

APPETIZERS

- Sweet Potato, Asiago and Sage Ravioli** \$9
wild mushrooms and fire-roasted tomato ragout
- ④ **Pan-Seared Free-Range Ostrich** \$11
a ragout of fresh black-eyed peas, roasted fennel, leeks and veal reduction
- Baked Brie en Croute** \$9
stuffed with caramel and toasted almonds
- Pan-Fried Hatch Green Chile Crab Cakes** \$12
cucumber and zucchini ribbons, smoked chile remoulade

SOUPS

- | | |
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| Sweet Summer Corn \$9
Vichyssoise
smoked tomato puree and lobster salad | Roasted Butternut & Frangelico Bisque \$8
toasted hazelnuts and citrus crème fraiche |
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- ④ **Soup of the Evening**
chef's creation of the day
\$7

SALADS

- ④ **Mural Room Salad** \$8
organic baby greens, brioche crouton, roasted corn kernels, oven-roasted tomato and sparkling champagne vinaigrette
- Wilted Organic Spinach & Warm Pancetta Dressing** \$7
crimini mushrooms, herb egg frittata and bleu cheese croutons
- Organic Heirloom Tomato & Fresh Mozzarella** \$9
layered with fresh organic basil, extra virgin olive oil and balsamic syrup



Appetite for Life - Sustainable Cuisine

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

ENTRÉES

includes freshly baked breads, housemade crackers and sweet moose butter

Slow Roasted Natural, Grass-Fed Prime Rib

organic corn & green chile polenta, grilled asparagus
fresh horseradish chip

Trail Boss Cut (12oz) \$28 Ranch Hand Cut (8oz) \$23

Ⓢ Peppered Elk Loin

goat cheese mashed potatoes, braised red cabbage, juniper berry-gin sauce and fried garlic
\$38

Whole Roasted Black Angus Beef Tenderloin

confit of artichokes, fingerling potatoes, french green beans, pinot noir reduction,
smoked sea salt and truffle butter

\$35

Free-Range Chicken with Green Apple & Olive Bread Stuffing

boneless half chicken, black-eyed pea succotash and herb jus

\$28

Duo of Alaskan Halibut & Wild Salmon

beet and sun-dried tomato risotto, braised chard, caper beurre blanc and Barolo wine sauces,
organic herb salad

\$35

Butternut Squash & Leek Lasagne

roasted butternut squash, New York white cheddar sauce, melted leeks
roasted tomatoes and grilled asparagus

\$18

Ⓢ Blue Corn & Plantain Crusted Trout

flame-charred pepper and potato hash, wilted spinach and goat cheese, cilantro-mango crema

\$24

Summer Harvest Vegetable Tart

medley of mushrooms and vegetables, brown rice, roasted vegetable gravy,
cabernet butter sauce and hydroponic watercress

\$22

**Consuming raw or under cooked 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 food allergies or dietary restrictions.



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Dessert Wines

Dolce, Late Harvest White	\$23
Pacific Rim "Vin de Glaciere"	\$10

Ports

Sandeman, Fine Ruby Port	\$7.25
Warre's, Warrior Port	\$6.50
Fonseca, Bin 27	\$7.25
Graham's, Six Grape Port	\$6.50
Graham's, Vintage Port 1996	\$9.00

Cognacs

Martell, VS	\$7.75
Remy Martin, VS	\$7.75
Hennessy, VS	\$7.75
Courvoisier, VSOP	\$8.25

Teton Coffees

The Mountain Man	\$6.75
Irish Whiskey, Kahlua and organic coffee topped with freshly whipped cream	
The Buffalo Robe	\$6.75
Irish Cream, Amaretto and organic coffee topped with freshly whipped cream	
The Grizzly	\$7.00
Bailey's, vodka and chocolate syrup with organic coffee	
The Trapper	\$7.25
Kahlua, Frangelico and Irish Cream with organic coffee topped with freshly whipped cream	

Desserts

Chocolate Decadence Fudge Cake
filled with a warm, dark chocolate ganache center
fresh strawberries
\$10

Cappuccino Pot de Crème
white chocolate "foam"
chocolate coffee beans and spoon cookie
\$9

Pumpkin & Chevre Cheesecakes
pepita wafer and port wine syrup
\$9

"Cola" Ice Cream Float
a classic made with housemade cola ice cream
Grand Teton Brewing Company organic root beer
\$7

JLL Dessert Trilogy
Mango Panna Cotta, Almond Pound Cake and Fresh Berry Tuile
lemon custard, macaroon cookie and S' mores petit four
\$12