

# WHITE BUFFALO GRILLE

Blackhawk | Colorado | 240 Main St. | 80422

## STARTERS

<b>SHRIMP COCKTAIL 18</b>	COURT BOUILLON-POACHED TIGER SHRIMP, HOUSE STRANAHAN'S COCKTAIL SAUCE
<b>TUNA TATAKI* 16</b>	BLACKENED TUNA, SESAME, CHILI DRIZZLE, SEAWEED SALAD, WASABI CREAM
<b>CALAMARI 15</b>	LIGHTLY BREADED & FRIED, SHISHITO PEPPERS, ZESTY GARLIC REMOULADE
<b>CHEESE AND CHARCUTERIE 19</b>	CHEF'S SELECTION OF THREE LOCAL CHARCUTERIE & THREE ARTISAN CHEESES CORNICHONS, LOCAL HONEY, WHOLE GRAIN MUSTARD, HOUSE-ROASTED NUTS GRIDDLED COUNTRY BREAD
<b>OYSTERS* 20   40</b>	SEASON'S BEST WC OYSTERS ON THE HALF-SHELL, HOUSE MIGNONETTE HOUSE STRANAHAN'S COCKTAIL SAUCE, FRESH LEMON
<b>WB GRAND SEAFOOD* MP</b>	COLD WATER LOBSTER TAIL, RED KING CRAB LEGS, TIGER SHRIMP, WC OYSTERS LOBSTER SALAD, CRAB COCKTAIL, FRESH LEMON AIOLI, HOUSE MIGNONETTE STRANAHAN'S COCKTAIL SAUCE
<b>CRAB CAKE 22</b>	PAN-SEARED JUMBO LUMP CRAB, CUCUMBER & RADISH SLAW, LEMON AIOLI

## SOUPS

<b>LOBSTER CHOWDER 12</b>	RICH NEW ENGLAND-STYLE CHOWDER, COLD WATER LOBSTER, RIVER BEAR BACON ROASTED CORN
<b>FRENCH ONION 10</b>	CLASSIC PREPARATION, TOASTED GARLIC CROSTINI, GRUYÈRE GRATINÉE

## SALADS

<b>CAESAR 16</b>	CUT ROMAINE HEARTS, SHAVED PARMESAN, TORN CIABATTA CROUTONS CRACKED BLACK PEPPER, CAESAR-STYLE DRESSING
<b>BEETS 15</b>	ROASTED RED AND GOLD BEETS, ARUGULA, CRUMBLED GOAT CHEESE BALSAMIC VINAIGRETTE, ROASTED FARRO, PISTACHIOS
<b>CHOP 16</b>	MIXED LETTUCE, PULLED ROASTED RED BIRD CHICKEN, GRAPE TOMATOES RIVER BEAR BACON, PARMESAN CHEESE, TOASTED ALMONDS, AVOCADO RANCH DRESSING
<b>MOZZARELLA 12</b>	FRESH MOZZARELLA, MARINATED TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL GRILLED FARMERS BREAD, BALSAMIC REDUCTION
<b>THE WEDGE 10</b>	ICEBERG LETTUCE, RIVER BEAR BACON, BLISTERED TOMATOES, MINE SHAFT BLEU CHEESE RED ONION, HOUSE BLEU CHEESE DRESSING

## CHEF'S SPECIALS

<b>WBG BURGER* 25</b>	WOOD-FIRED HOUSE BLEND, TILLAMOOK CHEDDAR, RIVER BEAR BACON, LETTUCE HEIRLOOM TOMATO, GRIDDLED BRIOCHE BUN, STEAK FRIES, DIPPING SAUCE
<b>GNOCCHI 22</b>	POTATO GNOCCHI, ROASTED MUSHROOMS, PARSNIPS, CARAMELIZED ONIONS CARROTS, SPINACH, BROWN BUTTER



\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED

HOST YOUR SPECIAL EVENT WITH US, PLEASE CONTACT US AT [WBG@THELODGE.COM](mailto:WBG@THELODGE.COM)

RESTAURANT EXECUTIVE CHEF | CHASE EOZZO

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## STEAKS, CHOPS & MORE

**FILET MIGNON\* 52**  
SIGNATURE CUT, 8oz

**NY STRIP\* 52**  
USDA PRIME, 12oz

**PRIME RIB\* 39 | 44**  
USDA PRIME, 12oz | 16oz

**LAMB CHOPS\* 50**  
COLORADO, 12oz DOUBLE CHOP

**RIBEYE\* 54**  
USDA PRIME, 16oz

**PORK CHOP\* 34**  
KUROBUTA, 16oz

**BISON FILET\* 54**  
COLORADO, 8oz

**BRICK-PRESSED CHICKEN 30**  
RED BIRD FARMS, HALF

**TOP SIRLOIN STEAK\* 36**  
USDA PRIME, 10oz

## FISH & SHELLFISH

**GRILLED SHRIMP 36**  
FIVE TIGER SHRIMP

**CRAB LEGS MP**  
RED KING CRAB, 16oz

**PAN-SEARED SALMON 36**  
SKUNA BAY, 7oz

**LOBSTER TAILS MP | MP**  
8oz, SINGLE | DOUBLE

**CHILEAN SEA BASS 46**  
GRILLED, 7oz

**CRAB CAKES 34**  
THREE LUMP CRAB CAKES

## EXTRAS

**LOBSTER TAIL MP** 8OZ, COLD WATER-CAUGHT, DRAWN BUTTER, FRESH LEMON

**CRAB LEGS MP** 8OZ, RED KING CRAB, DRAWN BUTTER, FRESH LEMON

**BLEU CHEESE 5** 2OZ, MINE SHAFT

**BÉARNAISE 3** CLASSIC PREPERATION

**WBG STEAK BUTTER 5** BLACK TRUFFLE, LEMON, SHALLOT, TOASTED GARLIC

**RED WINE DEMI-GLACE 3** TRADITIONAL DEMI-GLACE, RED WINE REDUCTION

**COLORADO BOURBON SAUCE 3** BRECKENRIDGE BOURBON, COLORADO CLOVE HONEY

**OSCAR-STYLE 17** LUMP CRABMEAT, ASPARAGUS, BÉARNAISE

**CRAB CAKES 20** TWO LUMP CRAB CAKES LIGHTLY BREADED, PAN-SEARED

**SHRIMP 20** THREE TIGER SHRIMP, GRILLED, BUTTER-BASTED

## SIDES

**MUSHROOMS 9** ROASTED CULTIVATED MUSHROOMS, SHALLOTS, FRESH HERBS  
RED WINE DEMI-GLACE

**ROASTED CAULIFLOWER 9** CAULIFLOWER FLORETS, TOASTED SHALLOTS, SWEET CHILI DRIZZLE

**ASPARAGUS 9** OVEN-ROASTED MEYER LEMON & GARLIC AIOLI

**WHIPPED POTATOES 8** IDAHO POTATOES, VERMONT BUTTER

**BRUSSELS SPROUTS 8** TWICE-COOKED, BACON, ONIONS, CIDER GLAZE

**SPINACH 9** ROASTED SHALLOTS, GARLIC, PARMESAN CREAM

**WBG FRIES 8** HAND-CUT TWICE-COOKED POTATO WEDGES, DIPPING SAUCE

**BAKED POTATO 8** XXL BAKING POTATO, CHIVES, SOUR CREAM, BUTTER, RIVER BEAR BACON, CHEESE

**MAC & CHEESE 9** CAMPANELLE PASTA, DG CHEESE SAUCE, RIVER BEAR BACON, FRESH HERBS  
TOASTED BREADCRUMBS



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