

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>Steamed Clams / White wine butter broth & Toast Points</i>	\$14

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....\$14</i>	<i>Add Shrimp....\$16</i>
<i>Wedge Salad</i>		\$9
	<i>Chopped bacon, gorgonzola crumbles, tomatoes, and onions. Served with house bleu cheese dressing.</i>	
	<i>Add Chicken....\$14</i>	<i>Add Shrimp....\$16</i>

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

A 20% service fee will be added to the check.

Steaks / Ribs & Comforts

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

Upgrade to a small Caesar salad for \$3

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

Surf your steak with King Crab Legs \$19

*8 oz. Snake River Farms Gold Kobe Top Sirloin.....\$27
Topped with roasted garlic, parmesan, and peppercorn compound butter.*

*12 oz. Fresh Cracked Pepper Crusted New York\$39
Topped with Gorgonzola compound butter.*

*16 oz. Ribeye.....\$44
Topped with roasted garlic, parmesan, and peppercorn compound butter.*

*8 oz. Bacon Wrapped Tenderloin.....\$36
Topped with roasted garlic, parmesan, and peppercorn compound butter.*

*Baby Back Ribs.....\$25
Smothered in our house-made Grand Teton Amber B.B.Q sauce.*

*Country Fried Steak.....\$19
Breaded to order and fried till golden brown, draped with country gravy.*

*Pork Schnitzel.....\$17
House-made, fried to perfection, and topped with a Guinness mushroom sauce.*

*Country Fried Chicken.....\$16
Breaded to order and fried to a golden brown, draped with country gravy.*

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 house salad or soup du jour
Chef's vegetables and choice of side
(Baked potato, Yukon garlic mashed potatoes or Wild rice)*

- Fresh Scottish King Salmon.....\$26
Charbroiled and topped with our 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.*
- Steamed King Crab Legs.....\$49
Served with drawn butter.*

Pastas

All pastas are served with house salad or soup du jour

- Clams Linguine.....\$22
Clams sautéed down in a white wine garlic herb butter sauce.*
- Chicken Marsala.....\$20
Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala cream sauce.
Served over linguine or wild rice.*
- Seafood Alfredo.....\$24
Salmon, clams, and shrimp sautéed down with garlic, mushrooms, and spinach in our house alfredo sauce. Laid over linguine and topped with parmesan.*
- Chicken Parmesan.....\$24
Chicken Breast breaded to order and fried till golden brown, laid over linguine and topped with our house marinara, parmesan, and mozzarella then baked to perfection.*
- Tofu & Vegetable Stuffed Raviolis.....\$18
Basil marinara sauce.*



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 potato fries or onion rings for \$2

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

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

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 potato fries or onion rings \$2

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
or
Teriyaki

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

Barbecue Chicken

Our house B.B.Q sauce,
mushrooms, grilled onions,
grilled chicken and our five cheese
blend.

\$21

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 or Green olives

Build your own

Calzone

Starting at

\$9

Toppings—\$2.00

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