



T H E

SILVER DOLLAR

BAR & GRILL

# Silver Dollar Grill Dinner Menu

(AVAILABLE STARTING AT 5:30PM)

## ENTRÉES

### GRAND TETON\* / \$57

grilled beef filet, smoked trout, potato mashed, green beans, béarnaise sauce

### SMOKED CHICKEN QUARTER\* / \$38

smoked chicken, gremolata with parmigiano, snap peas, apple fennel salad, parmesan cream sauce

### SEARED TROUT\* / \$37

smoked corn puree, green beans, crispy chorizo & panko, cilantro oil

### ELK PAPPARDELLE\* / \$36

elk tips with red wine ragout, wild mushrooms, parmesan and herbs

### WILD MUSHROOM GNOCCHI / \$28

spinach, mushroom, feta, Parmesan, garlic herb sauce

## STEAK

### CUTS

SERVED W/ COWBOY BUTTER

BISON FILET 8oz \$59

RIBEYE 14oz \$56

(house black ice seasoned)

BEEF FILET 8oz \$48

NY Strip 10oz \$44

(house black ice seasoned & crispy panko)

PORK PORTERHOUSE 10oz \$38

### SAUCE

CHOICE OF 1

STEAK SAUCE

BLACK CHERRY

CHARRED ONION & WHISKEY GLAZE

BERRY & WINE REDUCTION

BÉARNAISE

MUSTARD CREAM

### SIDES

CHOICE OF 2

ASPARAGUS

MASHED POTATOES

ZUCCHINI

ROASTED POTATOES

GREEN BEANS

SNAP PEAS

CARROTS

MAC & CHEESE

## APPETIZERS

### COWBOY POPS\* / \$21

chipotle BBQ braised beef "pops" with smoky cream corn

### SESAME CRUSTED TUNA\* / \$20

avocado wasabi crème, pickled cucumber & onion, soy reduction sauce

### BEEF BRUSCHETTA\* / \$17

beef skewers, pickled tomato, herbs, chipotle aioli on a baguette

### STUFFED POBLANO PEPPER\* / \$19

shrimp & queso fresco, chipotle aioli, pickled onions, cilantro, crispy panko

### CHEESE BOARD / \$21

seasonal display of regional and international cheeses.

Suggested wine pairing: Silk and Spice, Red Blend \$12

### 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, black beans, sour cream and guacamole

\*add shredded chicken, beef or 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

### CHIPS & DIP / \$10

house made salsa and guacamole

add Cowboy Caviar dip / \$8

### BUFFALO STEAK FRIES / \$13

with buffalo sauce and blue cheese dressing

## FAVORITES

### FISH & CHIPS\* / \$19

house batter and fried cod, french fries, house-made tartar sauce

### HOUSEMADE MEATLOAF\* / \$19 1/2 ORDER / \$13

whipped potatoes, gravy, Texas toast

### CHICKEN TENDERS\* / \$16

breaded chicken breast, french fries, side honey mustard

### QUESADILLA

sun-dried tomato flour tortilla with sides of sour cream, pico de gallo and guacamole

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

Or sautéed vegetables / \$14

Or cheese / \$13

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

smashed elk patties, cheddar, lettuce, tomato, onion, potato bun, side onion rings

## 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.

# SALADS

ADD MARINATED CHICKEN\* / \$7

ELK TIPS\* / \$13

SMOKED TROUT\* / \$10

**BERRY AND SPINACH SALAD / \$16**

Idaho goat cheese, fresh berries, choice of dressing

**BEET SALAD / \$17**

arugula, orange segments, roasted beets, almonds, blue cheese crumbles, champagne vinaigrette

**SMOKED TROUT & FARRO BOWL / \$17**

cream avocado, farro, tomato, cucumbers, chorizo, pickled onion, garlic bread

**WYOMING COBB / \$16**

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

**CAESAR / \$12**

Romaine, Parmesan, croutons, Caesar dressing  
\*anchovies upon request \$1

**SILVER DOLLAR GREENS / \$12**

greens, cherry tomatoes, cucumbers, red onions, Parmesan, croutons, choice of dressing

## DRESSING CHOICES:

balsamic, blue cheese, 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 cheese

**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, gruyère

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

# BURGERS

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

GF BUN AVAILABLE / +\$1

(BURGER TOPPING CHOICES:)

American, Blue Cheese, 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

# SIDES

French fries, house made potato salad or apple coleslaw  
sub sweet potato fries, hand cut steak fries  
or onion rings / +\$2

sub side green salad, side Caesar or a cup of soup / +\$3-\$4

# SANDWICHES

ALL SERVED WITH A CHOICE OF ONE SIDE

**COWBOY PULLED PORK SANDWICH\* / \$16**

pulled pork, cabbage slaw, chipotle aioli on ciabatta

**CLASSIC CLUB\* / \$18**

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

**GYRO\***

marinated elk tips, tzatziki, lettuce, tomato, onion, pita / \$19

OR

marinated chicken, spring mix, tzatziki, heirloom tomato, pita, chipotle sauce / \$17

**BLAT\* / \$17**

applewood bacon, avocado, lettuce, tomato, garlic mayo, sourdough bread

**FRENCH DIP\* / \$17**

roast beef, provolone, rosemary horseradish mayo, au jus  
add caramelized onions \$1

**GRAND REUBEN\* / \$17**

corned beef, Swiss, sauerkraut, 1000 island, rye bread  
(sub turkey for a Grand Rachel)

**SHOSHONE CHICKEN\* / \$17**

smoked Chimi Holymix rubbed chicken breast with provolone cheese, herb mayonnaise, lettuce, tomato, onion and balsamic glaze on a ciabatta roll

**TURKEY SANDO\* / \$17**

turkey, gouda cheese, arugula, chipotle dijon bacon jam, pickled onion on Texas toast

**SUNFIRE BRIE\* / \$17**

pesto, sunfire seasoned veggies, pickled onions, arugula, brie cheese on ciabatta

# DESSERTS

**PEACH AND HUCKLEBERRY CRISP / \$16**

vanilla ice cream, brown sugar streusel

**CHOCOLATE BREAD PUDDING / \$13**

bourbon caramel sauce, vanilla ice cream

**BLACK FOREST CAKE / \$15**

chocolate cake, cherries, whipped cream

**KEY LIME PIE / \$15**

graham cracker crumble, whipped cream

**FLOURLESS CHOCOLATE LAVA CAKE / \$15**

chocolate ganache, raspberry coulis, whipped cream

**BANANA CROISSANT PUDDING / \$15**

caramel, vanilla ice 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 5.7.26, Menu is subject to change.  
Javier Corona, Executive Chef.

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



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**SILVER DOLLAR**  
**BAR & GRILL**

## FAVORITES

### FISH & CHIPS\* / \$19

house batter and fried cod, french fries, house-made tartar sauce

### HOUSEMADE MEATLOAF\* / \$19 1/2 ORDER / \$13

whipped potatoes, gravy, Texas toast

### CHICKEN TENDERS\* / \$16

breaded chicken breast, french fries, side honey mustard

### QUESADILLA

sun-dried tomato flour tortilla with sides of sour cream, pico de gallo and guacamole  
Choice of chicken or beef with onions, peppers, jalapeños\* / \$16  
Or sautéed vegetables / \$14  
Or cheese / \$13

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

smashed elk patties, cheddar, lettuce, tomato, onion, potato bun, side onion rings

## APPETIZERS

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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

### CHEESE BOARD / \$21

seasonal display of regional and international cheeses  
Suggested wine pairing: Silk and Spice, Red Blend \$12

### SILVER DOLLAR NACHOS/ Full Order \$18, Half Order \$12

tortilla chips, cheddar-jack cheese, jalapeños, black olives, onions, peppers, black beans, served with pico de gallo, sour cream and guacamole  
\*Add shredded chicken, beef or pulled pork\* / +\$2

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smoked wings in spicy buffalo sauce with carrots, celery, served with blue cheese or ranch dressing

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house made salsa and guacamole  
add Cowboy Caviar / \$8

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with buffalo sauce and blue cheese dressing

## SANDWICHES

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### CLASSIC CLUB\* / \$18

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

### GYRO\*

marinated elk tips, tzatziki, lettuce, tomato, onion, pita / \$19  
OR

marinated chicken, spring mix, tzatziki, heirloom tomato, pita, chipotle sauce / \$17

### BLAT\* / \$17

applewood bacon, avocado, lettuce, tomato, garlic mayo, sourdough bread

### FRENCH DIP\* / \$17

roast beef, provolone, rosemary horseradish mayo, au jus  
add caramelized onions \$1

### GRAND REUBEN\* / \$17

corned beef, Swiss, sauerkraut, 1000 island, rye bread  
(sub turkey for a Grand Rachel)

### SHOSHONE CHICKEN\* / \$17

smoked Chimi Holymix rubbed chicken breast with provolone cheese, herb mayonnaise, lettuce, tomato, onion and balsamic glaze on a ciabatta roll

### TURKEY SANDO\* / \$17

turkey, gouda cheese, arugula, chipotle dijon bacon jam, pickled onion on Texas toast

### SUNFIRE BRIE \* / \$17

pesto, sunfire seasoned veggies, pickled onions, arugula, brie cheese on ciabatta

## BURGERS

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French fries, house made potato salad or apple coleslaw  
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or onion rings / +\$2  
sub side green salad, side Caesar or  
a cup of soup / +\$3-\$4

## SOUPS

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Bowl \$12, Cup \$8  
topped with Parmesan bread crumbs, cheddar and  
jack cheeses

WORT FAMOUS CORN CHOWDER\* /  
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corn, potatoes, bacon, crostini, melted cheddar

FRENCH ONION SOUP\* / Bowl \$11, Cup \$7  
caramelized onions, beef broth, gruyère

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

## SALADS

ADD MARINATED 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

BERRY AND SPINACH SALAD / \$16  
Idaho goat cheese, fresh berries, choice of dressing

CAESAR / \$12  
Romaine, Parmesan, croutons, Caesar dressing  
\*anchovies upon request \$1

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

## DESSERTS

PEACH AND HUCKLEBERRY CRISP / \$16  
vanilla ice cream, brown sugar streusel

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bourbon caramel sauce, vanilla ice cream

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## FROM THE DINING ROOM

(AVAILABLE STARTING AT 5:30PM)

## APPETIZERS

COWBOY POPS\* / \$21  
chipotle BBQ braised beef "pops" with smoky cream corn

SESAME CRUSTED TUNA\* / \$20  
avocado wasabi crème, pickled cucumber & onion,  
soy reduction sauce

BEEF BRUSCHETTA\* / \$17  
beef skewers, pickled tomato, herbs, chipotle aioli  
on a baguette

STUFFED POBLANO PEPPER\* / \$19  
shrimp & queso fresco, chipotle aioli, pickled onions,  
cilantro, crispy panko

## SALADS

BEEF SALAD / \$17  
arugula, orange segments, roasted beets, almonds,  
blue cheese crumbles, champagne vinaigrette

SMOKED TROUT & FARRO BOWL / \$17  
cream avocado, farro, tomato, cucumbers, chorizo,  
pickled onion, garlic bread

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CHOICE OF 1

STEAK SAUCE

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CHARRED ONION &  
WHISKEY GLAZE

BERRY & WINE REDUCTION

BÉARNAISE

MUSTARD CREAM

### SIDES

CHOICE OF 2

ASPARAGUS

MASHED POTATO

ZUCCHINI

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