



appetizers

soup <i>ask your server for our daily soup</i>	9
boussarie farms market salad <i>seasonal baby vegetables, baby sweet lettuce, ricotta salata, pepitas, champagne vinaigrette</i>	13
baby iceberg wedge <i>heirloom tomatoes, pickled onions, pancetta lardons, french breakfast radish, roquefort dressing</i>	12
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
wild mushroom toast <i>wild mushrooms, grilled country bread, crème fraîche, fine herbs</i>	15

entrées

local wyoming prime beef* <i>ask about our steak special</i>	MKT
grilled snake river farms hanger steak frites* <i>pomme frites, chimichurri</i>	30
rocky mountain elk tenderloin* <i>confit fingerling potatoes, grilled asparagus, red eye au jus, huckleberry gastrique</i>	47
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
macfarlane ranch airline pheasant breast <i>saffron pearl pasta, spanish chorizo, black kale, black truffle jus</i>	31
wild game bolognese <i>house-made pappardelle, mascarpone, parmigiano reggiano</i>	28
wyoming beef or bison burger* <i>8 ounces fresh ground beef or bison, heirloom tomatoes, iceberg, 18/22 red onions, smoked mesquite aioli, aged white cheddar, brioche bun, fries</i> <i>add applewood smoked bacon 2, add avocado 2</i>	

dessert

haderlie farms carrot cake <i>served warm with cream cheese frosting, toasted walnuts</i>	9
formage blanc panna cotta <i>huckleberry confiture, biscotti</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-



THE WHISTLING GRIZZLY

 WYOMING INN JACKSON HOLE

-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 SauvBlancNZ	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
Noble 337 Cab Sav CA	10-37

-Wines by the Bottle- White

Craggy Range Sav Blanc NZ	44
LouisJadotPouillyFuissé FR	56
Sonoma-Cutrer Chard CA	49
Rombauer Chardonnay CA	74
Cakebread Chardonnay CA	80
Schramsberg Sparkling CA	65
Veuve-Clicquot	109
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	58
Sterling Cabernet CA	63
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	60

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