

Soup

Kettle Soup du Jour

Chef's creation of the day
7 cup, 9 bowl

Elk Chili

Elk chili with white cheddar cheese
9 cup, 11 bowl

Small Dishes

Mural Room Salad

Spring greens, sliced strawberry, crumbled feta cheese, and red onion
with Wyoming Whiskey old-fashioned vinaigrette ~gluten free 10

Butcher's Plate

Variety of charcuterie, local cheeses, Slide Ridge honey comb,
fruit compote ~gluten free 15

Portabella "Ravioli"

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

Entrée Salads

Includes freshly baked organic house breads and sweet butter

House Smoked Idaho Trout Caesar Salad

House smoked local Idaho trout and romaine hearts tossed in house
Caesar dressing with croutons 16

Greek Salad

Baby greens and tomato with feta cheese, marinated cucumber,
pickled sweet onions, and lemon-dill vinaigrette ~gluten free 14.50

Baby Kale Salad

Baby kale, poached egg, bacon, red onion, and maple Zonker stout vinaigrette ~gluten
free 16.50

 *Appetite for Life - Healthy & Sustainable Cuisine*

Burgers & Sandwiches

Includes choice of house cut French fries, sweet potato fries, coleslaw, fresh raw vegetables or cut fruit

Chicken Carbonara Panini

Chicken, arugula, and tomato with a parmesan-bacon Mornay sauce on panini bread 14

Tuscan Grilled Cheese

Fresh mozzarella, roasted red peppers, heirloom tomatoes, asparagus tips, and balsamic reduction on panini bread 12

Classic Reuben

Zonker stout braised corned beef, sauerkraut, Russian dressing, Havarti and Swiss cheese on Gaston's Bakery marbled rye 13

Short Rib Panini

Red wine braised short ribs, caramelized onions, herb-horseradish aioli and cheese on panini bread 16

Turkey Confit Club

Smoked turkey confit and cider braised pork belly with white Cheddar and Swiss cheese on double-decker Texas toast 14

*Gunsight Notch Burger**

1/2 pound Carter Country beef burger, Havarti cheese, bacon-onion marmalade, lettuce, tomato, and onion on a Gaston's Bakery bun 18

Luncheon Entrées

Seared Idaho Rainbow Trout

Blistered Roma tomatoes, brown butter-leek polenta, pine nut-sage vinaigrette~gluten free 18

*Seared Duck Breast**

Almond coconut cous cous, haricot verts, and cherry-mint compote 19

Yellow Lentils

Calasparra rice, sofrito, Manzanilla olives, cilantro yoghurt 15

*Durham Ranch Buffalo Flank Steak Roulade**

Buffalo flank roulade with spinach-artichoke filling, Vertical Harvest baby green salad, toasted hazelnuts and red pepper coulis 21

Beef Bourguignon

Braised beef short ribs in jus with Crimini mushrooms and buttered egg noodles 16

*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.