FLYING SADDLE RESORT
EST. FS 1947

STARTERS

CALAMARI
Crispy buttermilk battered calamari with Aji Amarillo-Truffle aioli, Asparagus & Avocado. $19.95

SOFT SHELL CRABS
Tempura style crispy soft-shell crabs (2), Louisiana tartar sauce, on a bed of mixed greens dressed in our citrus vinaigrette. $19.95

HOT HONEY BOURBON STEAK TIPS
Pan seared, shallots, garlic, and jalapeño, with crispy onion. $19.95

SOUPS

ELK CHILI
Hearty western chili, topped with shredded cheddar and sour cream. $12.95

LOBSTER CORN CHOWDER
Made in house, rich with chunks of lobster $14.00

SALADS
ALL DRESSINGS ARE HOUSE MADE

SALMON SHARENE
Grilled salmon, tangerines, sliced almonds, avocado, cherry tomatoes, and spinach. Dressed in our citrus vinaigrette. $24.95

CEASAR
Grilled baby romaine, drizzled with our house made Caesar dressing, croutons, and cured egg. $16.95

COBB
Mixed greens, chopped bacon, grilled chicken, egg, avocado, cherry tomatoes, onion, and blue cheese crumbles. $18.95

HOUSE
Mixed greens, cherry tomatoes, cucumber, and carrots. $10.95

PASTA

SPICY RIGATONI ALA VODKA
Mozzarella, Italian sausage, spinach, and truffle oil. $26.95

BEEF BOLOGNESE
Slow cooked Italian meat sauce over Pappardelle pasta, topped with ricotta. $25.95

BUTTERNUT SQUASH RAVIOLI
Sage brown butter, parmesan cheese. $24.95

FAVORITES

BRAISED BEEF
Rich flavorful aromatic sauce, over garlic mashed potatoes, with crisp green beans. $26.95

AUNT MAY'S CHICKEN
Oven roasted dark meat, smothered in wild mushroom bordelaise, crisp green beans, and garlic mashed potatoes. $24.95

SMASH BISON BURGER
Sliced Gruyere cheese, truffle aioli, applewood smoked bacon, tomato rosemary jam, bacon, onion, and lettuce. $23.95

BUTCHER'S BLOCK
ALL SERVED WITH CRISP GARLIC GREEN BEANS, & GARLIC MASHED POTATOES.

RIBEYE
12 oz USDA prime angus, garlic mashed potatoes, garlic green beans. $48.95

FILET MIGNON
USDA prime angus, garlic mashed potatoes, garlic green beans. $59.95

MOJITO MARINATED RACK OF LAMB
Served with mashed potatoes, garlic green beans. $49.95

FLAT-IRON STEAK
10oz Flat-Iron Steak chili-espresso rubbed $32.95

SAUCES & ACCOMPANIMENTS
CHOOSE ONE TO GO WITH ANY STEAK.

Wyoming Cowboy Butter
Bourbon Whisky Au Poivre
Blue Cheese & Bacon
Wild Mushroom Bordelaise

SIDES

Sauteéd Mushrooms & Onions	$5.00
Garlicy Crisp Green Beans	$5.00
Baha Cali Street Corn	$5.00
Mac & Cheese	$6.00
Truffle Lobster Mac & Cheese	$12.00
Double Baked Potato	$9.00

THE KINGS DOUBLE BAKED POTATO, STUFFED WITH CHEDDAR, SOUR CREAM, BUTTER, AND OUR BEEF BRAISED BEEF.