

SILVER DOLLAR MENU

Served 11:00am-10:00pm

favorites

FISH & CHIPS* / \$15

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

HOUSEMADE MEATLOAF* / \$14

Whipped potatoes, gravy, Texas toast

CHICKEN TENDERS* / \$11

Breaded chicken breast, french fries, side honey mustard

QUESADILLA

Sun-dried tomato flour tortilla, cheddar-jack cheese, onions, peppers, jalapeños, sour cream, pico de gallo and guacamole
With choice of shredded chicken or beef* / \$15
Or Sautéed vegetables / \$13

ELK SLIDERS*

Smashed elk patties, cheddar, lettuce, tomato, onion, potato bun, side onion rings
One / \$8 Two / \$14 Three / \$16

soups

BISON AND SMOKED GARLIC CHILI*

Topped with Parmesan bread crumbs, cheddar and jack cheeses
Bowl / \$10 Cup / \$6

WORT FAMOUS CORN CHOWDER

Corn, potatoes, bacon, crostini, melted cheddar
Bowl / \$8 Cup / \$5

FRENCH ONION SOUP

Caramelized onions, beef broth, Gruyère, crostini
Bowl / \$8 Cup / \$5

SOUP OF THE DAY - Ask your server for today's selection

Bowl / \$8 Cup / \$5

salads

ADD GRILLED CHICKEN* / \$5

ELK TIPS* / \$9

SMOKED TROUT* / \$7

SPINACH AND BERRY SALAD / \$13

Spinach, fresh berries, buttermilk blue cheese, avocado, choice of dressing

WYOMING COBB / \$13

Iceberg, romaine, chopped egg, bacon, ham, turkey, cherry tomatoes, cheddar, french onion strings, choice of dressing

CAESAR / \$9

Romaine, Parmesan, 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

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 Wort became a meeting spot for visitors and locals alike.

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.

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

Updated 5.20.20

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

appetizers

TEMPURA FRIED MUSHROOMS / \$9

Ten tempura-style beer battered mushrooms with horseradish cream sauce

CHEESE BOARD / \$16

A seasonal display of regional and international cheeses

Suggested wine pairings:

Schlick Haus Riesling Nahe, Germany / \$9 Glass

Rosé Côtes de Provence, France / \$13 Glass

WILD GAME MEATBALLS* / \$16

Ground buffalo and elk meatballs, rhubarb-balsamic bbq sauce, white cheddar

HOUSE SMOKED TROUT* / \$15

Pickled tomatoes, onions, lemon-dill cream, lavash

SILVER DOLLAR SPINACH DIP / \$12

Spinach, minced jalapeño, Parmesan, cream cheese, pita

HUMMUS & FRESH VEGGIES / \$8

Hummus, celery, carrot, seasonal vegetables, lavash

SILVER DOLLAR NACHOS

Tortilla chips, cheddar-jack cheese, jalapeños, black olives, pico de gallo, sour cream and guacamole

Full Order / \$15 Half / \$10

Add shredded chicken or beef with onions and peppers*

Full Order / \$17 Half / \$12

Add shredded chicken and beef with onions and peppers*

Full Order / \$18 Half / \$13

WORT SMOKED BUFFALO WINGS*

Smoked wings tossed in spicy buffalo sauce with carrots, celery, served with blue cheese or Ranch dressing

Twelve Wings / \$15 Six Wings / \$9

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 & sandwiches

ALL SERVED WITH A CHOICE OF ONE SIDE (FLIP OVER FOR SIDES)
GF BUN AVAILABLE / \$1

SILVER DOLLAR BURGER* / \$15

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

JACKSON HOLE BUFFALO CO. BURGER* / \$16

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

HOUSEMADE VEGGIE BURGER / \$12

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

CLASSIC CLUB / \$13

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

ELK GYROS* / \$14

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

BLAT* / \$14

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

FRENCH DIP* / \$13

Roast beef, provolone, horseradish mayo, au jus

GRAND REUBEN* / \$12

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

BREADED PORK LOIN* / \$12

Pork loin pounded thin, lettuce, tomato, onion, dijon mustard, sesame seed bun

SHOSONE CHICKEN* / \$15

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

add your toppings

CHEESE CHOICES:

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

OTHER CHOICES:

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

from the dining room

AVAILABLE STARTING AT 5:30PM

APPETIZERS

COWBOY POPS* / \$14

Chipotle BBQ braised beef "pops" with smoky creamed corn

PB&J* / \$11

Crispy smoked pork belly with huckleberry jam and tarragon pesto

CRAB CAKES* / \$15

Jumbo lump crab cakes, remoulade, pimento oil

SEARED SEA SCALLOPS* / \$16

Pan seared diver scallops, raspberry jus, chive oil

MARGARITA SHRIMP COCKTAIL* / \$14

Tequila marinated gulf shrimp, margarita cocktail sauce, Vertical Harvest lemon basil micro greens

SALADS

STRAWBERRY ARUGULA / \$14

Spicy arugula, pancetta, local blue cheese and sliced Barlett pears with a strawberry gremolata

BURRATA AND TOMATO CAPRESE / \$14

Burrata cheese, heirloom tomatoes, basil, olive oil, balsamic syrup

SPINACH AND BERRY SALAD / \$13

Spinach, fresh berries, buttermilk blue cheese, avocado, choice of dressing

desserts

AVAILABLE ALL DAY

KEY LIME TART / \$10

Raspberry coulis, blueberries, whipped cream

LEMON BERRY CREAM CAKE / \$11

Mascarpone, pickled blueberries, vanilla bean anglaise

MACARONS / \$11

French almond flour cookies, fresh berries, vanilla bean anglaise

BOURBON & CHOCOLATE BREAD PUDDING / \$9

Bourbon caramel sauce, vanilla ice cream

PEACH AND HUCKLEBERRY CRISP / \$10

Vanilla ice cream, brown sugar streusel

FLOURLESS CHOCOLATE LAVA CAKE / \$10

Chocolate ganache, raspberry coulis, whipped cream

ENTRÉES

GRILLED ALASKAN HALIBUT* / \$36

Lemon herb grilled Alaskan halibut, fire roasted heirloom cherry tomato, asparagus crème, Great Lakes Wild Rice

ORA KING SALMON* / \$38

Salmon en croute stuffed with Montana goat cheese and chives, Peruvian scalloped potatoes, blood orange crème fraiche, asparagus

ROCKY MOUNTAIN TROUT* / \$29

Pan seared Idaho trout filet, chorizo, caramelized onions, ancho roasted sweet potatoes, roasted green beans, cilantro puree

DUCK GNOCCHI* / \$34

Wild mushroom gnocchi and duck leg confit

½ SMOKED CHICKEN WIND RIVER FARMS CHICKEN* / \$24

Garlic mashed potatoes, asparagus, herb jus

ROCKY MOUNTAIN QUAIL* / \$32

Yukon potato, red pepper hash, green beans, local honey & rum glaze

ROCKY MOUNTAIN BISON SHORT RIBS* / \$34

Demi and local beer braised, wild mushroom risotto fritter, heirloom carrots

14OZ HAND-CUT RIBEYE* / \$44

Grilled ribeye, garlic Yukon mash, broccolini, buttermilk blue cheese butter

GRAND TETON OSCAR* / \$50

Grilled bison filet, smoked Ruby trout, béarnaise, asparagus, Yukon garlic mash

CHARCOAL GRILLED BEEF FILET MIGNON* / \$42

Garlic mashed potatoes, roasted heirloom carrots, truffle sherry reduction and a parsley and thyme puree

18 HOUR MESQUITE SMOKED BEEF BRISKET* / \$25

Grilled Texas toast, house mac and cheese, apple coleslaw, huckleberry chipotle bbq sauce

HICKORY SMOKED ST. LOUIS RIBS*

\$16 ¼ RACK, \$22 ½ RACK OR \$32 FULL RACK

Memphis style rub, huckleberry chipotle BBQ, house mac and cheese, apple coleslaw

PORTERHOUSE PORK CHOP* / \$28

Grilled Porterhouse Heritage Breed chop, peach and herb demi, Great Lakes Wild Rice, broccolini

VEGAN GNOCCHI / \$24

San Marzano pomodoro, heirloom tomatoes, julienne zucchini, Vertical Harvest micro greens and basil oil

VEGETARIAN RATATOUILLE / \$26

Thinly sliced vegetables, roasted red pepper coulis, shaved Parmesan