

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 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 04.30.19

salads

ADD GRILLED CHICKEN* / \$5

ELK TIPS* / \$9

SMOKED TROUT* / \$7

SUMMER MIXED GREENS

Roasted Utah Sweet Corn, Green Beans, Wax Beans, Diced Red Onion and a Tarragon Vinaigrette / \$12

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, honeycomb / \$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, grilled ciabatta / \$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

LOCAL 1/4 POUND ALL BEEF HOT DOG*

House made beer mustard and choice of side / \$8, Add Chili / \$1

sides

French fries, housemade 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

MARINATED LAMB T-BONE

Rosemary, Olive Oil and Smoked Sea Salt Marinated Lamb T-Bone served with an Baked Potato and Sauteed Mixed Summer Beans / \$31

HOUSE SMOKED PHEASANT BREAST

Grilled Asparagus, Yukon Mashed Potatoes Topped with a Browned Butter Sauce / \$32

WILD MUSHROOM POTATO GNOCCHI

Summer Foraged Wild Mushrooms with Seared Potato Gnocci, Summer Herbs and Reduced Mushroom Stock / \$21

BACON WRAPPED BISON FILET

Grilled Idaho Red Potatoes, Roasted Summer Vegetables and a Roasted Garlic Parmesan Compound Butter / \$52

CHARCOAL GRILLED PORK RIBEYE

Mashed Potatoes, Sauteed Yellow Wax Beans with a Tarragon, Capers and White Wine Glaze / \$34

DRY AGED ½ POUND BISON BURGER

Bacon, Lettuce, Tomato and Red Onion with a Blue Cheese and Roasted Garlic Aioli on a Brioche Bun. Served with House-made Steak Fries / \$19

CRYSTAL SPRINGS RAINBOW TROUT

Pan Seared All Natural Rainbow Trout with Braised Fennel, Roasted Idaho Yukon Potatoes and a Spiced Honey Compound Butter / \$36

SAGE ROASTED AIRLINE CHICKEN BREAST

Mixed Summer Vegetables and Roasted Idaho Yukon Potatoes / \$28

44 FARMS BEEF FLANK STEAK

Chimichurri Charcoal Grilled Local Beef Flank Steak with Sautéed Heirloom Carrots and Mashed Idaho Yukon Potatoes / \$33

PAN SEARED ALASKAN COD FILLET

Blanched Fingerling Potatoes, Roasted Summer Vegetables and a White Peach Reduction / \$33

44 FARMS BEEF FILET

Smoked Paprika Rubbed Local Beef Filet served with a Yellow Sundried Tomato, Chick Pea, Fingerling Potato, Red Onion and White Balsamic Hash / \$42