



appetizers

PULLED PORK POUTINE* / \$16

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: San Simeon, Petite Sirah \$15

WILD GAME MEATBALLS* / \$19

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 / \$16

Spinach, minced jalapeño, Parmesan, cream cheese, pita

HUMMUS & FRESH VEGGIES / \$11

Hummus, celery, carrot, seasonal vegetables, lavash

SILVER DOLLAR NACHOS/ Full Order \$18, 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

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 / \$12

Romaine, Parmesan, croutons, anchovies upon request, Caesar

SILVER DOLLAR GREENS / \$12

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 \$12, Cup \$8

Topped with Parmesan bread crumbs, cheddar and jack cheeses

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

Corn, potatoes, bacon, crostini, melted cheddar

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

Caramelized onions, beef broth, gruyere

SOUP OF THE DAY / Bowl \$10, Cup \$6

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* / \$19

Fresh American Haddock, french fries, house-made tartar sauce

HOUSEMADE MEATLOAF* / \$19

Whipped potatoes, gravy, Texas toast

CHICKEN TENDERS* / \$16

Breaded chicken breast, french fries, side honey mustard

QUESADILLA

Sun-dried tomato flour tortilla, cheddar-jack cheese, sour cream, pico de gallo and guacamole / \$14

Choice of chicken or beef with onions, peppers, jalapeños / \$16

Or sautéed vegetables / \$14

ELK SLIDERS* / One \$12, Two \$20, Three \$23

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* / \$19

Half-pound ground beef patty, mayonnaise, lettuce, tomato, onion, sesame seed bun

BUFFALO BURGER* / \$21

Half-pound buffalo patty, roasted red pepper aioli, onion, lettuce, tomato, onion bun

HOUSEMADE VEGGIE BURGER / \$17

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* / \$16

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

CLASSIC CLUB / \$17

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

BACON & HEIRLOOM GRILLED CHEESE* / \$16

Applewood bacon, avocado, Heirloom tomato, cheddar, sour dough bread

FRENCH DIP* / \$17

Roast beef, provolone, horseradish mayo, au jus

GRAND REUBEN* / \$17

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

SHOSHONE CHICKEN* / \$16

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* / \$19

Chipotle BBQ Braised Beef "Pops" with Smokey Cream Corn

SMOKED SALMON CAKES* / \$21

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

ELK RAVIOLI* / \$20

Housemade Verde and Fresh Mole

FIRECRACKER GRILLED SHRIMP* / \$24

Scalded Baby Kale, Black Garlic Puree, Root Vegetable Mashed

SALADS

BERRY AND SPINACH SALAD / \$16

Idaho Goat Cheese, Fresh Berries, Choice of Dressing

GRILLED PEACH ARUGULA / \$18

Grilled White Peaches, Arugula Tossed in a White Balsamic and Pecan Vinaigrette, Candied Bacon, Pickled Tomato, Feta

desserts

(AVAILABLE ALL DAY)

LEMON CAKE / \$15

Fresh Berries, Raspberry Sauce, Whipped Cream

CHOCOLATE BREAD PUDDING / \$11

Bourbon caramel sauce, vanilla ice cream

KEY LIME PIE / \$15

Raspberry Sauce, Whipped Cream

PEACH AND HUCKLEBERRY CRISP / \$15

Vanilla ice cream, brown sugar streusel

FLOURLESS CHOCOLATE LAVA CAKE / \$12

Chocolate grenache, raspberry coulis, whipped cream

ENTRÉES

GRAND TETON OSCAR* / \$55

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

BASEBALL SIRLOIN* / \$40

Yukon Gold Mashed, Asparagus, Red Wine and Truffle Demi

BISON NY STRIP* / \$ 57

Hand Cut Dry Aged Bison NY Strip, Roasted Potatoes, Broccolini, Roasted Garlic and Herb Butter

SMOKED BEEF SHORT RIBS* / \$40

Heirloom Tomato Ragout, Smoked Cheddar Grits, Broccolini

ROCKY MOUNTAIN TROUT* / \$32

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

STEELHEAD* / \$36

Pan Seared Steelhead, Roasted Potatoes, Asparagus, Dark Cherry Velouté, Fennel Oil

SOUTHERN FRIED PHEASANT* / \$38

Whole Pheasant, Hand Battered and Fried, Yukon Gold Mashed, Roasted Broccolini, Country Gravy

½ SMOKED & GRILLED RED BIRD FARMS CHICKEN* / \$35

Yukon Gold Mashed, Green Beans, Wyoming Whiskey BBQ Sauce

HICKORY SMOKED ROCKY MOUNTAIN RIBS* / \$27

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

SMOKED PORK RIBEYE* / \$29

Smoked and Grilled Pork Ribeye, Smoked Cheddar Grit Fritter, Green Beans, White Peach Bechamel

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

For your convenience, an 18% service charge may be added to parties of 5 or more and discounted checks.
Updated 5.2.23, Menu is subject to change.

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