



## appetizers

<b>soup</b>   <i>ask your server for our daily soup</i>	9
<b>boussarie farms market salad</b>   <i>seasonal baby vegetables, baby sweet lettuce, baked ricotta, pepitas, champagne vinaigrette</i>	13
<b>baby iceberg wedge</b>   <i>heirloom tomatoes, pickled onions, pancetta lardons, french breakfast radish, roquefort dressing</i>	12
<b>avocado toast</b>   <i>haas avocado, poached egg, prosciutto crisp, za'ater, fine herbs</i>	14
<b>spring caprese</b>   <i>burrata, heirloom tomatoes, beets, radish, herb salad, lemon vinaigrette</i> <i>add prosciutto 4</i>	13
<b>flat bread</b>   <i>prosciutto, tomato, burrata, charred broccolini</i>	15
<b>house-smoked idaho steelhead trout dip</b>   <i>grilled flatbread, extra virgin olive oil, parsley</i>	14
<b>wyoming cowboy pops</b>   <i>braised beef short rib, wyoming slaw, chive oil, au-jus</i>	16

## entrées

<b>grilled snake river farms hanger steak frites*</b>   <i>pomme frites, chimichurri</i>	29
<b>rocky mountain elk tenderloin*</b>   <i>confit fingerling potatoes, grilled asparagus, red eye au jus, huckleberry gastrique</i>	46
<b>red bird half chicken</b>   <i>airline chicken breast, eggplant caviar, mediterranean fregola salad, harissa</i>	26
<b>kurobuta pork rack*</b>   <i>sweet potato, ancho chili purée, crispy brussel sprouts, pomegranate, pineapple mostarda</i>	29
<b>lemon herb seared idaho trout*</b>   <i>rice pilaf, tomato caper coulis, dukkah</i>	27
<b>alaskian halibut</b>   <i>fava beans, leeks, yukon potatoes, english pea puree, salsa verde</i>	39
<b>wyoming beef or bison burger*</b>   <i>8 ounces fresh ground beef or bison, heirloom tomatoes, iceberg, red onions, smoked mesquite aioli, aged white cheddar, brioche bun, fries</i> <i>add applewood smoked bacon 2, add avocado 2</i>	18/22

## dessert

<b>gaviota strawberry &amp; rhubarb crisp</b>   <i>vanilla gelato</i>	10
<b>haderlie farms carrot cake</b>   <i>served warm with cream cheese frosting, toasted walnuts</i>	9
<b>flourless chocolate torte</b>   <i>crème chantilly, chocolate sauce, summer berries</i>	9
<b>ice cream/sorbet</b>   <i>daily selection</i>	7

\*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-