



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 STUFFED CHICKEN* / \$38

smoked chicken breast, spinach, mushrooms, bacon, provolone cheese, dijon mustard sauce, chili glazed squash, mashed potatoes

SALMON* / \$36

cornmeal crusted, cauliflower purée, farro salad with pistachio, black garlic & lemon butter

ELK PAPPARDELLE* / \$36

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

DOUBLE CUT PORK CHOP* / \$42

sweet potato mashed, delicata squash, pistachio & Italian herb sauce

WILD MUSHROOM GNOCCHI / \$28

spinach, mushroom, feta, Parmesan, garlic herb sauce

STEAK

CUTS

SERVED W/ COWBOY BUTTER

BISON FILET 8oz \$59

RIBEYE 14oz \$56

(coffee & cocoa rubbed w/ bourbon butter)

BEEF FILET 8oz \$48

SKIRT 10oz \$38

SAUCE

CHOICE OF 1

STEAK SAUCE

CHIMICHURRI

BÉARNAISE

CHILI & MAPLE DEMI

SIDES

CHOICE OF 2

ASPARAGUS

BROCCOLINI

MASHED POTATO

DELICATA SQUASH

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 crème

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: Silk and Spice, Red Blend \$12

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, black beans, 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

house batter and fried cod, 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

CHICKEN POT PIE* / \$19

chicken, carrots, onion, celery, herbs, puff pastry served with a side salad

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

WINTER SALAD / \$17
arugula, orange segments, roasted beets, almonds,
blue cheese crumbles, champagne vinaigrette

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,
oil & vinegar and 1000 Island

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 Cheese, 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

BLAT* / \$17
applewood bacon, avocado, 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, gruyère cheese, arugula, cranberry mayo,
pickled onion on Texas toast

THE B.E.C.* / \$17
bacon, egg, pickled onions, brie, arugula, mayo
on garlic bread

DESSERTS

PEACH AND HUCKLEBERRY CRISP / \$16
vanilla ice cream, brown sugar streusel

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

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

CAKE POPS / \$15
lemon cake, citrus curd, whipped cream, fresh berries

FLOURLESS CHOCOLATE LAVA CAKE / \$15
chocolate ganache, raspberry coulis, 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 11.10.25, 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.



THE SILVER DOLLAR BAR & GRILL

FAVORITES

FISH & CHIPS* / \$19

house batter and fried cod, 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

CHICKEN POT PIE* / \$19

chicken, carrots, onion, celery, herbs, puff pastry served with a side salad

APPETIZERS

WILD GAME MEATBALLS* / \$19

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

HOUSE SMOKED TROUT* / \$18

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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: Silk and Spice, Red Blend \$12

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

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

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

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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

BLAT* / \$17

applewood bacon, lettuce, avocado, 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, gruyère cheese, arugula, cranberry mayo, pickled onion on Texas toast

THE B.E.C* / \$17

bacon, egg, pickled onions, brie, arugula, mayo on garlic bread

BURGERS

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

GF BUN AVAILABLE / +\$1

(BURGER TOPPING CHOICES:)

American, Blue Cheese, 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
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sub side green salad, side Caesar or
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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

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CAKE POPS / \$15
lemon cake, citrus curd, whipped cream, fresh berries

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chocolate ganache, raspberry coulis, whipped cream

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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

WINTER SALAD / \$17
arugula, orange segments, roasted beets, almonds, blue cheese crumbles, champagne vinaigrette

ENTRÉES

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SALMON* / \$36
cornmeal crusted, cauliflower purée, farro salad with pistachio, black garlic & lemon butter

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

DOUBLE CUT PORK CHOP* / \$42
sweet potato mashed, delicata squash, pistachio & Italian herb sauce

WILD MUSHROOM GNOCCHI / \$28
spinach, mushroom, feta, parmesan, garlic herb sauce

STEAK

CUTS

SERVED W/ COWBOY BUTTER

BISON FILET 8oz \$59

RIBEYE 14oz \$56
(coffee & cocoa rubbed w/ bourbon butter)

BEEF FILET 8oz \$48

SKIRT 10oz \$38

SAUCE

CHOICE OF 1

STEAK SAUCE

CHIMICHURRI

BÉARNAISE

CHILI & MAPLE DEMI

SIDES

CHOICE OF 2

ASPARAGUS

BROCCOLINI

MASHED POTATO

DELICATA SQUASH

POTATO WEDGES

MAC AND CHEESE



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