

Appetizers

Portabella "Ravioli"

Portobello mushrooms, spinach and leek cream,
with roasted red pepper coulis and fried onions 10

Roasted Wagyu Bone Marrow

Parsley-shallot salad, toast points 16

*Buffalo Carpaccio**

Huckleberry gastrique, rocket, Pecorino Romano cheese, Pistachio 15

Butcher's Plate

house made charcuterie, local cheeses, Slide Ridge honey comb,
fruit compote ~gluten free 15

Soups

Wyoming Whiskey Sweet Corn and Smoked Trout

with dill crème fraiche 12

Kettle Soup du Jour

Chef's creation of the day 9

Salads

Tomato & Fresh Mozzarella

Vertical harvest tomatoes, fresh milk mozzarella, balsamic reduction,
and basil cress ~gluten free 11

House Smoked Caesar Salad

Romaine hearts, anchovies, parmesan cheese, and croutons with house
Caesar dressing

16

Mural Room Salad

Spring greens, sliced strawberry, crumbled feta cheese, and red onion
with Wyoming

Whiskey old-fashioned vinaigrette ~gluten free 10

Entrées

*Beef Tenderloin**

Duck fat mash, grilled asparagus, huckleberry demi-glace~gluten free 42

Braised Elk Short Rib

Wild Mushroom Ragout, Parsnip Puree, Pickled Strawberry~gluten free 46

Seared Idaho Rainbow Trout

Roasted corn and pancetta succotash, Romesco salad, sage~gluten free 29

Lamb Cheek

Pappardelle pasta, Rosemary Cream, confit of Baby Beets 42

Seared Pheasant Breast

Sweet Potato Flan, Apple-Pecan Compote, Swiss Chard 36

*Heluka Pork Tomahawk**

Peach-lavender compote, broccolini, peach bacon-Goat Cheese Bread Pudding 38

Yellow Lentils

Calasparra rice, sofrito, Manzanilla olives, cilantro yogurt 22

*Seared King Salmon**

Quinoa tabbouleh, lemon scented Israeli cous cous~gluten free 29

*Sea Salt Crusted Prime Rib**

caramelized rosemary red potatoes folded with horseradish crème fraiche and spinach
~gluten free (12oz) 35 (8oz) 28

Veal Osso Bucco

Lemon Rocket Risotto, Citrus Gremolata ~gluten free 38

Duck Leg Confit

Lentil ragout, citrus glazed baby carrots, port reduction ~gluten free 36

 Appetite for Life- Healthy and Sustainable Cuisine

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server. All dishes prepared using local and sustainable products as available.*