



# FLYING SADDLE

— RESORT —

EST.  1947

## STARTERS

### BAJA STREET CORN

Cotija cheese, Jalapeño, Cilantro, Aioli, & Lime juice \$15

### CALAMARI

Crispy buttermilk battered calamari with Aji Amarillo-Truffle aioli, Asparagus & Avocado \$20

### SOFT SHELL CRABS

Tempura style crispy soft-shell crabs (2), Louisiana tartar sauce, on a bed of mixed greens dressed in our citrus vinaigrette \$25

### CHORIZO & MUSHROOM ARANCINI

Chorizo & mushroom arancini, mozzarella & Romesco sauce \$18

## SOUPS

### CHEFS SIGNATURE SOUP

Lobster Corn chowder, chunks of lobster, corn & potato with tarragon essence small \$14 • large \$25

## SALADS

ALL DRESSINGS ARE HOUSE MADE  
ADD GRILLED CHICKEN, SALMON OR SHRIMP

### WEDGE 2.0

Iceberg lettuce, applewood smoke bacon, grape tomato, pickled red onions, black pepper blue cheese dressing \$17

### SOPHIE'S CHOPPED CAESAR

croutons, creamy garlic dressing, applewood smoke bacon, parmesan cheese \$17

### THE GRIZZLY

Mixed greens, cherry tomatoes, cucumber, & carrots. Small house salad \$11

## FROM THE SEA

### SKUNA BAY SALMON SHARENE

pan seared Salmon, Honey ginger glaze, sauté broccolini & green beans, garnish of micro green, shaved radish, preserved lemon oil \$32

### SEAFOOD RISOTTO

American style, Lobster Tarragon Nage, Atlantic Claws, Gulf shrimp, parmesan, touch of cream, green peas & truffle oil \$45

### PACIFIC MONK FISH

Pan roasted, garlic + tomato broth, fennel, capers, white wine, broccolini, Fin herbs \$28

## PASTA

GLUTEN FREE PASTA UPON REQUEST

### SPICY RIGATONI

Red crushed pepper, Italian sausage, Spinach, Mozzarella, Truffle aioli \$28

### TRUFFLE LOBSTER MAC & CHEESE

buttery bread crumbs, cheddar cheese, corkscrew pasta  
small \$18 • large \$24  
or regular mac & cheese small \$10 • large 18

## FAVORITES

### WYOMING RODEO SMASH BEEF BURGER

House made cumin BBQ, Applewood smoke bacon, lettuce, tomato & Tobacco Onion rings, southwestern seasoned hand cut fries, fry sauce (Bison available) \$24

ADD MORE BACON, ADD ANOTHER PATTY, ADD AVOCADO

### AUNT MAY'S CHICKEN

Dark meat, creamy garlic mash potato, sauté green beans, wild mushroom borderlaise \$25

### BRAISED TENDERLOIN TIPS

Slowly cooked tender beef with aromatic herbs, vegetables, au jus, on a bed of saffron risotto \$28

## BUTCHER'S BLOCK

### 12 OZ. RIBEYE

Stock yards Dry Aged, Garlic mash potato, garlic green beans \$49

### 8 OZ. FILET MIGNON

Stock yards Dry aged garlic mash potato & green beans \$57

### 10 OZ. BUTLER STEAK FRITTES

Tender cut from the shoulder, peppercorn au poivre & shoelace fries \$35

MAKE IT SURF & TURF \$15 AND LOBSTER TARRAGON TOMATO RELISH \$23

## VEGETARIAN

CAN BE MADE VEGAN UPON REQUEST

### MISO & CABBAGE

Charred Miso & mirin glazed Cabbage, cilantro, parmesan, breadcrumbs, gochujang peanuts \$18

## SAUCES

Wyoming Cowboy Butter \$3

Green Peppercorn Bourbon Whiskey \$3

Horseradish Aioli \$3