



THE
SILVER DOLLAR
BAR & GRILL

**SILVER DOLLAR BAR & GRILL
TO-GO MENU**

Food service 11:00am-9:00pm

Inside the historic Wort Hotel
50 N. Glenwood St., Jackson, WY
307-732-3939
worthotel.com

1921

salads

ADD GRILLED CHICKEN* / +\$5
ADD ELK TIPS* / +\$9
ADD SMOKED TROUT* / +\$7

SPINACH SALAD

Spinach, Orange, Goat Cheese, Bacon, Choice of Dressing / \$13

WYOMING COBB*

Iceberg, romaine, chopped egg, bacon, ham, turkey, cherry tomatoes, cheddar, French onion strings, choice of dressing / \$13

CAESAR

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

SILVER DOLLAR GREENS

Greens, cherry tomatoes, cucumbers, red onions, Parmesan, croutons, choice of dressing / \$9

DRESSING CHOICES:

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

soups

BISON AND SMOKED GARLIC CHILI*

Topped with Parmesan bread crumbs, cheddar & jack cheese. Bowl / \$10 Cup / \$6

SOUP OF THE DAY

Ask your server for today's selection. Bowl / \$8 Cup / \$5

favorites

FISH & CHIPS*

Battered haddock, French fries, house-made tartar sauce / \$15

HOUSEMADE MEATLOAF*

Whipped potatoes, gravy, Texas toast / \$14

CHICKEN TENDERS*

Breaded chicken breast, french fries & honey mustard / \$11

QUESADILLA

Sun-dried tomato flour tortilla, cheddar-jack cheese, jalapeños, side sour cream, pico de gallo, guacamole Shredded chicken or beef with onions & peppers* / \$15 Sautéed vegetables / \$13

ELK SLIDERS*

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

WORT SMOKED BUFFALO WINGS*

Buffalo smoked wings with carrots, celery & blue cheese Twelve Wings / \$15 Six Wings / \$9

appetizers

TEMPURA FRIED MUSHROOMS

Beer battered mushrooms, side of horseradish cream sauce / \$9

CHEESE BOARD

Seasonal display of regional and international cheese / \$16

HUMMUS & FRESH VEGGIES

Hummus, celery, carrot, seasonal vegetables, lavash / \$8

burgers & sandwiches

ALL BURGERS & SANDWICHES COME WITH ONE SIDE GF BUN / +\$1

SILVER DOLLAR BURGER*

Half-pound ground beef patty, mayonnaise, lettuce, tomato, onion, sesame seed bun / \$15

JACKSON HOLE BUFFALO CO. BURGER*

Half-pound buffalo patty, roasted red pepper aioli, onion, lettuce, tomato, onion bun / \$16

HOUSEMADE VEGGIE BURGER

Fresh made patty, roasted red pepper aioli, smoked Gouda, arugula, sesame seed bun / \$12

CLASSIC CLUB*

Triple decker of Texas toast, ham, smoked turkey, sun-dried tomato aioli, Swiss, bacon, lettuce, tomatoes / \$13

SHOSONE CHICKEN*

Grilled chicken breast, provolone cheese, pesto mayonnaise lettuce, tomato, onion, balsamic glaze on a ciabatta roll / \$14

ELK GYROS*

Marinated elk tips, tzatziki, lettuce, tomato, onion, pita / \$14

BLAT*

Applewood bacon, lettuce, avocado, tomato, roasted red pepper aioli, ciabatta / \$14

FRENCH DIP*

Roast beef, provolone, horseradish mayo, au jus / \$13

GRAND REUBEN*

Corned beef, Swiss, sauerkraut, 1000 island, rye / \$12 Sub turkey for a Grand Rachel / \$12

BREADED PORK LOIN*

Pork loin pounded thin, lettuce, tomato, onion, dijon mustard, sesame seed bun / \$12

from the grill

ENTRÉES AVAILABLE STARTING AT 5:30

COWBOY POPS*

Chipotle BBQ braised beef "pops" with creamed corn / \$14

SMOKED ATLANTIC SALMON CAKES*

Salmon Cakes, Cilantro and Lime aioli, Chipotle Oil / \$13

ARUGULA AND PANCETTA SALAD

Arugula, Pancetta, Italian Olives, Greek Vinaigrette, Feta / \$14

BEEF FILET*

Grilled Filet, Huckleberry Thyme Butter, Chive Puree, Red Skin Mash, Baby Carrots / \$45

VEGETARIAN RATATOUILLE

Thinly Sliced Vegetables with a Roasted Red Pepper Coulis and Shaved Parmesan \$26

USDA PRIME T-BONE*

Grilled 20oz Prime T-bone, Baked Potato, Asparagus / \$58

PORK RIBEYE*

Grilled Pork Ribeye, Bourbon and Maple Apples, Roasted Fingerlings, Roasted Brussels / \$30

DUCK GNOCCHI*

Wild mushroom gnocchi and duck leg confit / \$34

HICKORY SMOKED ST. LOUIS RIBS*

Memphis Rub, Huckleberry Chipotle BBQ Sauce, House Mac and Cheese, Apple Coleslaw / \$20 ½ Rack or \$29 Full Rack

BEEF BRISKET*

Grilled Texas Toast, House Mac and Cheese, Apple Coleslaw, Huckleberry Chipotle BBQ Sauce / \$25

FRIED CATFISH*

Southern Fried Catfish, House Made Hush Puppies, Apple Slaw, Tartar Sauce / \$28

½ SMOKED WIND RIVER FARMS CHICKEN*

Red Skin Mashed Potatoes, Roasted Asparagus, Herb Jus / \$24

sides

French Fries
House-made Potato Salad
Apple Coleslaw

Sweet Potato Fries / +\$2
Steak Fries / +\$2
Onion Rings / +\$2

Side Greens / +\$3
Side Caesar / +\$3
Cup of Soup / +\$3