

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)*

Fresh Catch Of The Day.....Market Price

Fresh Wild Caught King Salmon.....\$26

Charbroiled and topped with our house-made lemon pesto butter

Tiger Shrimp Skewers.....\$21

Eight skewered shrimp, charbroiled and basted with lemon pesto dill butter

Blackened Cod.....\$22

Dusted with our house-made Cajun spice and seared to perfection

Fresh Trout Almondine.....\$24

Lemon caper beurre blanc

Pan Grilled Oysters.....\$21

Served with cocktail and lemon

King Crab Legs 1lb.....Market Price

Pastas

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

Veal Picatta.....\$22

Veal cutlet sautéed down in a lemon caper garlic sauce and served over fettuccine.

Chicken Marsala.....\$20

*Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala cream sauce.
Served over fettuccine or wild rice*

Seafood Pesto.....\$24

*Sea scallops, tiger shrimp and clams sautéed down in a fresh basil pesto cream sauce tossed
with fettuccine, mushrooms, grape tomatoes, and feta*

Smoked Salmon.....\$19

*Cold smoked salmon tossed with green onions, garlic and mushrooms in a white wine Alfredo
with tri-colored tortellini's, and topped with parmesan*

Wild Game Sausage & Peppers.....\$21

*Bison, pheasant game sausages sautéed down with onions, garlic, and bell peppers in a spicy
marinara sauce with mozzarella.*

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

Soups & Salads

<i>House-Made New England Clam Chowder</i>	<i>Cup \$4</i>	<i>Bowl \$8</i>
<i>Chef's Soup Du Jour</i>	<i>Cup \$4</i>	<i>Bowl \$7</i>
<i>Salad Bar all You Can Eat</i>		<i>\$14</i>
<i>Classic Caesar</i>		<i>\$9</i>
<i>Add Chicken....\$13 Add Shrimp....\$15</i>		
<i>Wedge Salad</i>		<i>\$9</i>
<i>Chopped bacon, gorgonzola crumbles, tomatoes and onions Served with house bleu cheese</i>		
<i>Cobb</i>		<i>\$14</i>
<i>Add Chicken....\$17 Add Seafood....\$21</i>		
<i>Hard boiled egg, bacon, avocado, gorgonzola crumbles, mixed greens</i>		
<i>Steak Salad</i>		<i>\$17</i>
<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.**