

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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THE WHISTLING GRIZZLY

 WYOMING INN JACKSON HOLE

House Cocktails 9

Kentucky Mule

-Buffalo Trace, Ginger Beer, Lime

The Grizzly Marg

-Jimador Tequila, Fresh Citrus

G & T Classic

-Great Grey Gin, Tonic, Citrus

Usual

-Tito's, Club, Lime

Paloma

-Jimador Tequila, Grapefruit Soda, Lime

Whiskey Selection

-Jack Daniels Whiskey	8
-Wyoming Whiskey	12
-Buffalo Trace Bourbon	8
-Bushmills 10yr Single Malt Irish	8
-Laphroaig Single Malt Scotch	14

Cordials

-Kahlua	8
-Baileys	8
-E & J VSOP Brandy	7
-Hennessey VS Cognac	12
-Grahams 10 year tawny port	10

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THE WHISTLING GRIZZLY

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WINES

Wines by the glass-

Cupcake Prosecco IT	8-30
Jean Luc Colombo Rose	11-38
Fat Bastard Chard FR	8-34
J Vineyards Pinot Gris	11-38
Kung Fu Girl Riesling WA	8-30
Alamos Malbec AR	8-32
14 Hands Bordeaux WA	8-36
Firesteed Pinot Noir OR	10-38
Las Rocas Garnacha SP	8-34

Wines by the Bottle-

Craggy Range Sav Blanc NZ	37
Sonoma-Cutrer	49
Chardonnay CA	
Cakebread Chardonnay CA	80
Schramsberg Sparkling CA	63
Blanc De Blancs	
Veuve Clicquot	96
Yellow Label Champagne	

A to Z Pinot Noir ORE	39
Louis Jadot Pinot Noir FR	37
J Vineyards Pinot Noir CA	70
Concha Y Toro Cabernet Sauvignon CH	30
Sterling Cabernet Sauv CA	53
Jordan Cabernet Sauv CA	87
Ridge 3 Valley Zinfandel CA	55

Beer-

Domestic/Imported-	5
Budweiser-Bud Light-Stella Artois	
St.Pauli Girl NA	

Local Wyoming Beers-

Snake River Brewery- Pakos IPA,	6
Jenny Lake Lager, Zonker Stout	
Melvin Brewery- IPA,	6
Hey-Zeus Mexican Lager	
Melvin 2x4 double IPA	8
10 Barrel Cucumber Sour Gose	6
Glider Cider- Colorado Cider	6
Company	

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