

Starters

<i>Calamari/Sweet chili Aioli & Basil marinara</i>	\$11
<i>Artichoke Spinach Dip</i>	\$10
<i>Thai Spring Rolls & Pot Stickers /Soy and Sweet chili sauce</i>	\$9
<i>Coconut Tiger Shrimp / Citrus Marmalade</i>	\$12
<i>Crab Stuffed Mushrooms</i>	\$11

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>Classic Caesar</i>	\$9	
	<i>Add Chicken</i>	<i>\$13 Add Shrimp</i>
	<i>\$15</i>	
<i>Wedge Salad</i>	\$9	
	<i>Chopped bacon, gorgonzola crumbles, tomatoes and onions. Served with house bleu cheese</i>	
<i>Flying Saddle</i>	\$16	
	<i>Mixed greens tossed with raspberry vinaigrette, candied walnuts, dried cranberries and bleu cheese crumbles. Topped with crunchy chicken and garnished with cucumbers and tomatoes.</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, 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

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

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)*

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.**

Steaks / Ribs & Comforts

*All entrees are served with a house salad or soup du jour,
chef's vegetables and your choice of side
(Baked potato, Yukon garlic mashed potato, or Wild rice)*

Upgrade to a small Caesar for \$3

*Surf your steak with shrimp for \$7
(Scampi, Blackened or Fried)*

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 Fresh Cracked Pepper Crusted New York	\$34
<i>Topped with Gorgonzola</i>	
16 oz. Ribeye (Prime).....	\$39
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
Bacon Wrapped Tenderloin.....	\$29
<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>	

Prime Rib

(Served Friday & Saturday Only -Reservations Recommended)

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

Chicken Cordon Bleu.....	\$19
<i>Served with your choice of side and chefs vegetables</i>	
Chicken Fried Chicken.....	\$17
<i>Served with garlic mash potatoes and chefs vegetables</i>	
Pork Schnitzel.....	\$17
<i>Guinness stout glaze. Served with garlic mashed potatoes and chefs vegetables</i>	

From The Sea

*All Seafood is served with a house salad or soup du jour
Chefs vegetables and choice of side
(Baked potato, Yukon garlic mashed potatoes or Wild rice)*

<i>Fresh Wild Caught King Salmon.....</i>	<i>\$26</i>
<i>Charbroiled and topped with our 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>	

Pastas

All pastas are served with a house salad or soup du jour

<i>Shrimp Carbonara.....</i>	<i>\$21</i>
<i>Shrimp sautéed down with bacon, garlic and onion in our house white wine cream egg drop sauce. Topped with parmesan and tomatoes</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>Fettuccine Bolognese.....</i>	<i>\$17</i>
<i>Fettuccine topped with our house made three meat sauce and parmesan</i>	
<i>Chicken Parmesan.....</i>	<i>\$21</i>
<i>House breaded chicken breast fried till golden brown and topped with marinara sauce mozzarella and parmesan. Served over fettuccine</i>	

*Split Charge \$9.00 includes house salad or soup du jour,
vegetables and your choice of starch*



WINGS

Hot, Thai Chili, BBQ, Inferno,
Red curry, Huckleberry hot,
Teriyaki or Raspberry hot
1/2 Dozen - \$8

Dozen - \$14



16-Inch Specialty Pizzas

Supreme

Our marinara sauce topped with
sausage, ham, pepperoni, salami,
olives, onions, mushrooms,
bell peppers & our five cheese blend.

\$23

Flying Saddle Pizza

Our white sauce pizza. House-made
Alfredo sauce, spinach, bacon, chicken
tomatoes & our five cheese blend.

\$21

Tropical

Marinara, Ham, Prosciutto, pineapple
and our five cheese blend

\$19

Meat Madness

Our marinara sauce topped with
pepperoni, sausage, ham, bacon, ground
beef, salami & our five cheese blend.

\$23

Vegetarian

Our house marinara topped with chefs
choice vegetables & our five cheese
blend.

\$16

Build Your Own

Cheese - 10" - \$9 16" - \$15

Toppings—\$1.50

Black Olives, Spinach, Onion,
Mushrooms, Bell Peppers, Jalapenos,
Tomatoes, Artichoke Hearts,
Roasted Garlic, Pineapple,
Banana Peppers, Green olives

Build your own

Calzone

Starting at

\$9

Toppings—\$2.00

Pepperoni, Ham, Sausage, Ground Beef,
Prosciutto, Bacon, Chicken, Salami,
Extra Cheese
Sub Alfredo

Kids' Menu

Chicken Fingers & Fries \$7

Wranglers Steak & Fries \$8

Pasta Marinara \$6

Grilled Cheese & Fries \$5

Burger & Fries \$7

Cheese Pizza \$6

Mac & Cheese \$4

