



*Flying Saddle*  
Serving Star Valley for over 70 Years



## Starters

Artichoke Spinach Dip.....	\$13
Fresh flash Fried Calamari / <i>Basil marinara and sweet chili aioli</i> .....	\$18
Thai Spring Rolls & Pot Stickers / <i>Soy &amp; Sweet Chili Sauce</i> .....	\$12
Coconut Tiger Shrimp / <i>Citrus Marmalade</i> .....	\$17
Steamer Clams / <i>French Style</i> .....	\$19
Tiger Shrimp Cocktail .....	Six - \$14 Twelve - \$24
Fresh Pacific Pan Fried Oysters / <i>House Cocktail Sauce</i> .....	\$18
Fresh Oyster Shooters / <i>House Cocktail Sauce, Tequila or Vodka Drizzle</i> .....	\$4 Each
Jumbo Chicken Wings/ <i>Dragon, Thai Chili, BBQ, Buffalo</i> .....	Six - \$11 Twelve - \$20

## Soups & Salads

House-Made New England Clam Chowder.....	Cup \$6 Bowl \$11
Chef's Soup Du Jour.....	Cup \$4 Bowl \$8
Classic Caesar.....	\$12
<i>Add Chicken....\$18 Add Shrimp....\$20</i>	
Wedge Salad.....	\$12
<i>Butter iceberg, chopped bacon, gorgonzola crumbles, heirloom tomatoes and onions. Served with house bleu cheese.</i>	
<i>Add Chicken....\$18 Add Shrimp....\$20</i>	
Flying Saddle Salad.....	\$21
<i>House mixed greens topped with dried craisins, candied walnuts, gorgonzola crumbles, heirloom tomatoes, red onions, cucumbers, and crunchy chicken. Served with raspberry vinaigrette.</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.*

## **Steaks / Ribs & Game**

*All entrees are accompanied with your choice of two sides.*

*Soup, house salad, chef's vegetables, baked potato, yukon garlic mashed potatoes, house made Mac & Cheese or wild rice. Upgrade to a small Caesar for \$4*

*Surf your steak with shrimp for \$8 ( Scampi, Blackened, Grilled or Fried )*

*10 oz. Fresh Cracked Pepper Crusted New York .....\$46*

*Topped with gorgonzola compound butter*

*14 oz. Ribeye.....\$52*

*Topped with roasted garlic, parmesan and peppercorn compound butter*

*8 oz. Prime Baseball Top Sirloin.....\$39*

*Topped with roasted garlic, parmesan and peppercorn compound butter*

*Kobe Country Hamburger Steak.....\$26*

*House breaded and pan fried to medium, topped with cabernet demi*

*14 -16 oz Dry Aged Bison Kansas City Strip.....\$MP*

*Topped with roasted garlic, parmesan and peppercorn compound butter*

*16 oz Bone -In Berkshire Pork Chop.....\$32*

*Topped with a charred peach compound butter*

*8 oz Center Cut Filet .....\$42*

*Topped with a cabernet demi*

## ***Prime Rib***

*(Served Friday & Saturday Only -Reservations Recommended)*

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

*8 oz. Hens Cut \$27 12 oz. Rooster Cut \$37 16 oz. Saddle Cut \$45*

## **Asian Inspired**

*All served with house salad or soup du jour.*

*Korean BBQ Short Ribs.....\$37*

*Served with Jasmine rice, stir fry vegetables and spring rolls*

*Steak Yakisoba.....\$26*

*Thin sliced New York strip stir fried with chef's choice vegetables in our house Dragon sauce*

*Thai Seafood Curry.....\$32*

*Salmon, clams, tiger shrimp simmered in our Thai red curry sauce with chef's choice vegetables. Served with Jasmine rice.*



## **From The Sea**

*All seafood is accompanied with your choice of two sides.*

*Soup, house salad, chef's vegetables, baked potato, yukon garlic mashed potatoes, house made Mac & Cheese or wild rice.*

*Fresh Norwegian Salmon.....\$36*

*Charbroiled and topped with our lemon pesto butter.*

*Tiger Shrimp Skewers.....\$28*

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

*Blackened Cod.....\$27*

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

*Fresh Pan Fried Oysters.....\$27*

*Hand breaded to order and pan fried to perfection. Served with house cocktail sauce.*

## **Pastas**

*All pastas are served with house salad or soup du jour.*

*Clams & Shrimp Pesto Alfredo.....\$29*

*Clams and shrimp sauteed down in a pesto alfredo sauce, with mushrooms, spinach, and garlic.*

*Layed over orecchiette pasta and topped with parmesan.*

*Chicken Marsala.....\$26*

*Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala cream sauce.*

*Served over linguine or wild rice.*

*Prime Top Sirloin Stroganoff.....\$32*

*Mushrooms, garlic and onions sauteed down in our house stroganoff sauce, tossed with orecchiette pasta and topped with our medium rare top sirloin, sour cream and chives.*

*Elk Raviolis.....\$ 27*

*Stuffed with porcini powder and ground elk. Topped with pesto marinara.*

*Chicken Parmesan .....\$27*

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

## **Burgers / Sandwiches**

*Served with waffle fries, butter lettuce, heirloom tomato, onion and Kosher pickles. Topped with your choice of white cheddar, bleu cheese, ghost pepper jack, American, mozzarella, smoked gouda or Swiss cheese.*

*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 \$2*

*8 oz. 100% Kobe House Burger.....\$20*

*8 oz. Bison Burger.....\$22*

*Cod Sandwich.....\$16*

*Tempura battered, fried to perfection and topped with cheddar cheese*

*Ribeye Stacker.....\$20*

*Thinly sliced choice Ribeye pan fried with grilled onions, mushrooms and three cheese sauce*

*Served on a baguette roll with Au-jus*

*Southern Chicken.....\$16*

*Lightly breaded chicken breast fried and 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**

*All baskets are made to order. Served with waffle fries and coleslaw.*

*Upgrade to sweet fries or onion rings \$2*

*Shrimp & Chips.....\$19*

*Cod & Chips.....\$21*

*Chicken Fingers & Chips.....\$16*

*Fried Oysters & Chips.....\$20*



## About Our Kitchen

**We only source our center of the plate from the best!**

We receive our USDA Prime grass-fed beef from Stockyard Farms.

All of our fresh seafood is flown in 4 times a week through Seattle Fish Co.

We source our wild game from Prairie Harvest.

Our ground 100% Kobe beef is locally through Grazing Star Ranch.

**All of our center of the plate options are hand cut in house by our chefs!**

Here at the Flying Saddle Steakhouse we take pride in serving you the highest quality meal, whether you are local or a valued guest just passing through.

### Cooking Temperatures

**Rare** - Red cool to warm center and will be soft and spongy

Internal Temperature = 100F

**Medium Rare** - Red warm center and will have a springy firmness

Internal Temperature = 126F

**Medium** - Hot pink center and will have a less springy firmness

Internal Temperature = 135F

**Medium Well** - Slight color, cooked throughout and will be firm

Internal Temperature = 145F

**Well Done** - No color left and will feel very firm and unyielding

Internal Temperature = 160F

**Sorry For the inconvenience but we do not accept checks**