the king of the plains. The meat of this historic beast is lean and sweet.

BUFFALO TENDERLOIN STEAK

8-oz \$45

12-oz \$53

HIGH PLAINS BUFFALO PRIME RIB

Our prime rib is slow roasted to medium rare

12-oz \$41

Blackened \$43

16-oz \$48

Blackened \$50

STEAK TOPPERS \$7.50

Sautéed mushrooms, onions, or a combo of both

GAME AND FISH

ELK \$42

Grilled with four peppercorn crust \$43

Farm-raised for the Buckhorn. Broiled Medallions with a velvety texture and flavor hinting of grass

RIBS

A generous helping, slow-smoked with hickory, served saucy, moist and meaty.

BARBECUED BABY BACK PORK RIBS

Half rack \$28

Whole rack \$34

COMBINATION PLATES

ELK & CORNISH GAME HEN \$35

ELK AND TWO QUAIL \$41

QUAIL, DUCK AND CORNISH GAME HEN \$34

BUFFALO PRIME RIB & SALMON \$49

BEEF TENDERLOIN & QUAIL \$42

THE BIG STEAK

Steak Dinner Our Specialty

There is an old sign on the north side of the building that says 'Steak Dinners Our Specialty.' The same legend was also found on old menus and newspaper advertising.

In keeping with this tradition, the Buckhorn Exchange offers large-portion steaks, intended for two to five guests.

The steaks are cut from our New York strip loins, with the tail removed and all but a very thin layer of the fat cover. Cooked large like this, a lovely crust is formed and most agree that is the only thing better than our steaks

and cedar.

CORNISH GAME HEN

Roasted semi-boneless hen served over wild rice with orange chipotle sauce..... **\$27**

QUAIL

Lightly marinated broiled semi-boneless quail served with a prickly pear and apricot glaze

Two quail \$27

COLORADO LAMB

Succulent chops marinated in olive oil with rosemary and thyme and broiled to your liking. Served with a side of Red Currant Madeira Sauce.

Two chops \$36

Three chops \$42

SALMON

Fresh Salmon charbroiled and served with a side of Red Chile Hollandaise **\$32**

that is cooked for one.

Your steak is carved tableside and served with a sizzling crock of sautéed mushrooms and onions. Of course, soup or salad and side dish are included as with all our dinners. Additional cooking time is required.

FOR TWO GUESTS

One-and-a-half pounds \$84

Two pounds \$105

FOR THREE GUESTS

Two pounds \$115

Two-and-a-half-pounds \$133

FOR FOUR GUESTS

Three pounds \$163

Three-and-a-half-pounds \$184

FOR FIVE GUESTS

Three-and-one-half pounds \$192

Four pounds \$215



Caesar Salad for an additional \$2.50

All dinner entrees include your choice of soup or fresh garden salad, and your choice of garlic mashed potatoes, baked potato, Saratoga chips, baked beans or wild rice blend.

Garlic steak butter included on red mea