



THE
SILVER DOLLAR
BAR & GRILL

Thursday
November 24, 2016
11am to 4pm

RESERVATIONS
STRONGLY RECOMMENDED
307-732-3939

Adults 13+ \$48* / Seniors 65+ \$40*
Children 8-12 years \$20*
Children 4-7 years \$15
FREE for children 3 and under
***Plus 18% service & 6% tax**



THE WORT HOTEL
JACKSON HOLE



Thanksgiving Buffet

Carved Offerings

Carved Baron of Beef, Oven-Roasted Tom Turkey,
Slow Roasted Leg of Colorado Lamb

Seafood Offerings

Adriatic Prawns, Steamed Alaska King Crab Legs,
Oyster Bar, Smoked Skuna Bay Salmon,
Smoked Idaho Ruby Trout Display

Breakfast Offerings

Omelet Station, Applewood Smoked Bacon and
Pork Sausage Links, Silver Dollar Pancakes, Hash Brown
Potatoes, Freshly Baked Muffins, Danish and Croissants

Hot Accompaniments

Sage and Mushroom Stuffing, Hericot Vert Almandine,
Puree of Yukon Gold Potatoes and Celery Root, Roasted Yams
with Bourbon Barrel Maple Syrup, Roasted Winter Root
Vegetables, World Famous Wort Hotel Corn Chowder

Traditional Buffet Dishes

Seasonal Display of Fruit and Berries with Pomegranate-
Honey Yogurt, Melange of Domestic and International
Cheeses, Assortment of Flatbreads and Crackers,
Autumnal Greens Salad, Traditional Caesar Salad

Desserts and Sweets

Small Bite Desserts, Pumpkin Pie and Fruit Tartlets,
Bourbon Pecan Pie Bars, Mocha Crème Brulees,
Egg Nog Pots de Crème, Chocolate Dipped
Strawberries, Chocolate Truffles

[Menu items subject to change]

John Clover, Executive Chef
50 N. Glenwood St. Jackson WY
worthotel.com