


  
**THE WHISTLING GRIZZLY**
  
 WYOMING INN JACKSON HOLE

## Off-season Menu

### 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>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>	47
<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>wyoming bison burger*</b>   <i>8 ounces fresh ground 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>	22

### dessert

<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-

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**-Wines by the Glass-GLS/BTL**

Ruffino Prosecco IT 8-32  
Jean Luc Colombo Rose 11-38  
Fat Bastard Chard FR 9-34  
Oyster Bay SauvBlanc NZ 10-36  
J Vineyards Pinot Gris 11-38  
Kung Fu Girl Riesling WA 8-30  
Alamos Malbec AR 8-32  
14 Hands Bordeaux WA 9-36  
Firesteed Pinot Noir OR 10-39  
St. Michelle Cab Sav WA 10-39

**-Wines by the Bottle- White**

Craggy Range Sav Blanc NZ 44  
Louis Jadot Pouilly Fuissé FR 56  
Sonoma-Cutrer Chard CA 49  
Rombauer Chardonnay CA 74  
Cakebread Chardonnay CA 80  
Schramsberg Sparkling CA 65  
Veuve-Clicquot 102  
Yellow Label Champagne FR

**-Wines by the Bottle- Red**

A to Z Pinot Noir ORE 45  
Louis Jadot Pinot Noir FR 43  
J Vineyards Pinot Noir CA 75  
Cakebread Pinot Noir CA 99  
Concha Toro Cabernet CH 35  
Justin Cabernet CA 56  
Silverado Cabernet CA 83  
Jordan Cabernet CA 92  
Stags Leap Cabernet CA 103  
Cakebread Cabernet CA 140  
Caymus Cabernet CA 144  
Ridge 3Valley Zinfandel CA 57

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