

WHITE BUFFALO GRILLE

Black Hawk | Colorado | 240 Main St. | 80422

STARTERS

SHRIMP COCKTAIL 16	COURT BOUILLON-POACHED TIGER SHRIMP, HOUSE STRANAHAN’S COCKTAIL SAUCE
CALAMARI 15	FLOUR DUSTED, ARTICHOKE, PEPPERONCINI, LEMON AIOLI
OYSTERS* 18 36	SEASON'S BEST WC OYSTERS ON THE HALF-SHELL, HOUSE MIGNONETTE HOUSE COCKTAIL SAUCE, FRESH LEMON
CRAB CAKE 20	LUMP CRABMEAT, STONE GROUND MUSTARD CREAM, CELERY SLAW
WINGS 17	DRUMS AND WINGS, RANCH, CELERY, CHOICE OF DRY RUB, CLASSIC BUFFALO, BBQ

SOUPS

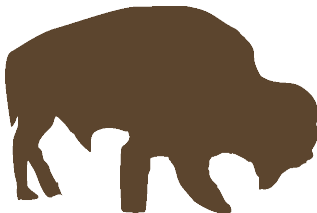
LOBSTER CHOWDER 10	RICH NEW ENGLAND-STYLE CHOWDER, COLD WATER LOBSTER, BACON ROASTED CORN
FRENCH ONION 9	CLASSIC PREPARATION, TOASTED GARLIC CROSTINI, GRUYÈRE GRATINÉE

SALADS

CAESAR 10	CUT ROMAINE HEARTS, SHAVED PARMESAN, TORN CIABATTA CROUTONS, CRACKED BLACK PEPPER, CAESAR-STYLE DRESSING
CHOP 12	MIXED LETTUCE, GRAPE TOMATOES, BACON, PARMESAN CHEESE, TOASTED ALMONDS, AVOCADO RANCH DRESSING
THE WEDGE 10	ICEBERG LETTUCE, BACON, TOMATOES, CHIVES, HOUSE BLEU CHEESE DRESSING

CHEF'S SPECIALS

WBG BURGER* 22	WOOD-FIRED HOUSE BLEND, TILLAMOOK CHEDDAR, THICK-CUT BACON, LETTUCE HEIRLOOM TOMATO, GRIDDLED BRIOCHE BUN, FRIES, DIPPING SAUCE
BOLOGNESE 22	HOUSE BLEND SAUCE, PAPPARDELLE PASTA, RICOTTA CHEESE, SHAVED REGGIANO CHEESE, FRESH BASIL
PRIMAVERA 22	CAMPANELLE PASTA, PEPPADEW PEPPERS, GRAPE TOMATOES, BROCCOLINI, CARAMELIZED ONIONS, PARMESAN CREAM, FRESH BASIL, SHAVED REGGIANO CHEESE



CONSUMER ADVISORY: *ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

RESTAURANT EXECUTIVE CHEF | CHASE EOZZO

WHITE BUFFALO GRILLE

STEAKS, CHOPS & MORE

ALL WITH YOUR CHOICE OF TWO ACCOMPANIMENTS:
WHIPPED POTATOES, BAKED POTATO, RICE, GLAZED CARROTS, OR BROCCOLINI

PRIME FILET* 49
SIGNATURE CUT, 8oz

NY STRIP* 49
USDA PRIME, 12oz

PRIME RIB* 36 | 40
USDA PRIME, 12oz | 16oz

LAMB CHOPS* 50
COLORADO, 12oz DOUBLE CHOP

RIBEYE* 58
USDA PRIME, 16oz

PORK CHOP* 32
KUROBUTA, 16oz

T-BONE* 58
CAB, 20oz

PAN-SEARED CHICKEN 27
AIRLINE BREAST, 8oz

TOP SIRLOIN STEAK* 32
USDA PRIME, 10oz

FISH & SHELLFISH

ALL WITH YOUR CHOICE OF TWO ACCOMPANIMENTS:
WHIPPED POTATOES, BAKED POTATO, RICE, GLAZED CARROTS, OR BROCCOLINI

GRILLED SHRIMP 32
FIVE TIGER SHRIMP

CRAB LEGS MP
RED KING CRAB, 16oz

PAN-SEARED SALMON 32
SKUNA BAY, 7oz

LOBSTER TAILS MP | MP
8oz, SINGLE | DOUBLE

CHILEAN SEA BASS 42
GRILLED, 7oz

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	CRUMBLIED HOUSE BLEU CHEESE
BÉARNAISE 3	CLASSIC PREPARATION
WBG STEAK BUTTER 5	BLACK TRUFFLE, LEMON, SHALLOT, TOASTED GARLIC
RED WINE DEMI-GLACE 3	TRADITIONAL DEMI-GLACE, RED WINE REDUCTION
OSCAR-STYLE 15	LUMP CRABMEAT, ASPARAGUS, BÉARNAISE
SHRIMP 16	THREE TIGER SHRIMP, GRILLED, BUTTER-BASTED

SIDES

CAESAR SALAD 6	ROMAINE, PARMESAN, CROUTONS, CAESAR-STYLE DRESSING
MUSHROOMS 7	ROASTED MUSHROOMS, SHALLOTS, HERB DEMI-GLACE
BROCCOLINI 6	CARAMELIZED SHALLOTS, BUTTER
ASPARAGUS 7	OVEN-ROASTED MEYER LEMON & GARLIC AIOLI
GLAZED CARROTS 6	BOURBON, MAPLE SYRUP, BUTTER
RICE 5	LONG GRAIN, PILAF STYLE
BAKED POTATO 4	BUTTER, SOUR CREAM
WHIPPED POTATOES 6	IDAHO POTATOES, VERMONT BUTTER
LOADED BAKER 6	BAKED POTATO, BUTTER, BACON, SOUR CREAM, GREEN ONION
BRUSSELS SPROUTS 7	TWICE-COOKED, BACON, ONIONS, CIDER GLAZE
MAC & CHEESE 7	CAMPANELLE PASTA, DG CHEESE SAUCE, BACON, TOASTED BREADCRUMBS
WBG FRIES 7	SIDEWINDER STYLE, DIPPING SAUCE

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