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## Dinner Menu

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### STARTERS

COWBOY POPS\* / \$17

Chipotle BBQ Braised Beef "Pops" with Smoky Cream Corn

PB&J\* / \$11

Crispy Smoked Pork Belly with Huckleberry Jam and Tarragon Pesto, Vertical Harvest Micro Greens

FIRECRACKER FRIED QUAIL\* (2) / \$17

Jalapeno and Pimiento Cheese Stuffed, Mole' Poblano

CHEESE BOARD\* / \$21

A season display of regional and international cheeses

*Suggested wine pairing: House Rose / \$10*

### SOUPS

WORT FAMOUS CORN CHOWDER\* / Bowl \$10, Cup \$6

Corn, Potatoes, Bacon, Crostini, Melted Cheddar

BISON AND SMOKED GARLIC CHILI\* / Bowl \$10, Cup \$6

Topped with Parmesan Bread Crumbs, Cheddar and Jack Cheeses

FRENCH ONION SOUP\* / Bowl \$9, Cup \$5

Caramelized Onions, Beef Broth, Crostini, Gruyere

SOUP DU JOUR\* / Bowl \$9, Cup \$5

### SALADS

MOUNTAIN CHERRY SPINACH SALAD / \$14

Pecans, Feta, Prosciutto, Dry Cherries, Choice of Dressing

ARUGULA SALAD / \$15

Tossed in Maple & Sherry Vinaigrette, Toasted Pumpkin Seeds, Candied Apples, Regional Goat Cheese

# ENTRÉES

## ROCKY MOUNTAIN TROUT\* / \$29

Pan Seared Idaho Ruby Trout Filet, Chorizo & Caramelized Onions, Ancho Sweet Potatoes, Roasted Zucchini, Cilantro Puree

## AUTUMN HALIBUT\* / \$36

Mesquite Seasoned & Brown Butter Seared, Scalloped Peruvian Potato, Asparagus, Pecan, Date and Maple Glaze

## ½ SMOKED AND GRILLED RED BIRD FARMS CHICKEN\* / \$30

Yukon Mashed Potatoes, Green Beans, Wyoming Whiskey BBQ Sauce

## OSCAR\* / \$56

Grilled Bison Filet, Asparagus, Yukon Mash, topped with Smoked Idaho Ruby Trout and Béarnaise

## SMOKED BISON SHORT RIBS\* / \$35

Wyoming Whiskey BBQ Demi, Creamy Polenta, Sautéed Green Beans, Shaved Parmesan

## BEEF FILET\* / \$52

Blue Cheese Demi, Yukon Mash, Asparagus

## VEAL OSSO BUCO\* / \$37

Traditional Braise, Creamy Polenta, Roasted Zucchini

## HICKORY SMOKED ROCKY MOUNTAIN RIBS\* / \$24 FOR ½ RACK, \$32 FOR FULL RACK

House Dry Rub & St Louis Cut, Wyoming Whiskey BBQ, Bacon Potato Salad, Apple Slaw

## GRILLED PORK RIBEYE\* / \$33

Sweet Tea Brined and Grilled Pork Ribeye, Apple and Cherry Chutney, Yukon Mash, Sautéed Green Beans

## VEGAN GNOCCHI POMODORO\* / \$24

San Marzano Pomodoro, Julienne Zucchini, Fresh Basil & Basil Oil

# DESSERTS

## CARMEL APPLE BLOSSOM / \$12

Whipped Cream, Bourbon Caramel Sauce

## CHOCOLATE LAYER CAKE / \$14

Fresh Berries, Chocolate Sauce

## BOURBON & CHOCOLATE BREAD PUDDING / \$9

Bourbon Caramel Sauce, Vanilla Ice Cream

## PEACH AND HUCKLEBERRY CRISP / \$11

Vanilla Ice Cream, Brown Sugar Streusel

## FLOURLESS CHOCOLATE LAVA CAKE / \$10

Chocolate Ganache, Raspberry Coulis, Whipped Cream

## BAKLAVA / \$14

Locally Made Pastry served with Ice Cream, Whipped Cream