



Silver Dollar Grill Dinner Menu

(AVAILABLE STARTING AT 5:30PM)

ENTRÉES

GRAND TETON* / \$57

grilled beef filet, smoked trout, potato mashed, green beans, béarnaise sauce

SMOKED AND ROASTED CHICKEN* / \$38

Green Garden seasoned potato wedges, baby squash, romesco sauce

TROUT* / \$36

heirloom tomato couscous, lemon garlic butter

ELK PAPPARDELLE* / \$36

elk tips with red wine ragout, wild mushrooms, parmesan, and herbs

SMOKED PORCHETTA* / \$42

sweet potato mashed, green beans, roasted pearl onion

TEMPURA SQUASH BLOSSOMS / \$28

roasted pepper and cream cheese stuffed squash blossoms, creamed corn, roasted vegetables, balsamic vinaigrette

STEAK

CUTS

SERVED W/ COWBOY BUTTER

NY STRIP 12oz \$46

BISON FILET 8oz \$59

RIBEYE 14oz \$56

BEEF FILET 8oz \$48

SAUCE

CHOICE OF 1

STEAK SAUCE

CHIMICHURRI

BÉARNAISE

HOUSE BBQ

SIDES

CHOICE OF 2

ASPARAGUS

CARROTS

MASHED POTATO

GREEN BEANS

POTATO WEDGES

MAC AND CHEESE

APPETIZERS

COWBOY POPS* / \$21

chipotle BBQ braised beef “pops” with smoky cream corn

SESAME CRUSTED TUNA* / \$20

ginger ponzu, pickled pepper, coriander oil, wakame salad, avocado creme

BEEF BRUSCHETTA* / \$17

beef skewers, pickled tomato, herbs, chipotle aioli on a baguette

CHEESE BOARD / \$21

seasonal display of regional and international cheeses.

Suggested wine pairing: The Farm, Cabernet Sauvignon \$15

WILD GAME MEATBALLS* / \$19

ground buffalo and elk meatballs, rhubarb-balsamic BBQ sauce, white cheddar

HOUSE SMOKED TROUT* / \$18

pickled tomatoes, onions, lemon-dill cream, lavash

SILVER DOLLAR SPINACH DIP / \$16

spinach, minced jalapeño, Parmesan, cream cheese, pita

HUMMUS & FRESH VEGGIES / \$11

hummus, celery, carrot, seasonal vegetables, lavash

SILVER DOLLAR NACHOS/ Full Order \$18, Half Order \$12

tortilla chips, cheddar-jack cheese, jalapeños, black olives, onions, peppers, served with pico de gallo, sour cream and guacamole

add shredded chicken, beef or pulled pork / +\$2

WORT SMOKED BUFFALO WINGS* / Twelve \$21, Six \$15

smoked wings in spicy buffalo sauce with carrots, celery, served with blue cheese or ranch dressing

BACON WRAP ANAHEIM PEPPER* / \$13

shrimp & cream cheese stuffed, balsamic glaze

CHIPS & DIP / \$10

house made salsa and guacamole

BUFFALO STEAK FRIES / \$13

with buffalo sauce and blue cheese dressing

FAVORITES

FISH & CHIPS* / \$19

fresh American haddock, french fries, house-made tartar sauce

HOUSEMADE MEATLOAF* / \$19 1/2 ORDER / \$13

whipped potatoes, gravy, Texas toast

CHICKEN TENDERS* / \$16

breaded chicken breast, french fries, side of honey mustard

QUESADILLA

sun-dried tomato flour tortilla with sides of sour cream, pico de gallo and guacamole

choice of chicken or beef with onions, peppers, jalapeños* / \$16

or sautéed vegetables / \$14

or cheese / \$13

ELK SLIDERS* / One \$12, Two \$20, Three \$23

smashed elk patties, cheddar, lettuce, tomato, onion, potato bun, side onion rings

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 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.

SALADS

ADD MARINATED CHICKEN* / \$7
ELK TIPS* / \$13
SMOKED TROUT* / \$10

BERRY AND SPINACH SALAD / \$16
Idaho goat cheese, fresh berries, choice of dressing

SUMMER TOMATO SALAD / \$17
arugula, cherry tomatoes, heirloom tomatoes, pickled onion, crispy prosciutto, crispy Parmesan, white balsamic dressing

WYOMING COBB / \$16
Iceberg, romaine, chopped egg, bacon, ham, turkey, cherry tomatoes, cheddar, French onion strings, choice of dressing

CAESAR / \$12
Romaine, Parmesan, croutons, Caesar dressing
*anchovies upon request \$1

SILVER DOLLAR GREENS / \$12
greens, cherry tomatoes, cucumbers, red onions, Parmesan, croutons, choice of dressing

DRESSING CHOICES:
balsamic, blue cheese, Caesar, Italian, ranch, red wine vinaigrette,

SOUPS

BISON AND SMOKED GARLIC CHILI*/
Bowl \$12, Cup \$8
topped with Parmesan bread crumbs, cheddar and jack cheese

WORT FAMOUS CORN CHOWDER*/
Bowl \$12, Cup \$8
corn, potatoes, bacon, crostini, melted cheddar

FRENCH ONION SOUP* / Bowl \$11, Cup \$7
caramelized onions, beef broth, gruyère

SOUP OF THE DAY / Bowl \$10, Cup \$6

BURGERS

ALL SERVED WITH A CHOICE OF ONE SIDE
(SEE BELOW FOR SIDES)

GF BUN AVAILABLE / +\$1
(BURGER TOPPING CHOICES:)
American, Blue, Cheddar, Gouda, Pepper Jack, Provolone, Swiss / +\$1
add bacon* / +\$2 add avocado / +\$3

SILVER DOLLAR BURGER* / \$19
half-pound ground beef patty, mayonnaise, lettuce, tomato, onion, sesame seed bun

BUFFALO BURGER* / \$21
half-pound buffalo patty, roasted red pepper aioli, onion, lettuce, tomato, onion bun

HOUSEMADE VEGGIE BURGER / \$17
fresh made patty, roasted red pepper aioli, smoked Gouda, spring mix, sesame seed bun

SIDES

French fries, house made potato salad or apple coleslaw
sub sweet potato fries, hand cut steak fries
or onion rings / +\$2
sub side green salad, side Caesar or a cup of soup / +\$3-\$4

SANDWICHES

ALL SERVED WITH A CHOICE OF ONE SIDE

COWBOY PULLED PORK SANDWICH* / \$16
pulled pork, house BBQ sauce, pickled onions, pineapple salsa, chili maple glaze on ciabatta

CLASSIC CLUB* / \$18
triple decker of Texas toast, ham, smoked turkey, sun-dried tomato aioli, Swiss, bacon, lettuce, tomato

GYRO*
marinated elk tips, tzatziki, lettuce, tomato, onion, pita / \$19
OR
marinated chicken, spring mix, tzatziki, heirloom tomato, pita, chipotle sauce / \$17

BLT* / \$16
applewood bacon, lettuce, tomato, garlic mayo, sourdough bread

FRENCH DIP* / \$17
roast beef, provolone, rosemary horseradish mayo, au jus
* add caramelized onions \$1

GRAND REUBEN* / \$17
corned beef, Swiss, sauerkraut, 1000 island, rye bread (sub turkey for a Grand Rachel)

SHOSHONE CHICKEN* / \$17
smoked Chimi Holymix rubbed chicken breast with provolone cheese, herb mayonnaise, lettuce, tomato, onion and balsamic glaze on a ciabatta roll

TURKEY SANDO* / \$17
turkey, smoked honey butter, house mustard, bacon, pickles, tomato, arugula, smoked gouda on ciabatta

GARDEN VEGGIE / \$17
grilled zucchini, squash, scallions, tomato, mozzarella, arugula, pesto mayo on a ciabatta

DESSERTS

PEACH AND HUCKLEBERRY CRISP / \$15
vanilla ice cream, brown sugar streusel

CHOCOLATE BREAD PUDDING / \$12
bourbon caramel sauce, vanilla ice cream

NO BAKE BAILEYS CHEESECAKE / \$12
whipped cream, fresh strawberries, graham crumble, coffee powder

BLONDIE BROWNIE / \$15
brownie topped with coffee chantilly, chocolate sauce, vanilla ice cream

FLOURLESS CHIFFON CAKE / \$14
chocolate, Grand Marnier, chocolate ganache, whipped cream



THE
SILVER DOLLAR
BAR & GRILL

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

Updated 5.2.25, Menu is subject to change.
Javier Corona, Executive Chef.

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



T H E
SILVER DOLLAR
BAR & GRILL

FAVORITES

FISH & CHIPS* / \$19

fresh American Haddock, french fries, house-made tartar sauce

HOUSEMADE MEATLOAF* / \$19 1/2 ORDER / \$13

whipped potatoes, gravy, Texas toast

CHICKEN TENDERS* / \$16

breaded chicken breast, french fries, side honey mustard

QUESADILLA

sun-dried tomato flour tortilla with sides of sour cream, pico de gallo and guacamole
Choice of chicken or beef with onions, peppers, jalapeños* / \$16
Or sautéed vegetables / \$14
Or cheese / \$13

ELK SLIDERS* / One \$12, Two \$20, Three \$23

smashed elk patties, cheddar, lettuce, tomato, onion, potato bun, side onion rings

APPETIZERS

WILD GAME MEATBALLS* / \$19

ground buffalo and elk meatballs, rhubarb-balsamic bbq sauce, white cheddar

HOUSE SMOKED TROUT* / \$18

pickled tomatoes, onions, lemon-dill cream, lavash

SILVER DOLLAR SPINACH DIP / \$16

spinach, minced jalapeño, Parmesan, cream cheese, pita

HUMMUS & FRESH VEGGIES / \$11

hummus, celery, carrot, seasonal vegetables, lavash

CHEESE BOARD / \$21

seasonal display of regional and international cheeses.

Suggested wine pairing: The Farm, Cabernet Sauvignon \$15

SILVER DOLLAR NACHOS/ Full Order \$18, Half Order \$12

tortilla chips, cheddar-jack cheese, jalapeños, black olives, onions, peppers, served with pico de gallo, sour cream and guacamole

Add shredded chicken, beef or pulled pork / +\$2

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smoked wings in spicy buffalo sauce with carrots, celery, served with blue cheese or ranch dressing

BACON WRAP ANAHEIM PEPPER* / \$13

shrimp & cream cheese stuffed, balsamic glaze

CHIPS & DIP / \$10

house made salsa and guacamole

BUFFALO STEAK FRIES / \$13

with buffalo sauce and blue cheese dressing

SANDWICHES

ALL SERVED WITH A CHOICE OF ONE SIDE (SEE BELOW)

COWBOY PULLED PORK SANDWICH* / \$16

pulled pork, house BBQ sauce, pickled onions, pineapple salsa, chili maple glaze on ciabatta

CLASSIC CLUB* / \$18

triple decker of Texas toast, ham, smoked turkey, sun-dried tomato aioli, Swiss, bacon, lettuce, tomato

GYRO*

marinated elk tips, tzatziki, lettuce, tomato, onion, pita / \$19

OR

marinated chicken, spring mix, tzatziki, heirloom tomato, pita, chipotle sauce / \$17

BLT* / \$16

applewood bacon, lettuce, tomato, garlic mayo, sourdough bread

FRENCH DIP* / \$17

roast beef, provolone, rosemary horseradish mayo, au jus
* add caramelized onions \$1

GRAND REUBEN* / \$17

corned beef, Swiss, sauerkraut, 1000 island, rye bread (sub turkey for a Grand Rachel)

SHOSHONE CHICKEN* / \$17

smoked Chimi Holymix rubbed chicken breast with provolone cheese, herb mayonnaise, lettuce, tomato, onion and balsamic glaze on a ciabatta roll

TURKEY SANDO* / \$17

turkey, smoked honey butter, house mustard, bacon, pickles, tomato, arugula, smoked gouda on ciabatta

GARDEN VEGGIE / \$17

grilled zucchini, squash, scallions, tomato, mozzarella, arugula, pesto mayo on a ciabatta

BURGERS

ALL SERVED WITH A CHOICE OF ONE SIDE (FLIP FOR SIDES)

GF BUN AVAILABLE / +\$1

(BURGER TOPPING CHOICES:)

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

add bacon* / +\$2 add avocado / +\$3

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fresh made patty, roasted red pepper aioli, smoked Gouda, spring mix, sesame seed bun

SIDES

French fries, house made potato salad or apple coleslaw
sub sweet potato fries, hand cut steak fries
or onion rings / +\$2
sub side green salad, side Caesar or
a cup of soup / +\$3-\$4

SOUPS

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caramelized onions, beef broth, gruyere

SOUP OF THE DAY / Bowl \$10, Cup \$6

SALADS

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ELK TIPS* / \$13
SMOKED TROUT* / \$10

WYOMING COBB / \$16
Iceberg, romaine, chopped egg, bacon, ham, turkey, cherry tomatoes, cheddar, french onion strings, choice of dressing

CAESAR / \$12
Romaine, Parmesan, croutons, Caesar dressing
*anchovies upon request \$1

SILVER DOLLAR GREENS / \$12
greens, cherry tomatoes, cucumbers, red onions, Parmesan, croutons, choice of dressing

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

DESSERTS

PEACH AND HUCKLEBERRY CRISP / \$15
vanilla ice cream, brown sugar streusel

CHOCOLATE BREAD PUDDING / \$12
bourbon caramel sauce, vanilla ice cream

NO BAKE BAILEYS CHEESECAKE / \$12
whipped cream, fresh strawberries, graham crumble, coffee powder

BLONDIE BROWNIE / \$15
brownie topped with coffee chantilly, chocolate sauce, vanilla ice cream

FLOURLESS CHIFFON CAKE / \$14
chocolate, Grand Marnier, chocolate ganache, whipped cream

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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.

FROM THE DINING ROOM

(AVAILABLE STARTING AT 5:30PM)

APPETIZERS

COWBOY POPS* / \$21
chipotle BBQ braised beef “pops” with smoky cream corn

SESAME CRUSTED TUNA* / \$20
ginger ponzu, pickled pepper, coriander oil, wakame salad, avocado creme

BEEF BRUSCHETTA* / \$17
beef skewers, pickled tomato, herbs, chipotle aioli, on a baguette

SALADS

BERRY AND SPINACH SALAD / \$16
Idaho goat cheese, fresh berries, choice of dressing

SUMMER TOMATO SALAD / \$17
arugula, cherry tomatoes, heirloom tomatoes, pickled onion, crispy prosciutto, Parmesan crisp, white balsamic dressing

ENTRÉES

GRAND TETON* / \$57
grilled beef filet, smoked trout, potato mashed, green beans, béarnaise sauce

SMOKED AND ROASTED CHICKEN* / \$38
Green Garden seasoned potato wedges, baby squash, romesco sauce

TROUT* / \$36
heirloom tomato couscous, lemon garlic butter

ELK PAPPARDELLE* / \$36
elk tips with red wine ragout, wild mushrooms, parmesan and herbs

SMOKED PORCHETTA* / \$42
sweet potato mashed, green beans, roasted pearl onion

TEMPURA SQUASH BLOSSOM / \$28
roasted pepper and cream cheese stuffed squash blossoms, creamed corn, roasted vegetables, balsamic vinaigrette

STEAK

CUTS

SERVED W/ COWBOY BUTTER

NY STRIP 12oz \$46
BISON FILET 8oz \$59
RIBEYE 14oz \$56
BEEF FILET 8oz \$48

SAUCE

CHOICE OF 1

STEAK SAUCE
CHIMICHURRI
BÉARNAISE
HOUSE BBQ

SIDES

CHOICE OF 2

ASPARAGUS
CARROTS
MASHED POTATO
GREEN BEANS
POTATO WEDGES
MAC AND CHEESE



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