

SILVER DOLLAR MENU (SERVED 11:00AM-9:00PM)



salads

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

BERRY SPINACH SALAD / \$14
Spinach, fresh berries, aged goat cheese, choice of dressing

WYOMING COBB / \$15
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 / \$9
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 \$9, Cup \$5
Caramelized Onions, Beef Broth, Gruyere

SOUP OF THE DAY / Bowl \$9, Cup \$5
Ask your server for today's selection

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: House Rosé / \$10 Glass

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 / \$14
Spinach, minced jalapeño, Parmesan, cream cheese, pita

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

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

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

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

Updated 06.15.21, Menu is subject to change.

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

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
With choice of shredded chicken or beef with onions, peppers, jalapeños * / \$15
Or sautéed vegetables / \$14

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

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.

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, avocado, tomato, roasted red pepper aioli, ciabatta

FRENCH DIP* / \$14

Roast beef, provolone, horseradish mayo, au jus

GRAND REUBEN* / \$13

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

burgers

ALL SERVED WITH A CHOICE OF ONE SIDE
GF BUN AVAILABLE / +\$1

SILVER DOLLAR BURGER* / \$17

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

(CHEESE AND OTHER TOPPING CHOICES:)

American, Blue, Cheddar, Gouda, Pepper Jack, Provolone, Swiss / +\$1

Add bacon* / +\$2 Add avocado / +\$3

BUFFALO BURGER* / \$19

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

(CHEESE AND OTHER TOPPING CHOICES:)

American, Blue, Cheddar, Gouda, Pepper Jack, Provolone, Swiss / +\$1

Add bacon* / +\$2 Add avocado / +\$3

HOUSEMADE VEGGIE BURGER / \$14

Fresh made patty, roasted red pepper aioli, smoked Gouda, spring mix, sesame seed bun

desserts (AVAILABLE ALL DAY)

S'MORES CAKE / \$12

Toasted marshmallow, graham cracker crumbs

LEMON CAKE / \$14

Fresh berries, crème anglaise

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 grenache, raspberry coulis, whipped cream

BAKLAVA / \$14

Locally made pastry served with ice cream, whipped cream

from the dining room

(AVAILABLE STARTING AT 5:30PM)

APPETIZERS

COWBOY POPS* / \$17

Chipotle BBQ Braised Beef "Pops" with Smokey Cream Corn

PB&J* / \$11

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

SALADS

GRILLED PEACH SALAD / \$15

Grilled Peaches, Spring Mix, Curried Pecans, House Smoked Mozzarella, Prosciutto, Utah Honey Vinaigrette

BERRY SPINACH SALAD / \$13

Spinach, Fresh Berries, Aged Goat Cheese, Choice of Dressing

ENTRÉES

ROCKY MOUNTAIN TROUT* / \$29

Pan Seared Idaho Trout Filet, Wild Rice, Asparagus, Chorizo and Caramelized Onions, Wine Pan Sauce

½ SMOKED RED BIRD FARMS CHICKEN* / \$30

Yukon Mashed Potatoes, Apple Slaw, Wyoming Whiskey BBQ Sauce

BEEF FILET* / \$55

Grilled Beef Filet, Smoked Idaho Ruby Trout, Asparagus, Yukon Mashed Potatoes, Béarnaise

KC STYLE BISON NY STRIP* / \$62

Bone-In Bison NY Strip, Yukon Mashed Potato, Roasted Asparagus, Blue Cheese Butter

HICKORY SMOKED ROCKY MOUNTAIN RIBS*

\$20 ½ RACK, \$29 FULL RACK

Memphis Rub & St Louis Cut Pork Ribs, Huckleberry Chipotle BBQ, Apple Slaw, French Fries

VEGAN GNOCCHI POMODORO / \$24

San Marzano Pomodoro, Julienne Zucchini, Vertical Harvest Micro Greens & Basil Oil