

Starters

<i>Fresh Flash Fried Calamari / Sweet Chili Aioli & Basil Marinara</i>	\$13
<i>Artichoke Spinach Dip</i>	\$10
<i>Thai Spring Rolls & Pot Stickers / Soy & Sweet Chili Sauce</i>	\$10
<i>Coconut Tiger Shrimp / Citrus Marmalade</i>	\$12
<i>Traditional Hummus / Naan, Balsamic Drizzle & Parmesan & Fresh Veg</i>	\$9
<i>Fresh Steamed Mussels / Cajun Style with Andouille Sausage & Toast Points</i>	\$14
<i>Hot Lump Crab Dip / Served with Toast Points</i>	\$10
<i>Fresh Pan Fried Oysters / Served with Cocktail Sauce & Lemon</i>	\$12

Soups & Salads

<i>House-Made New England Clam Chowder</i>	Cup \$5	Bowl \$9
<i>Chef's Soup Du Jour</i>	Cup \$4	Bowl \$7
<i>Classic Caesar</i>		\$9
	<i>Add Chicken</i>\$14	<i>Add Shrimp</i>\$16
<i>Wedge Salad</i>		\$9
	<i>Chopped bacon, gorgonzola crumbles, tomatoes and onions. Served with house bleu cheese</i>	
	<i>Add Chicken</i>\$14	<i>Add Shrimp</i>\$16
<i>All You Can Eat Salad Bar</i>		\$15

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.

Steaks / Ribs & Game

*All entrees are served with one trip to salad bar 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)

Surf your steak with King Crab Legs \$19

<i>8 oz. Kobe Top Sirloin.....</i>	<i>\$27</i>
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
<i>12 oz. Fresh Cracked Pepper Crusted New York</i>	<i>\$39</i>
<i>Topped with Gorgonzola compound butter</i>	
<i>16 oz. Ribeye.....</i>	<i>\$44</i>
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
<i>8 oz. Bacon Wrapped Tenderloin.....</i>	<i>\$36</i>
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
<i>16 oz. Bison T-Bone.....</i>	<i>\$49</i>
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
<i>16 oz. Double Bone Pork Chop.....</i>	<i>\$24</i>
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
<i>Baby Back Ribs.....</i>	<i>\$25</i>
<i>Smothered in our house-made Grand Teton Amber B.B.Q 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

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 or Wild rice)*

<i>Fresh Wild Caught King Salmon</i>	\$26
<i>Charbroiled and topped with our lemon pesto butter.</i>	
<i>Tiger Shrimp Skewers</i>	\$21
<i>Eight skewered shrimp, charbroiled and basted with lemon pesto dill butter.</i>	
<i>Blackened Cod</i>	\$22
<i>Dusted with our house-made Cajun spice and seared to perfection.</i>	
<i>Fresh Trout Almondine</i>	\$24
<i>Panko, almond crusted fresh Idaho trout draped with a lemon dill beurre blanc.</i>	
<i>Steamed King Crab Legs</i>	\$49
<i>Served with drawn Butter.</i>	
<i>Pan Fried Fresh Pacific Oysters</i>	\$22
<i>Served with cocktail sauce and lemon.</i>	

Pastas

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

<i>Mussels Linguine</i>	\$22
<i>Fresh mussels sautéed down in a white wine garlic herb butter sauce.</i>	
<i>Chicken Marsala</i>	\$20
<i>Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala cream sauce. Served over linguine or wild rice</i>	
<i>Bison Sausage & Peppers</i>	\$19
<i>Spicy bison sausage sautéed down with bell peppers, onions and garlic in our spicy marinara sauce. Tossed with linguine and mozzarella.</i>	
<i>Chicken & Andouille</i>	\$24
<i>Chicken Breast and Andouille sausage sautéed with garlic, bell peppers and onions in a spicy creole sauce tossed with linguine and topped with parmesan.</i>	
 <i>Tofu & Vegetable Stuffed Raviolis</i>	\$18
<i>Basil marinara sauce.</i>	
<i>Seafood Portofino</i>	\$26
<i>Fresh mussels, tiger shrimp, and king salmon sautéed down in a white wine cream sauce. Tossed in linguine and topped with parmesan.</i>	

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 \$3 Add Bacon \$4 Add Mushrooms \$3 Grilled Onions \$3

Add one trip to salad bar \$6

8 oz. Kobe Steak House Burger.....\$13

Bison Burger.....\$16

Cod Sandwich.....\$12

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.....\$11

Lightly breaded chicken breast topped with cheddar cheese.

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



Beyond Meat Vegan Burger.....\$15

Baskets

Upgrade to sweet fries or onion rings \$2

Add one trip to salad bar \$6

Shrimp & Chips.....\$16

Cod & Chips.....\$17

Chicken Fingers & Chips.....\$13

Coconut Shrimp & Chips.....\$19

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



WINGS

Hot, Thai Chili, BBQ, Inferno, Garlic Parmesan, Huckleberry Hot, Teriyaki, Jamaican Jerk or Mango B.B.Q

1/2 Dozen - \$8

Dozen - \$15



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.

\$23

Tropical

Marinara, Ham, Bacon, 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.

\$17

Smoked Salmon

Our house white wine alfredo, our five cheese blend, capers, mushrooms, tomatoes, topped with arugula & green onions

\$25

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, Arugula

Build your own

Calzone

Starting at

\$9

Toppings—\$2.00

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

Toppings —\$4.00

Ground Bison, Shrimp Or Smoked Salmon