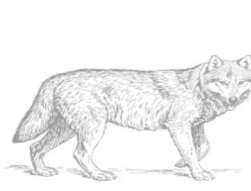


Sheffield's

Dinner



Soups



Kettle Soup of the Day

Cup 5.5 Bowl 7

Teddy Roosevelt's Western Chili

Braised elk and bison topped with cheddar and onions

Cup 6.5 Bowl 9.5

Appetizers



Ravioli

Filled with spinach, & ricotta cheese, sage cream, grated parmesan

9

Zesty Chicken Wings*

House wing sauce, celery, carrot sticks, & bleu cheese

13



Caramelized Goat Cheese

Lavender honey, apple, organic greens, & balsamic reduction, on a lavosh cracker

10.50

Spiced Onion Rings

House battered crispy onions, & dill ranch

7.5

Flag Ranch Nachos

Tortilla chips, tomato, onion, black olive, jalapeno, house cheese sauce with salsa and sour cream

14

Half Portion 10

Add chicken or beef 3.5



Salads

Grand Prismatic

Cilantro shredded lettuce, tomato, red onion, roasted corn and green chile, shredded pepper jack, peach bbq chicken, and our chipotle ranch dressing

12.5

Bison Taco Salad*

Tomato, red onion, shredded cheese, sour cream, and avocado in a fried tortilla with our chipotle ranch dressing

13.5



Whistle Pig Wish

Spring mix, carrots, tomato, cucumber, sprouts, and choice of dressing

8

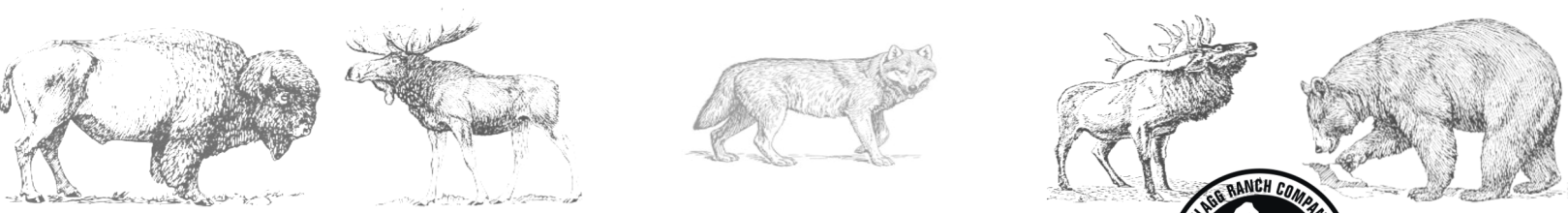
Add chicken 3.5*

Caesar

Romaine lettuce, Caesar dressing, multi-grain croutons, and parmesan

10.5

Add chicken 3.5*



Entrees



All entrees are served with homemade jalapeno cheddar cornbread, with orange honey butter, vegetable of the day, and your choice of side: loaded baked potato, rice pilaf, roasted garlic mashers, smoky bacon mac & cheese, quinoa salad, or organic salad



Wyoming Prime Rib*

Slow roasted prime rib, creamy horseradish & au jus
Yellowstone Cut (12oz) 31 Grand Teton Cut (8oz) 25

Ribeye*

10oz house cut ribeye steak, beurre rouge
28



Seared Local Trout*

Sage brown butter pan seared Idaho trout
22

Fried Chicken*

Seasoned flour, buttermilk soaked chicken quarters
22

Bison & Elk Meatloaf*

Bacon wrapped meatloaf, wild mushroom gravy, & crispy fried tobacco onions
27



Salmon Filet

Pan seared salmon, with cashew butter meuniere
29.50

Quick Plates

Pasta Alfredo

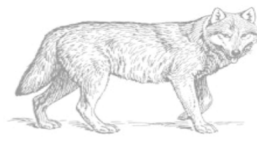
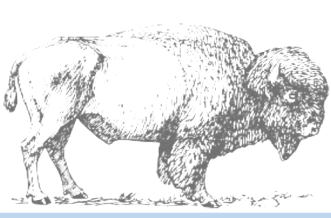
Fettuccine, fresh herbs in homemade alfredo sauce
Add chicken 3.5 veggies 2
20



Portabella Mushroom

Stuffed with wild rice, gruyere cheese, & our sweet chermoula sauce, chef vegetable
22

Chef Jesus Rivera



Burgers

Served with lettuce, pickle, tomato, and onion on a whole wheat bun with choice of cheese and side (house-cut fries, salad, smoky bacon mac & cheese, or quinoa salad)

Cheeseburger*

Half pound all natural beef patty

15

“Brinner” Burger*

Half-pound all natural beef patty, fried egg

Bacon or sausage, huckleberry jam

16

Bison Burger*

Third pound all natural bison patty

16

Veggie Burger

House-made black bean patty, chipotle mayo

13

Add cheese, Applewood smoked bacon, onion ring, sautéed mushrooms or onions, or chili


1.5

Angler's Pride



Our kitchen will prepare your “catch of the day” trout if brought to the restaurant, cleaned, by 3pm, chef vegetable, & choice of side included

15

 **Appetite for Life– Healthy & Sustainable Cuisine**

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food –bourn illness, especially if you have certain medical conditions. Please notify your server of any allergies or dietary restrictions.

**parties of 6 or more will incur an 18% gratuity, \$8.00 charge for splitting a meal, full sides included

***a 1.25% utility fee is assed on all purchases