



Dinner Menu

STARTERS

COWBOY POPS* / \$19

Chipotle BBQ Braised Beef "Pops" with Smoky Cream Corn

JAMBALAYA FRIED CALAMARI* / \$21

Fried Cajun Seasoned Calamari with a Jambalaya Dipping Sauce, Lime and Field Greens

ELK RAVIOLI* / \$18

Housemade Verde and Fresh Mole

SEARED DIVER SCALLOPS* / \$25

Scalded Baby Kale, Black Garlic Puree, Root Vegetable Mashed

CHEESE BOARD* / \$21

A season display of regional and international cheeses

Suggested wine pairing: San Simeon, Petite Sirah | \$15

SOUPS

WORT FAMOUS CORN CHOWDER* / Bowl \$12, Cup \$8

Corn, Potatoes, Bacon, Crostini, Melted Cheddar

BISON AND SMOKED GARLIC CHILI* / Bowl \$12, Cup \$8

Topped with Parmesan Bread Crumbs, Cheddar and Jack Cheeses

FRENCH ONION SOUP* / Bowl \$11, Cup \$7

Caramelized Onions, Beef Broth, Crostini, Gruyere

SOUP DU JOUR* / Bowl \$10, Cup \$6

SALADS

BERRY SPINACH SALAD / \$16

Idaho Goat Cheese, Fresh Berries, Choice of Dressing

PECAN AND PEAR FRISEE SALAD* / \$18

Port Poached Pear, Candied Pecans, Candied Bacon, Local Feta Cheese, Frisee Lettuce tossed in Sherry Vinaigrette

ENTRÉES

GRAND TETON OSCAR* / \$55

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

BEEF FILET* / \$50

Yukon Gold Mashed, Asparagus, Red Wine and Truffle Demi

DRY AGED AMERICAN WAGYU NY STRIP* / \$58

NY Beef Strip, Roasted Shallot Butter, Roasted Fingerlings, Asparagus

SMOKED BEEF SHORT RIBS* / \$40

Moose Drool Brown Ale Demi, Smoked Cheddar Grits, Heirloom Carrots

ROCKY MOUNTAIN TROUT* / \$32

Pan Seared Idaho Ruby Trout Filet, Chorizo & Caramelized Onions, Ancho Sweet Potatoes, Sautéed Green Beans, Cilantro Puree

SALMON* / \$45

Pan Seared Ora King Salmon, Celeriac Puree, Heirloom Carrot, Beet and Curry Butter Sauce

PAN FRIED WALLEYE* / \$39

Fried Brussel and Pork Lardon Hash, Sweet Potato Fritts, Harissa Tartar

½ SMOKED AND GRILLED RED BIRD FARMS CHICKEN* / \$32

Yukon Mashed Potatoes, Green Beans, Wyoming Whiskey BBQ Sauce

HICKORY SMOKED ROCKY MOUNTAIN RIBS* / \$27 FOR ½ RACK, \$37 FOR FULL RACK

House Dry Rub & St Louis Cut, Wyoming Whiskey BBQ, House Fries

GRILLED PORK TOMAHAWK* / \$41

Mesquite Grilled Pork Chop, Roasted Fingerlings, Asparagus, Apple Bourbon Chutney

FIELD AND FEATHER* / \$65

Grilled Elk T-Bone & Grilled Herb Marinated Pheasant Breast, Yukon Gold Mashed, Forestiere Sauce, Heirloom Carrots

HOUSE BURGER* / \$21

American Wagyu Patty, Brioche Bun, Lettuce Tomato and Onion, Truffle Fries

VEGAN GNOCCHI POMODORO* / \$27

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

VEGETARIAN SHELL PASTA* / \$29

Basil Ricotta Stuffed Shells, Sautéed Kale, Wild Mushroom and Roasted Pepper Cream

DESSERTS

CARROT CAKE / \$14

Fresh Berries, Raspberry Sauce

BOURBON & CHOCOLATE BREAD PUDDING / \$11

Bourbon Caramel Sauce, Vanilla Ice Cream

PEACH AND HUCKLEBERRY CRISP / \$15

Vanilla Ice Cream, Brown Sugar Streusel

FLOURLESS CHOCOLATE LAVA CAKE / \$12

Chocolate Ganache, Raspberry Coulis, Whipped Cream

BAKLAVA / \$14

Locally Made Pastry served with Ice Cream, Whipped Cream