

Starters

<i>Fresh Flash Fried Calamari / Sweet Chili Aioli & Basil Marinara</i>	\$15
<i>Artichoke Spinach Dip</i>	\$11
<i>Thai Spring Rolls & Pot Stickers / Soy & Sweet Chili Sauce</i>	\$11
<i>Coconut Tiger Shrimp / Citrus Marmalade</i>	\$14
<i>Crab Stuffed Mushrooms</i>	\$14
<i>Shrimp Cocktail /Half Dozen</i> ...\$14..... <i>Dozen</i>	\$24
<i>Oyster Shooter / Served with Cocktail Sauce & Lemon</i>	\$4 Each
<i>Fresh Pan Fried Oysters / Served with Cocktail Sauce & Lemon</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</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>Flying Saddle Salad</i>	\$16	
	<i>Mixed greens, served with raspberry vinaigrette, tomatoes, cucumbers, bleu cheese crumbles, candied walnuts, and topped with crispy chicken.</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 \$3 Add Bacon \$4 Add Mushrooms \$3 Grilled Onions \$3

Substitute Gluten Free Bun \$1

8 oz. Kobe Steak House Burger.....\$15

Steak House Rueben.....\$15

Bison Burger.....\$18

Cod Sandwich.....\$12

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

Ribeye Stacker.....\$16

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

Served on a baguette roll with Au-jus

Southern Chicken.....\$12

Lightly breaded chicken breast topped with cheddar cheese.

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



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

Plant Based Breaded Chicken Sandwich.....\$13

Baskets

Upgrade to sweet fries or onion rings \$2

Shrimp & Chips.....\$16

Cod & Chips.....\$18

Chicken Fingers & Chips.....\$14

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

Steaks / Ribs & Game

*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 for \$3

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

- 10 oz. Fresh Cracked Pepper Crusted New York\$39
Topped with Gorgonzola compound butter*
- 14 oz. Ribeye.....\$46
Topped with roasted garlic, parmesan and peppercorn compound butter*
- 8 oz. Prime Baseball Top Sirloin.....\$34
Topped with roasted garlic, parmesan and peppercorn compound butter*
- 14 - 16 oz. Dry Aged Bison Bone In Kansas City Strip.....\$MP
Topped with roasted garlic, parmesan and peppercorn compound butter*
- 14 oz. Double Bone Pork Chop.....\$26
Topped with roasted garlic, parmesan and peppercorn compound butter*
- Lamb Ribs.....\$25
Served with apple mint jelly and tzatziki*

Prime Rib

(Served Friday & Saturday Only -Reservations Recommended)

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

8 oz. Hens Cut \$24 12 oz. Rooster Cut \$34 16 oz. Saddle Cut \$42

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

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)

<i>Fresh Norwegian Salmon</i>	\$32
<i>Charbroiled and topped with our lemon pesto butter.</i>	
<i>Tiger Shrimp Skewers</i>	\$23
<i>Eight skewered shrimp, charbroiled and basted with lemon pesto dill butter.</i>	
<i>Blackened Cod</i>	\$24
<i>Dusted with our house-made Cajun spice and seared to perfection.</i>	
<i>Fresh Trout Almondine</i>	\$27
<i>Panko, almond crusted fresh Idaho trout draped with a lemon dill beurre blanc.</i>	
<i>Fresh Pan Fried Pacific Oysters</i>	\$24
<i>Served with cocktail sauce and lemon.</i>	

Pastas

All pastas are served with house salad or soup du jour

<i>Smoked Trout</i>	\$24
<i>Smoked trout sauteed down with garlic, mushrooms and green onions in a light alfredo sauce, tossed with penne and topped with parmesan.</i>	
<i>Chicken Marsala</i>	\$22
<i>Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala cream sauce. Served over linguine or wild rice.</i>	
<i>Elk Raviolis</i>	\$21
<i>Stuffed with porcini powder, currants and parmesan. Topped with our house marinara.</i>	
<i>Chicken Parmesan</i>	\$24
<i>Topped with our house marinara sauce and mozzarella, baked to perfection.</i>	
<i>Shrimp Pesto</i>	\$26
<i>Tiger shrimp sautéed down with garlic, mushrooms, onions and grape tomatoes in a pesto cream sauce. Tossed with penne and topped with parmesan.</i>	
<i>Steak Yakisoba</i>	\$21
<i>Thin sliced new York strip stir fried with chef's choice vegetables. In our house dragon sauce and tossed with Japanese ramen noodles and topped with tossed sesame seeds and green onions.</i>	

Kids' Menu

Chicken Fingers & Fries \$9

6 oz Wranglers Steak & Fries

\$12

Pasta Marinara \$7

Grilled Cheese & Fries \$7

Burger & Fries \$8

Cheese Pizza \$7

Mac & Cheese \$6

Pasta Alfredo \$8

