

SILVER DOLLAR MENU

(Served 11:00am-10:00pm)

salads

ADD GRILLED CHICKEN* / \$7
ELK TIPS* / \$13
SMOKED TROUT* / \$10

WYOMING COBB / \$16
Iceberg, romaine, chopped egg, bacon, ham, turkey, cherry tomatoes, cheddar, french onion strings, choice of dressing

CAESAR / \$9
Romaine, Parmesan, croutons, anchovies upon request, Caesar

SILVER DOLLAR GREENS / \$10
Greens, cherry tomatoes, cucumbers, red onions, Parmesan, croutons, choice of dressing

DRESSING CHOICES:
Balsamic, Blue, Caesar, Italian, Ranch, Red Wine Vinaigrette, Oil & Vinegar and 1000 Island

soups

BISON AND SMOKED GARLIC CHILI*/ Bowl \$10, Cup \$6
Topped with Parmesan bread crumbs, cheddar and jack cheeses

WORT FAMOUS CORN CHOWDER*/ Bowl \$10, Cup \$6
Corn, potatoes, bacon, crostini, melted cheddar

FRENCH ONION SOUP* / Bowl \$10, Cup \$6
Caramelized Onions, Beef Broth, Gruyere

SOUP OF THE DAY / Bowl \$9, Cup \$5

appetizers

PULLED PORK POUTINE* / \$15
BBQ pulled pork with house gravy over hand cut steak fries, melted pimiento cheese, jalapeño relish

CHEESE BOARD / \$21
A seasonal display of regional and international cheeses.
Suggested wine pairing: Brick Barn, Grenache Blanc \$14

WILD GAME MEATBALLS* / \$18
Ground buffalo and elk meatballs, rhubarb-balsamic bbq sauce, white cheddar

HOUSE SMOKED TROUT* / \$18
Pickled tomatoes, onions, lemon-dill cream, lavash

SILVER DOLLAR SPINACH DIP / \$15
Spinach, minced jalapeño, Parmesan, cream cheese, pita

HUMMUS & FRESH VEGGIES / \$9.50
Hummus, celery, carrot, seasonal vegetables, lavash

SILVER DOLLAR NACHOS/ Full Order \$16, Half Order \$12
Tortilla chips, cheddar-jack cheese, jalapeños, black olives, onions, peppers, served with pico de gallo, sour cream and guacamole
*Add shredded chicken, beef or BBQ pulled pork / +\$2

WORT SMOKED BUFFALO WINGS* / Twelve \$21, Six \$15
Smoked wings in spicy buffalo sauce with carrots, celery, served with blue cheese or Ranch dressing

WELCOME TO THE WORT

In 1893, Charles J. Wort homesteaded in Jackson Hole. After his death in 1933, his sons John and Jess honored their father's dream of a hotel in Jackson. The Wort Hotel opened in 1941, the Silver Dollar Bar shortly after in 1950.

The Silver Dollar boasts a lively history; games of chance, renowned music acts and memorable events have all graced our stage. Check out our historic hallways to see the performers, family and friends that form our past and our future.
Thank you for dining with us.

favorites

FISH & CHIPS* / \$18
Fresh American Haddock, french fries, house-made tartar sauce

HOUSEMADE MEATLOAF* / \$17
Whipped potatoes, gravy, Texas toast

CHICKEN TENDERS* / \$14
Breaded chicken breast, french fries, side honey mustard

QUESADILLA
Sun-dried tomato flour tortilla, cheddar-jack cheese, sour cream, pico de gallo and guacamole / \$12
Choice of chicken or beef with onions, peppers, jalapeños / \$15
Or sautéed vegetables / \$14

ELK SLIDERS* / One \$12, Two \$18, Three \$22
Smashed elk patties, cheddar, lettuce, tomato, onion, potato bun, side onion rings

burgers

ALL SERVED WITH A CHOICE OF ONE SIDE (FLIP FOR SIDES)
GF BUN AVAILABLE / +\$1
(BURGER TOPPING CHOICES):
American, Blue, Cheddar, Gouda, Pepper Jack, Provolone, Swiss / +\$1
Add bacon* / +\$2 Add avocado / +\$3

SILVER DOLLAR BURGER* / \$18
Half-pound ground beef patty, mayonnaise, lettuce, tomato, onion, sesame seed bun

BUFFALO BURGER* / \$19
Half-pound buffalo patty, roasted red pepper aioli, onion, lettuce, tomato, onion bun

HOUSEMADE VEGGIE BURGER / \$14
Fresh made patty, roasted red pepper aioli, smoked Gouda, spring mix, sesame seed bun

sandwiches

ALL SERVED WITH A CHOICE OF ONE SIDE (SEE BELOW)

PULLED PORK SANDWICH* / \$15

Pulled pork, house Wyoming Whiskey BBQ sauce, pickled onions, pickles, on a toasted potato bun

BRISKET SANDWICH* / \$18

House smoked, hand sliced brisket, house Wyoming Whiskey BBQ sauce, tobacco onions, pickle slices on a hoagie roll

CLASSIC CLUB / \$15

Triple decker of Texas toast, ham, smoked turkey, sun-dried tomato aioli, Swiss, bacon, lettuce, tomatoes

ELK GYROS* / \$19

Marinated elk tips, tzatziki, lettuce, tomato, onion, pita

BLAT* / \$15

Applewood bacon, lettuce, tomato, avocado, roasted red pepper aioli, ciabatta

FRENCH DIP* / \$14

Roast beef, provolone, horseradish mayo, au jus

GRAND REUBEN* / \$14

Corned beef, Swiss, sauerkraut, 1000 island, rye (Sub turkey for a Grand Rachel)

SHOSONE CHICKEN* / \$15

Grilled chicken breast with provolone cheese, pesto mayonnaise, lettuce, tomato, onion and balsamic glaze on a ciabatta roll

sides

French fries, house made potato salad or apple coleslaw

Sub sweet potato fries, hand cut steak fries or onion rings / +\$2

Sub side greens, side Caesar or a cup of soup / +\$3-\$4

from the dining room

(AVAILABLE STARTING AT 5:30PM)

APPETIZERS

COWBOY POPS* / \$18

Chipotle BBQ Braised Beef "Pops" with Smokey 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 CAKE* / \$22

Cajun Remoulade, Tarragon Oil

SALADS

BERRY AND SPINACH SALAD / \$15

Idaho Goat Cheese, Fresh Berries, Choice of Dressing

SUMMER ARUGULA / \$17

Arugula, Watermelon, Feta, Prosciutto, White Balsamic Vinaigrette

desserts (AVAILABLE ALL DAY)

KEY LIME PIE / \$12

Raspberry Sauce, Whipped cream

CHOCOLATE BREAD PUDDING / \$9

Bourbon caramel sauce, vanilla ice cream

LEMON LAYER CAKE / \$14

Fresh berries, raspberry sauce

PEACH AND HUCKLEBERRY CRISP / \$11

Vanilla ice cream, brown sugar streusel

FLOURLESS CHOCOLATE LAVA CAKE / \$10

Chocolate grenache, raspberry coulis, whipped cream

BAKLAVA / \$14

Locally made pastry served with ice cream, whipped cream

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 & GRILLED RED BIRD FARMS CHICKEN* / \$30

Yukon Mash, 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 Potatoes, Asparagus

SMOKE 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

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

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



THE
SILVER DOLLAR
BAR & GRILL

For your convenience, an 18% service charge may be added to parties of 5 or more and discounted checks.

Updated 4.4.22, Menu is subject to change.

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