

## **Appetizers**

### **Soup**

Ask your server for our daily soup

**\$9**

### **Grilled Hearts of Romaine**

Anchovy Vinaigrette, Parmesan Crisp, Sourdough Croutons, Boquerones

**\$13**

### **Baby Iceberg Wedge**

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

**\$12**

### **Wild Mushroom Toast**

Wild Mushrooms, Grilled Country Bread, Crème Fraiche, Fine Herbs

**\$14**

### **Spicy Mussels with Chorizo**

Spanish Chorizo, Smoked Paprika, Garlic, White Wine, Over Dried Tomato's

**\$16**

### **Pork Belly Porchetta**

Winter Petite Salad, Salsa Verde

**\$15**

### **House Smoked Idaho Steelhead Trout Dip**

Grilled Flatbread, Extra Virgin Olive Oil, Parsley

**\$14**

### **Wyoming Short Rib Pops**

Napa Slaw, Brown Sugar Reduction

**\$15**

\*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, Chimichurri

**\$29**

### **Rocky Mountain Elk Tenderloin\***

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

**\$42**

### **Roasted Red Bird Half Chicken**

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

**\$24**

### **Kurobuta Pork Rack\***

Sweet Potato, Ancho Chili Puree, Crispy Brussel Sprouts, Pomegranate, Pineapple Mostarda

**\$28**

### **Lemon Herb Seared Idaho Trout\***

Couscous Pilaf, Tomato Caper Coulis, Dukkah

**\$25**

### **Wild Game Bolognese**

House Made Pappardelle, Mascarpone, Parmigiano Reggiano

**\$26**

### **Wyoming Bison Burger\***

8 Ounces Fresh Ground Bison, Heirloom Tomatoes, Iceberg, Red Onions,  
Smoked Mesquite Aioli, Aged White Cheddar, Brioche Bun, Fries

**\$19**

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

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## **Dessert**

### **Brioche Bananas Foster Bread Pudding**

Chocolate, Maple, Caramel

**\$9**

### **Haderlie Farms Carrot Cake**

Served Warm with Cream Cheese Frosting, Candied Pecans

**\$9**

### **Flourless Chocolate Torte**

Crème Chantilly, Chocolate Sauce, Summer Berries

**\$9**

### **Ice Cream/Sorbet**

Daily Selection

**\$7**

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**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	<b>8</b>
-Wyoming Whiskey	<b>12</b>
-Buffalo Trace Bourbon	<b>8</b>
-Bushmills 10yr Single Malt Irish	<b>8</b>
-Laphroaig Single Malt Scotch	<b>14</b>

**Cordials**

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

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**THE WHISTLING GRIZZLY**
  
 WYOMING INN JACKSON HOLE

## WINES

### Wines by the glass-

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

### Wines by the Bottle-

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

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

### 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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