



appetizers

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

entrées

grilled snake river farms hanger steak frites* <i>pomme frites, chimichurri</i>	29
rocky mountain elk tenderloin* <i>confit fingerling potatoes, grilled asparagus, red eye au jus, huckleberry gastrique</i>	46
red bird half chicken <i>airline chicken breast, eggplant caviar, mediterranean fregola salad, harissa</i>	26
kurobuta pork rack* <i>sweet potato, ancho chili purée, crispy brussel sprouts, pomegranate, pineapple mostarda</i>	29
lemon herb seared idaho trout* <i>rice pilaf, tomato caper coulis, dukkah</i>	27
alaskian halibut <i>fava beans, leeks, yukon potatoes, english pea puree, salsa verde</i>	39
wyoming beef or bison burger* <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

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