



**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

### 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

## 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

### 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

# SOUPS

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

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, gruyere

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

# SALADS

ADD MARINATED CHICKEN\* / \$7  
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

# 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.

# 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



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.