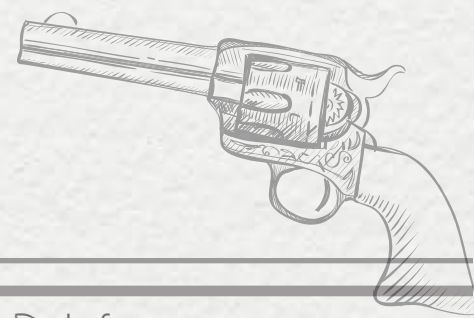
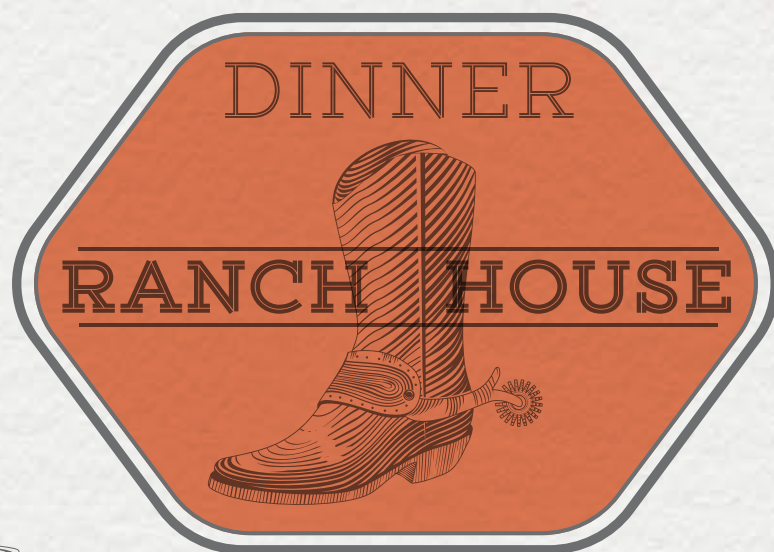
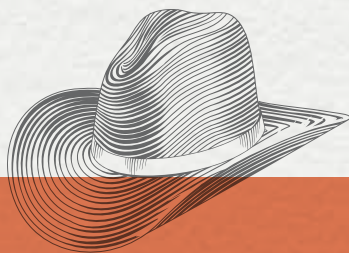


COLTER BAY VILLAGE



Open Daily from 5:30pm to 9:00pm

\*Gluten Free Options are available and can be accommodated by substitution or omission of certain ingredients.

Chef Jay Kane

**Appetizers**

- Cornbread and Sage Honey.** . . . . . 6.50
- Rocky Mountain Oysters** . . . . . 11  
Rocky Mountain Oysters, Sweetgrass Aioli and House Cole Slaw
- BBQ Pork Sliders.** . . . . . 8  
Pulled Pork, Mini Bun, Sweet Chili Aioli and Tobacco Onions
- Spinach-Artichoke Dip** . . . . . 8  
Spinach Artichoke Dip and Fresh Tortilla Chips
- Crispy Smoked Chicken Wings.** . . . . . 13  
Choice of Honey-Habanero, Sweet and Tangy BBQ or Garlic Honey
- Appetizer Sampler** . . . . . 13  
Fried Pickles, Pork Ribs, Honey-Habanero Wings, Dijon Mustard Aioli, Ranch Dressing, Sweet Chili Sauce

**Salads**

- Includes fresh home baked Biscuit and sweet butter  
**Add Grilled Chicken Breast.** . . . . . 3.50  
**Add Wild Caught Salmon** . . . . . 6
- Classic Caesar Salad** . . . . . 10  
Organic Romaine, Multi-Grain Croutons, Aged Parmesan, Caesar Dressing
- Paintbrush Canyon Chopped Salad** . . . . . 12.50  
Baby Greens, BBQ Chicken, Diced Tomatoes, Corn, Roasted Chiles, Tortilla Croutons, Boiled Egg, Avocado, Pepper Jack Cheese served with Chipotle Ranch Dressing
- Taco Salad Served in a Fried Tortilla Shell** . . . . . 12  
Seasoned Ground Beef, Black Beans, Lettuce, Cheese, Green Onion, Tomatoes, Red Onions, Guacamole and Sour Cream served with Chipotle Ranch Dressing
- Fried Green Tomato & Goat Cheese Caprese Salad** . . . . . 10.50  
Sliced Tomato, Fresh Mozzarella Cheese, Basil Chiffonade, Balsamic Glaze
- Ranch House Salad** . . . . . 8  
Baby Greens, Cucumber, Tomato, Croutons, Feta and choice of Dressing on the side
- Small Ranch House Side Salad** . . . . . 6  
Organic Greens, Tomatoes, Cucumbers, Carrots and your choice of Dressing



**Desserts**

- Assorted Pies** . . . . . 6.50
- A' la Mode.** . . . . . 7
- Huckleberry Cobbler** . . . . . 7
- Chocolate Lava Cake** . . . . . 8  
Whipped Cream and Sauce
- Ranch House Mud Pie.** . . . . . 7

**Entrées**

- Hermitage Point Rainbow Trout** . . . . . 23  
Mascarpone Polenta, Roasted Tomatoes, Charred Carrots with an Espresso Bourbon Sauce
- Slow Smoked Beef Prime Rib**  
Prime Rib of Beef, Horseradish Sauce, Au Jus and choice of two sides  
8 oz. . . . . 25    12 oz. . . . . 31
- Grilled New York Steak with Compound Butter** . . . 25  
8 oz New York Steak with choice of two sides
- Coffee Barbequed Beef Brisket** . . . . . 19  
Barbeque Beef Brisket with choice of two sides
- Rotisserie Half Chicken** . . . . . 19  
Half Chicken with Lemon Thyme Jus and choice of two sides
- Barbeque Pork Ribs** . . . . . 22  
Pork Spare Ribs and House Made BBQ Sauce with choice of two sides
- Cauliflower Toss** . . . . . 17  
Cauliflower, Pine Nuts, Onion, Mushrooms, Roasted Red Peppers with Coconut Basil Sauce
- Pasta Primavera** . . . . . 18  
Pappardelle, Spinach, Artichoke Hearts, Black Olives, Roasted Red Bell Pepper and Shaved Parmesan in a White Wine Butter Sauce
- Rosemary Carbonara Pasta** . . . . . 20  
Penne Pasta, Parmesan Rosemary Cream, Sweet Peas, Diced Bacon, Diced Tomato and Shaved Parmesan

**Sides**

- French Fries, Macaroni Salad, Coleslaw, Potato Salad, Diced Fruit, Braised Collard Greens, Mashed Potatoes, Baked Beans, Cheese Grits, Braised Apples and Cabbage, Charred Carrots, Fresh Raw Vegetables . . . . . 4.50 each

**Soups & Chili**

- Soup of the Day** - Served with crackers  
Cup . . . . . 6    Bowl . . . . . 7
- French Onion Soup** - Topped with Sour Dough Crostini and Gruyere . . . . . 9
- Western Style Chili** - Topped with Cheese, Onion and served with crackers  
Cup . . . . . 7    Bowl . . . . . 10

**Beverages**

- Seattle's Best Organic Coffee**  
(Regular or Decaffeinated) . . . . . 3
- Assorted Tazo Hot Teas** . . . . . 3
- Tazo Iced Tea** . . . . . 3
- Hot Chocolate** . . . . . 3
- Assorted Fruit Juices** . . . . . 3.75  
Orange, Grapefruit, Cranberry, Tomato
- Soft Drinks** . . . . . 2.75
- Lemonade.** . . . . . 2.75
- Milk (2%, Skim or Whole)**  
Small . . . . . 2.75  
Large . . . . . 3.50
- Domestic Beers.** . . . . . 4.75  
Budweiser, Bud Light, Blue Moon
- Craft Beers** . . . . . 5.50  
Snake River Brewing, Jackson Hole, WY, Pale Ale, Zonker Stout, Jenny Lake Lager, Pakos IPA, Howling Wolf Weisse Bier
- Imports** . . . . . 5.50  
Stella, Pacifico

**Wines By The Glass**

- Chardonnay.** . . . . . 8
- Pinot Grigio** . . . . . 9
- Sauvignon Blanc** . . . . . 10
- Cabernet** . . . . . 10
- Pinot Noir.** . . . . . 10
- Zinfandel** . . . . . 8

**Specialty Drinks**

- Huckleberry Margarita** . . . . . 10  
Fresh Huckleberries Mixed with our Classic Margarita Mix, available blended or on the rocks
- Teton Breeze** . . . . . 12  
Malibu Rum, Blue Curacao, Peach Schnapps, Orange Juice, Pineapple Juice and Lemonade
- Mountain Mojito** . . . . . 13  
Muddled Mint, Lime, Rum, Sugar, finished with a splash of Soda Water
- Moran Sunset.** . . . . . 10  
Vodka, Silver Rum, Orange Juice, Pineapple Juice with a float of Dark Rum and Grenadine
- Teton Pack Mule** . . . . . 12  
Local Vodka and Ginger Beer with Fresh Squeezed Lime
- Ranch Hand Lemonade** . . . . . 10  
Local Whiskey, Triple Sec and Lemonade with splash of 7-Up

**Ice Cream**

- Single Scoop** . . . . . 4
- Double Scoop.** . . . . . 5.75

