



Dinner Menu

STARTERS

COWBOY POPS* / \$18

Chipotle BBQ Braised Beef "Pops" with Smoky Cream Corn

PB&J* / \$15

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

ELK RAVIOLI* / \$18

Housemade Verde and Fresh Mole

CRAB CAKES* / \$22

Cajun Remoulade, Tarragon Oil

CHEESE BOARD* / \$21

A season display of regional and international cheeses

Suggested wine pairing: Brick Barn, Grenache Blanc | \$14

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 \$10, Cup \$6

Caramelized Onions, Beef Broth, Crostini, Gruyere

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

SALADS

BERRY SPINACH SALAD / \$15

Idaho Goat Cheese, Fresh Berries, Choice of Dressing

SUMMER ARUGULA SALAD / \$17

Arugula, Watermelon, Feta, Prosciutto, White Balsamic Vinaigrette

ENTRÉES

ROCKY MOUNTAIN TROUT* / \$29

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

SAUTÉED COLORADO STRIPED BASS* / \$36

Red Quinoa, Heirloom Tomato and Roasted Corn, Blood Orange Butter Sauce

GRILLED NORTHWESTERN STEELHEAD* / \$34

Roasted Potatoes, Sautéed Kale, Strawberry Lime Jus

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

Yukon Mashed Potatoes, Green Beans, Wyoming Whiskey BBQ Sauce

GRAND TETON OSCAR* / \$52

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

BEEF FILET* / \$49

Roasted Potato, Sautéed Kale, Wild Mushroom Velouté

DRY AGED BONE-IN BISON NY STRIP* / \$58

Huckleberry and Sage Compound Butter, Roasted Potato, Asparagus

SMOKED BISON SHORT RIBS* / \$42

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

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* / \$38

Green Beans, Yukon Mash, Tobacco Onions, Peach and Wyoming Whiskey Jus

HOUSE BURGER* / \$21

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

VEGAN GNOCCHI POMODORO* / \$24

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

VEGETARIAN SHELL PASTA* / \$27

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

DESSERTS

KEY LIME PIE / \$12

Raspberry Sauce, Whipped Cream

LEMON LAYER CAKE / \$14

Fresh Berries, Raspberry 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