

SMALL DISHES

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| ① Mural Room Salad | \$6.50 | Crab Lemongrass Tartlet | \$7 |
| organic baby greens, brioche crouton, roasted corn kernels, oven-roasted tomatoes and sparkling champagne vinaigrette | | roasted sweet pepper coulis and hydroponic watercress salad | |
| Sweet Potato, Asiago & Sage Ravioli | \$6 | Organic Heirloom Tomato & Fresh Mozzarella | \$7.15 |
| wild mushroom and fire-roasted tomato ragout | | layered with fresh organic basil, extra virgin olive oil and balsamic syrup | |

SOUPS

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| Kettle Soup of the Day | Roasted Butternut & Frangelico Bisque |
| ask your server about our daily creation | toasted hazelnuts and citrus crème fraiche |
| Cup \$4.50 Bowl \$6 | Cup \$5 Bowl \$7 |

ENTRÉE SALADS

includes freshly baked breads, housemade crackers and sweet butter

Brown Derby Cobb Salad

iceberg, watercress, romaine and frisée lettuce tossed with chives, tomatoes, chicken, bacon, avocado, bleu cheese and hard-boiled egg in a french vinaigrette

\$12

Thai Marinated Chicken Salad

shaved napa cabbage, buckwheat soba noodles tossed in a sesame-soy dressing, mae ploy marinated chicken, daikon sprouts, honey almonds and mandarin oranges

\$11.50

① Cedar Plank Smoked Wild Salmon & Romaine Salad

organic romaine spears, chile glazed salmon, Caesar dressing and pico de gallo

\$14



Appetite for Life - Sustainable Cuisine

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

SANDWICHES

- includes choice of french fries, sweet potato fries, fresh fruit compote or organic quinoa tabbouleh
- ① **Gunsight Notch Wild Game Burger** \$14
dry-aged buffalo & elk burger, apple wood smoked bacon, sharp cheddar and goat cheese ranch on a ciabatta bun
- Grilled Vegetable Dogwood Panini** \$10
eggplant, zucchini, roasted peppers, portabella mushroom, heirloom tomato, organic basil, mozzarella and fontina cheeses on a ciabatta hard roll with marjoram vinaigrette
- Prime Rib Steak Dip** \$13
sautéed thinly sliced buffalo, caramelized onions and sweet peppers, pepper jack cheese on a ciabatta hard roll with savory jus
- All Natural Black Angus 1/3 Pound Hamburger or Cheeseburger** \$10.50
choice of swiss, sharp cheddar or pepper jack cheese, shaved lettuce and tomato
- ① **All Natural Italian Meat & Cheese Sub** \$11.50
natural roasted beef, smoked turkey and black forest ham with muenster cheese on french baguette, Dijon mustard, shaved lettuce, pickle and herb vinaigrette
- Grilled Breast of Chicken Caesar Salad Wrap** \$10.50
rolled in a jalapeño tortilla with shaved organic romaine, parmesan cheese and smoked chile Caesar dressing

LUNCHEON ENTRÉES

- includes freshly baked breads, housemade crackers and sweet butter
- ① **Green Chile Crab Cakes & Poached Eggs** \$16
skillet roasted potatoes, feta cheese and herb crusted baked tomato, rosemary cream
- Peppered Buffalo Sirloin** \$17
bleu cheese and crimini mushroom bread pudding, mustard-caper vinaigrette and fried herb salad
- Chicken & Wild Mushroom Pasta** \$14
tossed with linguini and thyme-parmesan cream sauce, pico de gallo and grilled garlic bread
- Vegetarian Asparagus & Sweet Pea Stroganoff** \$13
porcini, shiitake and portabella mushrooms, brandy, roasted vegetable demi-glace and pappardelle pasta

**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 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

Almond Pound Cake & Poached Apricot Gelee'
mascarpone and white chocolate mousse
Pinot Grigio reduction
\$9

Chocolate Decadence Fudge Cake
filled with a warm, dark chocolate ganache center
fresh strawberries
\$9

Housemade Sorbet/ Ice Cream Sampler
a trio of the pastry shop's favorites
ask your server about what they are working on today
\$7

Grand Marnier Crème Brulee
french thick custard with Grand Marnier,
chocolate coffee beans and candied orange peel
\$8