

SILVER DOLLAR MENU

Served 11:00am-10:00pm

favorites

FISH & CHIPS*

Battered haddock, french fries, side house-made tartar sauce / \$14

HOUSEMADE MEATLOAF*

Whipped potatoes, gravy, Texas toast / \$12

CHICKEN POT PIE*

Creamy chicken and vegetable pot pie with a flaky pie crust, served with a side salad / \$12

CHICKEN TENDERS*

Breaded chicken breast, french fries, side 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

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

Updated 11.5.19

salads

ADD GRILLED CHICKEN* / \$5

ELK TIPS* / \$9

SMOKED TROUT* / \$7

ARUGULA AND PEAR

Spicy arugula, sliced Bartlett pear and a local blue cheese with a pomegranate gremolata / \$14

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 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

appetizers

TEMPURA FRIED MUSHROOMS

Ten tempura-style beer battered mushrooms, side horseradish cream sauce / \$9

CHEESE BOARD

Assortment of cheeses, flatbread, honey / \$16

WILD GAME MEATBALLS*

Ground buffalo and elk meatballs, rhubarb-balsamic bbq sauce, white cheddar / \$16

HOUSE SMOKED TROUT*

Pickled tomatoes, onions, lemon-dill cream, lavash / \$15

SILVER DOLLAR SPINACH DIP

Spinach, minced jalapeño, Parmesan, cream cheese, pita / \$12

HUMMUS & FRESH VEGGIES

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

SILVER DOLLAR NACHOS

Tortilla chips, cheddar-jack cheese, jalapeños, black olives, pico de gallo, sour cream and guacamole / \$15 half order / \$10

Shredded chicken or beef with onions and peppers* / \$17 half / \$12

Shredded chicken and beef with onions and peppers* / \$18 half / \$13

HALF ORDER OF NACHOS / \$10

WORT SMOKED BUFFALO WINGS*

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

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

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

burgers

ALL BURGERS SERVED WITH ONE SIDE
GF BUN AVAILABLE / \$1

SILVER DOLLAR BURGER*

Half-pound ground beef patty, mayonnaise, lettuce, tomato, onion, sesame seed bun / \$14

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

add your toppings

CHEESE CHOICES:

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

OTHER CHOICES:

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

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.

sandwiches

ALL SANDWICHES SERVED WITH ONE SIDE
GF BUN AVAILABLE / \$1

CLASSIC CLUB*

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

BARBECUE CHICKEN*

Grilled chicken breast, barbecue sauce, pepper jack cheese, lettuce, tomato, onion / \$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

GRILLED CHICKEN SANDWICH*

Toasted walnuts, blue cheese crumbles, crispy bacon, arugula and pesto aioli on a toasted hoagie roll / \$15

BANGERS AND MASH*

With Gravy and caramelized onions / \$11

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

ENTRÉES AVAILABLE STARTING AT 5:30

CHARCOAL GRILLED BEEF FILET MIGNON*

Garlic Mashed Potatoes, Roasted Heirloom Carrots, Truffle Sherry Reduction and a Parsley and Thyme Puree / \$42

IDAHO TROUT*

Pan Seared Idaho Trout Filet, Chorizo, Caramelized Onions, Ancho Roasted Sweet Potatoes, Roasted Green Beans, Cilantro Puree / \$29

WILDLIFE BREWERY BROWN ALE BRAISED BISON SHORT RIBS*

Smoked Cheddar and Wild Mushroom Grits, Roasted Heirloom Carrots, Braising Liquid Reduction / \$33

GRILLED COLORADO BONE-IN PRIME GRADED 14oz NY STRIP*

Garlic Mashed Potatoes, Asparagus & Roasted Shallot Compound Butter / \$52

PACIFIC STEELHEAD*

Heirloom Beet Slaw, Leek and Celeriac Puree, Saffron Cherry Jus / \$33

HERB CRUSTED ROCKY MOUNTAIN LAMB RACK*

Smashed Parsley Potatoes, Grilled Asparagus & Port Wine Mint Jus / \$40

CHARCOAL GRILLED HOUSE BLEND BURGER*

Crispy Bacon, Blue Cheese Roasted Garlic Aioli, Lettuce, Tomato, Onion, House-made Steak Fries, Brioche Bun / \$19

SOUTHERN FRIED WIND RIVER FARMS CHICKEN THIGH*

Sage Gravy, Pimento Cheese Potato Cake, Pork Braised Greens Beans / \$24

VEGAN GNOCCHI

San Marzano Pomodoro, Heirloom Tomatoes, Julienne Zucchini, Vertical Harvest Micro Greens and Basil Oil / \$24

from the house smoker

BONE-IN UTAH HERITAGE BREED PORK CHOP*

Celeriac Leek Puree, Apple Jack Compote, Braised Collard Greens / \$28

HICKORY SMOKED ST. LOUIS RIBS*

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

½ WIND RIVER FARMS CHICKEN*

Garlic Mashed Potatoes, Asparagus, Herb Jus / \$24

18 HOUR MESQUITE SMOKED BEEF BRISKET*

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