



Dinner Menu

STARTERS

COWBOY POPS* / \$21

Chipotle BBQ Braised Beef “Pops” with Smokey Cream Corn

SMOKED SALMON CAKES* / \$21

House Smoked Salmon, Pickled Aioli, Chili Oil, Micro Greens

ELK RAVIOLI* / \$20

Housemade Verde and Fresh Mole

CHEESE BOARD* / \$21

A season display of regional and international cheeses

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

QUINOA BERRY SPINACH SALAD / \$16

Idaho Goat Cheese, Fresh Berries, Maple Vinaigrette

FIREHOUSE MANGO SALAD* / \$18

Spinach, Mango, Cucumber, Avocado, Cherry Tomatoes, Feta,
tossed in a Spicy Mango Vinaigrette

ENTRÉES

GRAND TETON OSCAR* / \$55

Grilled Beef Filet, Asparagus, Yukon Pomme Potatoes, topped with Smoked Idaho Ruby Trout and Béarnaise

NY STRIP* / \$45

Yukon Pomme Potatoes, Sautéed Carrots, Red Wine & Garlic Sauce

BEEF SHORT RIBS* / \$40

Red Wine Braised, Sautéed Carrot and Pearl Onions, Yukon Pomme Potatoes

GRILLED FILET MIGNON* / \$50

Bacon Mashed Potatoes, Asparagus, Red Wine & Garlic Sauce

ROCKY MOUNTAIN TROUT* / \$32

Pan Seared Idaho Ruby Trout Filet, Chorizo & Caramelized Onions, Cauliflower Puree, Sautéed Green Beans, Parsley Pan Sauce

SALMON* / \$36

Pan Seared Salmon, Carrot & Ginger Puree, Sautéed Peas, Pickled Tomato & Pepper Garnish

SMOKED AND ROASTED AIRLINE CHICKEN* / \$35

Canelli Bean and Chorizo, Sautéed Squash, Braised Spinach

HICKORY SMOKED ROCKY MOUNTAIN RIBS* / \$27

House Dry Rub, House made BBQ, House Truffle Fries

SMOKED PORK CHOP* / \$30

Smoked and Grilled Pork Chop, Cauliflower Puree, Sautéed Green Beans, Vermouth Jus

BUFFALO BURGER* / \$23

Pimento Cheese, Bacon, Caramelize Onion, Tomato Aioli, Lettuce, Onion Bun, Truffle Fries

VEGAN WILD MUSHROOM RISOTTO* / \$29

Wild Mushroom Blend, Saffron Garnish

VEGETARIAN SHELL PASTA* / \$29

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

DESSERTS

LEMON CAKE / \$15

Fresh Berries, Raspberry Sauce, Whipped Cream

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

KEY LIME PIE / \$15

Raspberry Sauce, Whipped Cream