

Appetizers

Soup

Ask your server for our daily soup

\$9

House Smoked Idaho Steelhead Trout Dip

Grilled Flatbread, Extra Virgin Olive Oil, Parsley

\$14

Smoked Grilled Baby Octopus

Butter Beans, Artichoke Hearts, Piquillo Peppers, Ravigote Sauce

\$13

Wyoming Short Rib Pops

Napa Slaw, Brown Sugar Reduction

\$15

Wild Rocket Baby Arugula

Grilled Peaches, Serrano Ham, Pine Nuts, Parmigiano Reggiano, Balsamic
Vinaigrette

\$12

Baby Iceberg Wedge

Heirloom Tomatoes, Pickled Onions, Pancetta Lardons, French Breakfast Radish,
Roquefort Dressing

\$12

Heirloom Tomato Panzanella

Golden Watermelon, Toasted Pita Bread, Za'atar Lemon Vinegrette, Mint, Dill

\$13

*Notice: Consuming undercooked meat and eggs could be potentially hazardous to your health.

20% gratuity may be added to parties of 6 or more

-Executive Chef Marc Boussarie-

Entrees

Grilled Snake River Farms Hanger Steak

Garlic Potato Puree, Grilled Asparagus, Chimichuri

\$28

Rocky Mountain Elk Filet

Confit Fingerling Potatoes, Asparagus, Red Eye Au Jus, Huckleberry Gastrique

\$34

Roasted Red Bird Half Chicken

Cauliflower Mousse, Roasted Sweet Potatoes, Pequillo Peppers, Cippolini Onions, Wilted Arugula,

\$24

Kurobuta Pork Rack

Sweet Potato, Ancho Chili Puree, Crispy Brussel Sprouts, Fig Brulee, Pineapple Mostarda

\$28

Lemon Herb Seared Idaho Trout

Rice Pilaf, Tomato Caper Coulis, Dukkah

\$25

Loch Duart Salmon

Nantes Carrot Puree, Summer Corn Succotash, Salsa Verde

\$26

Wild Game Bolognese

House Made Pappardelle, Mascarpone, Parmigiano Reggiano

\$26

Wyoming Bison Burger

8 Ounces Fresh Ground Bison, Heirloom Tomatoes, Iceberg, Brie, Crispy Onions,

Smoked hickory Aioli, Fries **\$18**

Add Applewood Smoked Bacon \$2, Add Avocado \$2

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Dessert

Haderlie Farms Carrot Cake

Served Warm with Cream Cheese Frosting, Candied Pecans

\$9

Flourless Chocolate Torte

Crème Chantilly, Chocolate Sauce, Summer Berries

\$9

Palisades Peach Cobbler

Cinnamon Gelato

\$9

Ice Cream/Sorbet

Daily Selection

\$7

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