

Steaks / Ribs & Comforts

All Steaks and Ribs are served with 1 trip to salad bar or soup du jour. Upgrade to a small Caesar for \$3

All entrees are served with chefs vegetables and your choice of side
(baked potato, Yukon garlic mashed potato, mac & cheese or wild rice)

Surf your steak with shrimp for \$7 (Scampi, blackened or fried)

Surf your steak with
1/2 lb. crab legs \$19, bacon wrapped scallops \$10, shrimp cocktail \$8

8 oz. Kobe Top Sirloin.....	\$26
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
6 oz. Ladies Cut Kobe Top Sirloin.....	\$19
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
10oz Dry Aged 30days New York. (Prime)	\$39
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
16 oz. Ribeye (Prime).....	\$47
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
Bacon Wrapped Tenderloin.....	\$37
<i>Topped with roasted garlic, and peppercorn compound butter</i>	
Baby Back Ribs.....	\$25
<i>Smothered in our house-made Grand Teton Amber BBQ sauce</i>	
16 oz. Double Bone Berkshire Pork Chop.....	\$26
<i>Topped with a peach compound butter</i>	
Mixed Grill.....	\$26
<i>Bison, pheasant sausage and tiger shrimp kabobs</i>	

*Prime Rib
(Served Friday & Saturday Only)*

Herb and rock salt crusted, then slow roasted to perfection.

8 oz. Hens Cut \$19 12 oz. Rooster Cut \$28 16 oz. Saddle Cut \$34

House Specialty's

Kung Pao Shrimp, Scallops and Clams.....	\$24
<i>Served with jasmine rice</i>	
Seafood Red Curry.....	\$26
<i>Served with jasmine rice</i>	
Duck Enchiladas.....	\$22
<i>House made mole, sour cream and avocado</i>	

From The Sea

*All Seafood is served with one trip to salad bar or soup du jour
Chefs vegetables and choice of side
(baked potato, Yukon garlic mashed potatoes, mac& cheese, or wild rice)*

<i>Fresh Catch Of The Day</i>	<i>Market Price</i>
<i>Fresh Wild Caught King Salmon</i>	<i>\$26</i>
<i>Charbroiled and topped with our house-made lemon pesto butter</i>	
<i>Tiger Shrimp Skewers</i>	<i>\$21</i>
<i>Eight skewered shrimp, charbroiled and basted with lemon pesto dill butter</i>	
<i>Blackened Cod</i>	<i>\$22</i>
<i>Dusted with our house-made Cajun spice and seared to perfection</i>	
<i>Fresh Trout Almondine</i>	<i>\$24</i>
<i>Lemon caper beurre blanc</i>	
<i>Pan Grilled Oysters</i>	<i>\$21</i>
<i>Served with cocktail and lemon</i>	
<i>King Crab Legs 1lb.</i>	<i>Market Price</i>

Pastas

All pastas are served with one trip to salad bar or soup du jour

<i>Veal Picatta</i>	<i>\$22</i>
<i>Veal cutlet sautéed down in a lemon caper garlic sauce and served over fettuccine.</i>	
<i>Chicken Marsala</i>	<i>\$20</i>
<i>Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala cream sauce. Served over fettuccine or wild rice</i>	
<i>Seafood Pesto</i>	<i>\$24</i>
<i>Sea scallops, tiger shrimp and clams sautéed down in a fresh basil pesto cream sauce tossed with fettuccine, mushrooms, grape tomatoes, and feta</i>	
<i>Smoked Salmon</i>	<i>\$19</i>
<i>Cold smoked salmon tossed with green onions, garlic and mushrooms in a white wine Alfredo with tri-colored tortellini's, and topped with parmesan</i>	
<i>Wild Game Sausage & Peppers</i>	<i>\$21</i>
<i>Bison, pheasant game sausages sautéed down with onions, garlic, and bell peppers in a spicy marinara sauce with mozzarella.</i>	

*Split Charge \$9.00 includes one trip to salad bar or soup du jour,
vegetables and your choice of starch*

Starters

Charcuterie Board

Game sausages, Genoa salami, prosciutto, berry compote, cheese trio, stone ground mustard, pickled vegetables and French baguette

\$ 17

<i>Calamari/Sweet chili Aioli & Basil marinara</i>	\$11
<i>Artichoke Spinach Dip</i>	\$10
<i>Hummus/ Naan</i>	\$8
<i>Thai Spring Rolls & Pot Stickers /Soy and Sweet chili sauce</i>	\$9
<i>Coconut Tiger Shrimp / Citrus Marmalade</i>	\$12
<i>Fried Oysters / Served with cocktail</i>	\$11
<i>Bangkok Clams / Sautéed vegetables, garlic and our red curry sauce</i>	\$13
<i>Shrimp Cocktail / Six tiger shrimp and cocktail sauce</i>	\$13
<i>Crab Stuffed Mushrooms</i>	\$11
<i>Poblano / House stuffed white cheddar house mole</i>	\$9

Soups & Salads

<i>House-Made New England Clam Chowder</i>	Cup \$4	Bowl \$8
<i>Chef's Soup Du Jour</i>	Cup \$4	Bowl \$7
<i>Salad Bar all You Can Eat</i>	\$14	
<i>Classic Caesar</i>	\$9	
	<i>Add Chicken</i>\$13	<i>Add Shrimp</i>\$15
<i>Wedge Salad</i>	\$9	
	<i>Chopped bacon, gorgonzola crumbles, tomatoes and onions Served with house bleu cheese</i>	
<i>Cobb</i>	\$14	
	<i>Add Chicken</i>\$17	<i>Add Seafood</i>\$21
	<i>Hard boiled egg, bacon, avocado, gorgonzola crumbles, mixed greens</i>	
<i>Steak Salad</i>	\$17	
	<i>Petite top sirloin charbroiled to medium rare topped over mixed greens, chef's vegetables and served with your choice of dressing</i>	

Parties of 7 or more will be placed on one check.

A 20% service fee will be added to all parties of 7 or more.

Burgers / Sandwiches

Served with your choice of cheese, lettuce, tomato, onion and pickles.

(Cheddar, Bleu cheese, Ghost pepper jack, American, Brie, Mozzarella or Swiss)

Upgrade to sweet fries or onion rings for \$2

Add Fried egg \$2 Add Bacon \$3 Add Mushrooms \$2 Grilled Onions \$2

Add One Trip to Salad Bar \$6.00

Flying Saddle Burger.....\$15

Brie, bacon, spinach, tomato, onion, fried artichokes topped with a pesto mayo

8 oz. Kobe Steak House Burger.....\$12

7oz Bison Burger\$16

Cod Sandwich.....\$11

Grand Teton Amber beer battered, fried to perfection and topped with cheddar cheese

Ribeye Stacker.....\$15

Thinly sliced choice Ribeye pan fried with grilled onions, mushrooms and melted Swiss.

Served on a baguette roll with Au-jus

Southern Chicken.....\$10

Lightly breaded chicken breast topped with cheddar cheese.

Cajun it up for \$3 (Cajun dust, jalapenos and ghost pepper)

Cordon Sandwich.....\$14

Spicy honey mustard, sliced smoked ham and double Swiss

Baskets

Upgrade to sweet fries or onion rings \$2

Shrimp & Chips.....\$16

Cod & Chips.....\$17

Chicken Fingers.....\$13

**Notice: consuming raw or undercooked meats, poultry, seafood shellfish,
or eggs may increase your risk of foodborne illness.**