



T H E
SILVER DOLLAR
BAR & GRILL

Dinner Menu

STARTERS

COWBOY POPS*

CHIPOTLE BBQ BRAISED BEEF "POPS" WITH SMOKEY CREAMED CORN / \$14

VEGETARIAN IDAHO POTATO CROQUETTES

WITH A SMOKED CHILI AIOLI / \$11

HOUSE SMOKED LOCAL BISON BRISKET SLIDERS*

BRIOCHE SLIDER BUNS WITH A TANGY HOUSE BBQ SAUCE / \$13

CRISPY BRAISED 44 FARMS BEEF BELLY*

WITH SWEET PEA PUREE AND PICKLED SHALLOTS / \$13

SOUPS

WORT FAMOUS CORN CHOWDER*

CORN, POTATOES, BACON, CROSTINI, MELTED CHEDDAR

BOWL \$8 • CUP \$5

BISON AND SMOKED GARLIC CHILI*

TOPPED WITH PARMESAN BREAD CRUMBS, CHEDDAR AND JACK CHEESES

BOWL \$10 • CUP \$6

FRENCH ONION SOUP*

CARAMELIZED ONIONS, BEEF BROTH, GRUYERE

BOWL \$8 • CUP \$5

SOUP DU JOUR*

BOWL \$8 • CUP \$5



SALADS

SOUTHWESTERN SHRIMP SALAD

POACHED SHRIMP WITH WHITE HOMINY, AVOCADO, GRAPE TOMATOES, AND A CHILI LIME VINAIGRETTE
SERVED ON A BED OF ARUGULA / \$13

HEIRLOOM TOMATO SALAD

UTAH HEIRLOOM TOMATOES WITH PICKLED SHALLOTS, FETA CHEESE CRUMBLES AND A FRESH BASIL VINAIGRETTE / \$11

SUMMER MIXED GREENS

ROASTED UTAH SWEET CORN, GREEN BEANS, WAX BEANS, DICED RED ONION AND A TARRAGON VINAIGRETTE / \$12

ENTRÉES

MARINATED LAMB T-BONE*

ROSEMARY, OLIVE OIL AND SMOKED SEA SALT MARINATED LAMB T-BONE SERVED WITH AN IDAHO BAKED POTATO
AND SAUTEED MIXED SUMMER BEANS / \$31

HOUSE SMOKED PHEASANT BREAST*

GRILLED ASPARAGUS, YUKON MASHED POTATOES TOPPED WITH A BROWNEED BUTTER SAUCE / \$32

WILD MUSHROOM POTATO GNOCCHI

SUMMER FORAGED WILD MUSHROOMS, SEARED POTATO GNOCCHI, 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, CAPER AND WHITE WINE GLAZE / \$34

DRY AGED ½ POUND BISON BURGER*

CRISPY BACON, LETTUCE, TOMATO AND RED ONION WITH A BLUE CHEESE AND ROASTED GARLIC AOILI SERVED WITH
HOUSE-MADE STEAK FRIES AND A BRIOCHE BUN / \$19

CRYSTAL SPRINGS RAINBOW TROUT*

PAN SEARED CRYSTAL SPRINGS 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

