



EST.  1947

FLYING SADDLE

= RESORT =

MENU

STARTERS

CALAMARI

Crispy buttermilk battered calamari with Aji Amarillo-Truffle aioli, asparagus & avocado \$20

BAJA STREET CORN

Cotija cheese, jalapeno, cilantro,
Aioli & lime juice \$15

SOFT SHELL CRAB

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

JALAPENO-GREEN TOMATO GAZPACHO

Jalapenos, Green tomato, burrata, marinated grape tomatoes, basil oil & toasted sunflower seeds \$21

SOUPS

LOBSTER CORN CHOWDER

Corn & potato, essence of tarragon
Small \$14 Large \$25

SALADS

ALL DRESSINGS ARE HOUSE MADE.
ADD GRILLED CHICKEN \$10, SALMON \$12 OR SHRIMP \$15

WEDGE 2.0 SALAD

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

THE GRIZZLY SALAD

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

CAESAR SALAD

Croutons, creamy garlic dressing, applewood smoked bacon, parmesan cheese \$17

ENTRÉES

VEGETARIAN ENTREE

MISO & CABBAGE

Charred Miso & Mirin glazed cabbage, cilantro
parmesan, breadcrumbs & gochujang peanuts \$18

FROM THE SEA

FISHERMAN'S MUSSELS DIJONAISE & FRIES

Mussel's Dijonaise & fries, aromatic cream sauce, white wine, garlic & leeks \$25

SKUNA BAY SALMON SHARENE

Pan Seared Salmon, honey ginger glaze, sautéed broccolini & green beans, garnish of micro-greens, shaved relish, preserved lemon oil \$32

TROUT ALMONDINE

Red Trout Almondine, brown butter, lemon juice, garlic mashed potatoes, crisp green beans \$30

PASTA

SPICY RIGATONI

Red crushed pepper, italian sausage, spinach, mozzarella, truffle aioli \$28

TRUFFLE LOBSTER MAC & CHEESE

Buttery bread crumbs, truffles, cheddar cheese, corkscrew pasta Small \$18 Large \$24

TRADITIONAL MAC & CHEESE

Buttery bread crumbs, cheddar cheese, corkscrew pasta
Small \$10 Large \$18

FAVORITES

WYOMING RODEO SMASH BEEF BURGER

House made cumin BBQ, applewood smoked bacon, lettuce, tomato & tobacco onion rings, southwestern seasoned hand cut fries, fry sauce \$24

AUNT MAY'S CHICKEN

Dark meat, creamy garlic mashed potato, sautéed green bean, wild mushroom bordelaise \$25

BRAISED BEEF

Aromatic vegetables, rich demi, garlic mashed potatoes, sautéed green beans \$28

BUTCHER'S BLOCK

12 OZ. RIBEYE

Stock yards dry aged Ribeye cut, garlic mashed potato & green beans \$49

8 OZ. FILET MIGNON

Stock yards dry aged beef filet mignon, garlic mashed potatoes & green beans \$57

10 OZ. BUTLER STEAK FRITTES

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

SAUCES

Wyoming Cowboy Butter \$3

Green Peppercorn Bourbon Whiskey \$3

Horseradish Aioli \$3

