THE GRIZZLY
STEAKHOUSE

STARTERS

Calamari $20
Golden, buttermilk-crusted calamari paired with vibrant Aji Amarillo truffle aioli, tender asparagus, and fresh avocado.

Baja Street Corn $15
Sweet corn tossed with jalapeño, Cotija cheese, fresh cilantro, and our house aioli, & brightened with a squeeze of lime and served in a crisp tortilla bowl

Southern Hush Puppies $12
Golden buttermilk hush puppies featuring the chef's rotating savory filling, accompanied by our signature Comeback Fry Sauce.

Bourbon Hot Honey Steak Tips $20
Tender steak tips glazed in bourbon-infused hot honey, nestled in crisp lettuce cups and finished with toasted sesame seeds and fresh scallions.

Viva Italiano Stuffed Mushrooms $14
Silver Dollar mushroom caps filled with sweet italian sausage, mascarpone, and a touch of sherry.

Jumbo Lump Crab Cakes $20
Generous portions of sweet jumbo lump crab, delicately seasoned and seared to a golden crust. Served with our house-made remoulade.

Wapiti Elk Chili $14
A hearty taste of the Mountain West. Wyoming elk slow-simmered with colorful peppers, kidney beans, and black beans. Topped with cheddar, sour cream, green onions, and diced red onion, with sweet cornbread on the side.

SOUPS & SALADS

Classic Iceberg Wedge $17
A crisp wedge of iceberg lettuce layered with Applewood-smoked bacon, ripe grape tomatoes, and tangy pickled red onions. Finished with our house-made blue cheese dressing.

Smoked Trout & Spinach Salad $19
Tender baby spinach topped with smoked rainbow trout, hard-boiled egg, toasted pepitas, grape tomatoes, and red onion. Drizzled with warm bourbon-bacon honey mustard dressing.

Grizzly Caesar $17
Crisp romaine hearts tossed in our creamy house Caesar dressing with garlic croutons, Applewood-smoked bacon, and freshly shaved Parmesan.

SEAFOOD FARE

Cedar-Planked Skuna Bay Salmon $32
Premium Skuna Bay salmon, cooked on cedar and glazed with local whiskey, brown sugar, and a maple soy. Accompanied by vegetable fried rice, sautéed spinach, and blistered tomatoes.

Idaho Rainbow Trout $30
Delicately grilled rainbow trout seasoned with lemon and pepper. Served alongside vegetable fried rice, buttery asparagus, and a sweet chili sauce.

Wild-Caught Grilled Swordfish $30
Grilled swordfish paired with a savory chorizo and edamame succotash, bright scallion vinaigrette, chef's daily mashed potatoes, and garlic broccoli.

PASTA & ITALIAN SIGNATURES

Chicken Parmesan $23
Free-range chicken breast, hand-breaded, layered with sweet marinara and melted mozzarella. Served over pasta with tender broccoli and warm garlic bread.

Portobello Parmesan 🌿 $22
A hearty Portobello mushroom cap, lightly breaded, topped with sweet marinara and melted mozzarella. Served over pasta with broccoli and garlic bread.

Elk Ragu Cheese Ravioli $25
Tender cheese-filled ravioli baked beneath a rich, slow-simmered elk ragù and a golden blanket of melted mozzarella. Finished with fresh sweet basil.

Beef Tips Stroganoff $28
Tender Stockyards beef tips nestled in a velvety mushroom cream sauce over classic egg noodles, tossed with fresh green onion.



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

FOR PARTIES OF 6 OR MORE, A 20% GRATUITY WILL BE ADDED AND NO SEPARATE CHECKS PLEASE.

THE GRIZZLY
STEAKHOUSE

PREMIUM STEAKS & CHOPS

Wyoming Beef Ribeye | 12 oz. *$49*

A richly marbled Wyoming ribeye, expertly char-grilled to your preference. Served with a loaded baked potato and fresh broccoli.

Center-Cut Filet Mignon | 8 oz. *$55*

An exceptionally tender center-cut filet crowned with rich mushroom Bordelaise. Accompanied by a golden, crispy potato pancake and jumbo asparagus.

Stockyards New York Strip | 14 oz. *$54*

A robust, center-cut New York strip, char-grilled and finished with our signature Grizzly Hotel Butter. Served with creamy horseradish mashed potatoes and buttery jumbo asparagus.

Berkshire Kurobuta Pork Chop | 12 oz. *$32*

A beautifully char-grilled, bone-in Berkshire pork chop brushed with a maple-bourbon mustard glaze. Paired with roasted root vegetables and Fiesta mashed potatoes.

Barbecue Baby Back Ribs *$37*

Tender, bone-in baby back ribs grilled and generously glazed with barbecue sauce. Served with loaded mashed potatoes and edamame succotash.

Wyoming Prime Rib | 14 oz. *$51*

Available Friday & Saturday

Our signature slow-roasted Wyoming beef prime rib, carved to order for exceptional tenderness and flavor. Served with a loaded baked potato and the chef's seasonal vegetable selection.

HEARTY HOUSE FAVORITES

Slow-Braised Wyoming Beef *$28*

Tender Wyoming beef, slowly braised until it melts beneath your fork. Served with roasted vegetables, creamy roasted garlic mashed potatoes, and fresh broccoli.

Aunt May's Chicken Fried Chicken *$24*

A Southern comfort classic. Hand-battered chicken breast fried to golden perfection and generously smothered in savory sausage-pepper gravy. Accompanied by garlic mashed potatoes and edamame succotash.

Limit Out Game Meatloaf *$25*

A hearty trio of individual meatloaves featuring elk, bison, and beef. Served over Fiesta mashed potatoes, finished with rich mushroom Bordelaise and tender broccoli.

BURGERS & SANDWICHES

The Grizzly Smash Burger *$24*

Smashed Wyoming ground beef layered with smoky barbecue sauce, Applewood-smoked bacon, crisp lettuce, ripe tomato, and crunchy onion straws. Served on a toasted brioche bun with specialty seasoned fries and fry sauce.

Thunder Chicken Sandwich *$22*

Your choice of golden-fried or flame-grilled chicken breast, topped with Swiss cheese, shredded lettuce, tomato, red onion, and bourbon honey mustard. Served on toasted brioche with specialty seasoned fries and fry sauce.

DESSERTS

Espresso Crème Brûlée *$10*

Silky, espresso-infused vanilla custard beneath a delicate, crackling crust of caramelized Demerara sugar. Finished with dark cocoa accents.

Warm Chocolate Chip Skillet Cookie *$10*

A golden, oven-baked chocolate chip cookie served warm in its skillet, crowned with vanilla bean ice cream and a luscious caramel drizzle.

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