

Small Dishes

Mural Room Salad

organic greens, anjou pear, radish, rice sticks,
crumbled feta and green apple vinaigrette
\$6.75

🌱 *Organic Heirloom Tomato & Fresh Buffalo Mozzarella*

layered with fresh basil, extra virgin olive oil,
aged balsamic reduction and lavash
\$7.25

🌱 *Crab Chili Relleno*

tortilla crumble atop relleno stuffed with
lump crab meat, mexican chili, tomatillo
avocado salsa, pico de gallo and achiote oil
\$8.50

Sweet Potato, Asiago & Sage Ravioli

wild mushroom, shaved asiago, fried sage and
fire-roasted tomato ragout
\$6.25

Soups

Kettle Soup of the Day

ask your server about our daily creation
Cup \$4.50 Bowl \$6.15

Roasted Butternut Squash

toasted walnuts and blue cheese crumbles
Cup \$5.25 Bowl \$7.50

Entrée Salads

includes freshly baked house made breads, house made crackers and sweet butter

🌱 *Smoked Trout Organic Caesar Salad*

organic romaine tossed in house made classic
Caesar dressing, with mild red chili croutons
and local house smoked Idaho trout
\$14.00

Brown Derby Cobb Salad

iceberg, watercress and romaine lettuce tossed
with tomatoes, corn, cucumber, chives,
tomatoes, organic chicken, bacon, avocado,
bleu cheese and hard-boiled egg in an italian
dressing
\$12.50

🌱 *Local Buffalo Flank Steak*

asian marinade grilled flank steak, vermicelli
rice noodles, wonton crisps, asian slaw in a
peanut salsa
\$12.50

Mandarin Long Bean Salad

yellow and green wax bean, mandarin
orange, water chestnuts, hydroponic
watercress in a warm bacon shallot dressing
\$11.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk for food-borne illness, especially if you have certain medical conditions.*
Please notify your server of any allergies or dietary restrictions.*

🌱 Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.
Executive Chef GTLC - Vishwatej Nath

Sandwiches

includes choice of french fries, sweet potato fries, coleslaw, fresh fruit medley or organic quinoa tabbouleh

🌱 *Gunsight Notch Wild Game Burger*

dry-aged buffalo and elk burger, applewood smoked bacon, cheddar and goat cheese ranch with lettuce, tomato, onion on a ciabatta bun

\$15.00

🌱 *All Natural Grass Fed Black Angus*

1/2 Pound Cheeseburger

"La Cense Beef, Montana", choice of Swiss, sharp cheddar or pepper jack cheese, shaved lettuce, onion, pickle and tomato

\$11.50

Roasted Hardwood Chicken

Sandwich

pulled chicken, sautéed onions and mushrooms, bacon, cheddar cheese and white BBQ sauce on a grilled sourdough bread

\$11.50

Grilled Vegetable Dagwood Panini

zucchini, yellow squash, roasted red peppers, portabella mushroom, tomato, organic basil, mozzarella and fontina cheeses on sourdough bread with rosemary vinaigrette

\$10.50

Chicken BLT Wrap

organic chicken breast rolled in a jalapeño tortilla with lettuce, bacon, tomato with ancho citrus cream cheese spread and creamy red pepper dressing

\$11.00

New Reuben

shaved corned beef, house made sauerkraut, thousand island dressing and gruyere swiss on jalapeño corn bread

\$9.65

Luncheon Entrées

includes freshly baked house made breads, house made crackers and sweet butter

🌱 *Green Chile Crab Cakes*

poached eggs, skillet roasted potatoes, shaved fennel pickled onion salad and rosemary cream

\$16.25

Smoked Chicken Pot Pie

rotisserie chicken, mushrooms, caramelized onions, peas, potatoes and carrots in a creamy tarragon white sauce

\$13

🌱 *Carne Asada*

marinated buffalo flank steak, chile relleno, chorizo laced white beans and grilled jalapeño onion relish

\$17.50

🌱 *Buffalo Frittata*

buffalo chipotle sausage, eggs, peppers, chives and feta cheese gratin served with organic mixed salad and french fries

\$14.50

Tempura Tofu

aromatic vegetables with green apple Israeli cous cous and macadamia nut relish with sweet soy

\$17.00

🌱 Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.

Executive Chef GTLC - Vishwatej Nath