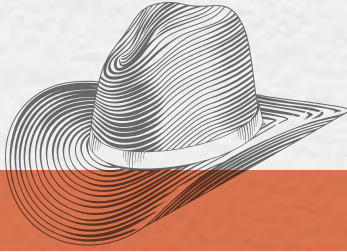


COLTER BAY VILLAGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity will be added on for parties of 8 or more.



Appetizers

- Dill Fried Pickle Spears with Homestyle Dressing** . . . 9
VEGETARIAN
- Spinach-Artichoke Dip** 8
Spinach Artichoke Dip and Fresh Tortilla Chips
VEGETARIAN GLUTEN FREE
- Crispy Smoked Chicken Wings** 13
Choice of Honey-Harbanero, Sweet and Tangy BBQ or Garlic Honey
- Appetizer Sampler** 14
Cheese Curds, Pork Ribs, Crispy Smoked Chicken Wings, Homestyle Dressing, Sweet Chili Sauce
- Fried Shishito Peppers** 9
Olive Oil, Salt
VEGETARIAN GLUTEN FREE VEGAN

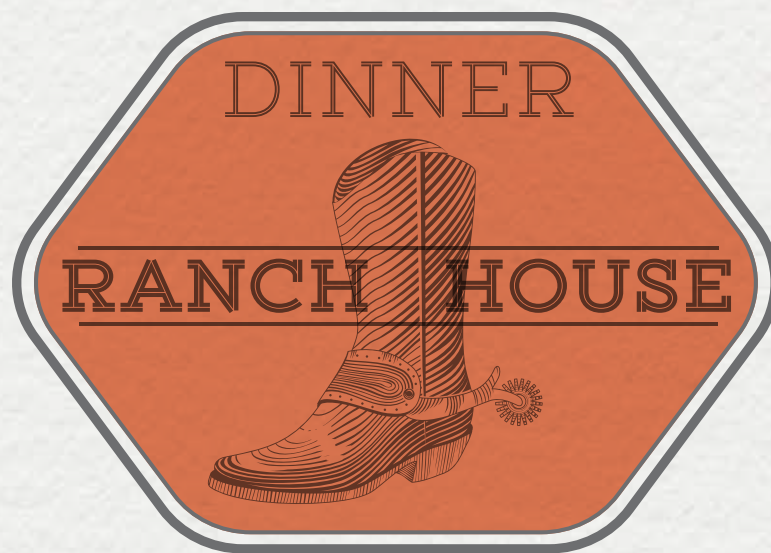
Salads

- Add Grilled Chicken Breast** 3.50
Add Wild Caught Salmon 6
- Classic Caesar Salad** 11
Organic Romaine, Multi-Grain Croutons, Aged Parmesan, Caesar Dressing
- Paintbrush Canyon Chopped Salad** 13
Baby Greens, BBQ Chicken, Diced Tomatoes, Corn, Roasted Chiles, Tortilla Croutons, Boiled Egg, Avocado, Red Onion, Pepper Jack Cheese served with Chipotle Homestyle Dressing
- Taco Salad Served in a Fried Tortilla Shell** 13
Seasoned Ground Beef, Black Beans, Lettuce, Cheese, Green Onion, Tomatoes, Red Onions, Guacamole and Sour Cream served with Chipotle Homestyle Dressing
- Caramelized Goat Cheese and Roasted Golden Beet Salad** 11
Toasted Pistachios, Arugula, Olive Oil, White Balsamic Glaze
VEGETARIAN GLUTEN FREE
- Ranch House Salad** 9
Baby Greens, Cucumber, Tomato, Croutons, Feta and choice of Dressing on the side
VEGETARIAN
- Small Side Salad** 6
Organic Greens, Tomatoes, Cucumbers, Carrots and your choice of Dressing

- Soup & Salad Bar** 10
Includes Soup of the Day, Western Style Chili, and Salad Bar

Desserts

- Assorted Pies** 6.50
A' la Mode 7
Chocolate Lava Cake 8
Whipped Cream and Sauce



Entrées

- Grilled New York Steak with Compound Butter** . . . 25
10 oz New York Steak with choice of two sides
GLUTEN FREE
- Coffee Barbequed Beef Brisket** 20
Barbeque Beef Brisket with choice of two sides
- Rotisserie Half Chicken** GLUTEN FREE 19
Half Chicken with Lemon Thyme Jus and choice of two sides
- Barbeque Pork Ribs** 22
Pork Baby Back Ribs and House Made BBQ Sauce with choice of two sides
- Brisket and Ribs** 24
Coffee BBQ Brisket and Pork Baby Back Ribs, Housemade BBQ Sauce with choice of two sides
- Seafood & Pasta**
- Hermitage Point Rainbow Trout** 24
Mascarpone Polenta, Roasted Tomatoes, Charred Carrots with an Espresso Bourbon Sauce

- Miso Salmon** 24
Grilled Miso Salmon, Rice Pilaf, Grilled Baby Bok Choy, Pineapple Salsa, Fresh Cilantro served with a lime wedge
- Curry Cauliflower Toss** 18
Cauliflower, Onion, Pineapple, Red Bell Pepper, Cilantro, Cashews, Curry Coconut Sauce served with a lime wedge
VEGETARIAN GLUTEN FREE VEGAN
- Pasta Primavera** 20
Pappardelle, Spinach, Black Olives, Broccoli, Roasted Red Bell Pepper and Shaved Parmesan in a Tomato Vodka Sauce served with Garlic Bread
VEGETARIAN
- Rosemary Carbonara Pasta** 20
Penne Pasta, Parmesan Rosemary Cream, Sweet Peas, Diced Bacon, Diced Tomato and Shaved Parmesan served with Garlic Bread

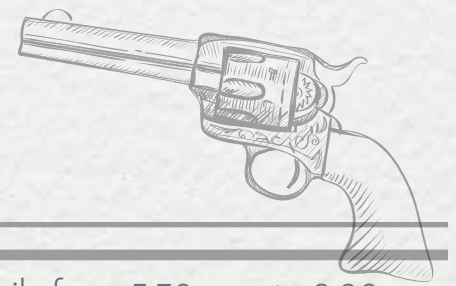
Sides

- Potato Wedges, Baked Potato, 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 7 Bowl 8
- French Onion Soup** - Topped with Sour Dough Crostini and Gruyere 10
- Western Style Chili** - Topped with Cheese, Red Onion, and Sour Cream served with crackers
GLUTEN FREE
Cup 7 Bowl 10

- Banana Split** 9
Banana, Ice Cream, Chopped Nuts, Whipped Cream and a Maraschino Cherry
- White Chocolate Huckleberry Cheesecake** 9



Open Daily from 5:30 p.m. to 9:00 p.m.

Dietary Restrictions: GLUTEN FREE VEGAN VEGETARIAN

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

Chef Jay Kane

Beverages

- Starbucks Coffee**
(Regular or Decaffeinated) 3.25
- Assorted Tazo Hot Teas** 3
- Tazo Iced Tea** 3
- Hot Chocolate** 3
- Assorted Fruit Juices** 4
Orange, Grapefruit, Cranberry, Tomato
- Soft Drinks** 3
- Lemonade** 3.75
- Milk (2%, Skim, Whole, Almond, Soy)**
Small . . . 3 Large 4
- Draft Beer** 4.75
Snake River Brewing Hoback Hefe
Grand Teton Amber Ale
- Bottle & Can Beer** 5.5
Zonker Stout, Jenny Lake Lager, Pako's IPA, Snake River Pale Ale, Old Faithful Golden Pale Ale, Bitch Creek ESB, Sweetgrass, American Pale
- Gin and Tonic** 7

Wines By The Glass

- Chardonnay** 13
- Pino Grigio** 9
- Sauvignon Blanc** 10
- Cabernet** 12
- Pinot Noir** 11
- Zinfandel** 9

Specialty Drinks

- Huckleberry Margarita** 12
Sauza Silver Tequila, huckleberry purée, orange liqueur, lemon & lime served on the rocks with a salt rim
- Elk Island Iced Tea** 10
Black Tea Vodka, Peach Vodka, muddled mint, and lemonade
- Rhubarb Cosmo** 11
Grand Teton Vodka with Rhubarb puree, orange liqueur, and lime juice, shaken and served up with a sugar rim
- Cactus Flower** 10
Silver tequila with elderflower liqueur, ruby red grapefruit and pineapple juice, with a salt rim
- Colter Collins** 9
New Amsterdam Gin, muddled cucumber and mint, lime and soda on the rocks
- Mountain Mai Thai** 12
Bacardi Light Rum, amaretto liqueur, mango purée, and pineapple juice with a float of huckleberry puree.
- Moran Mule** 11
Colter's Run Bourbon, muddled orange & lime and ginger beer.

- Ice Cream Sundae** 7
- Ice Cream**
Single Scoop 4
Double Scoop 5.75

