

# Sheffield's

Dinner



## Soups



### Kettle Soup of the Day

Cup 5.5 Bowl 8

### Teddy Roosevelt's Western Chili

Braised elk and bison topped with cheddar and onions

Cup 7 Bowl 9.5

## Appetizers



### Ravioli <sup>v</sup>

Buratta filling, sunflower egg, pasta, sage cream

11



### Caramelized Goat Cheese <sup>v</sup>

Lavender honey, organic greens, balsamic reduction, lavosh cracker

10.50

### Flagg Ranch Nachos <sup>GF V</sup>

Tortilla chips, tomato, shredded cheese blend, onion, black olive, jalapeno, house cheese sauce

14

### Zesty Chicken Wings\* <sup>GF</sup>

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

13

### Spiced Onion Rings <sup>v</sup>

House battered crispy onions, & dill ranch

7.5

Half Portion 10

Add chicken or beef 3.5\*



## Salads

### Grand Prismatic <sup>GF V</sup>

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

12.5

### Bison Taco Salad\*

Lettuce, tomato, red onion, shredded cheese, ground bison, sour cream, and avocado in a fried tortilla with our chipotle ranch dressing

13.5



### Whistle Pig Wish <sup>GF</sup>

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

8

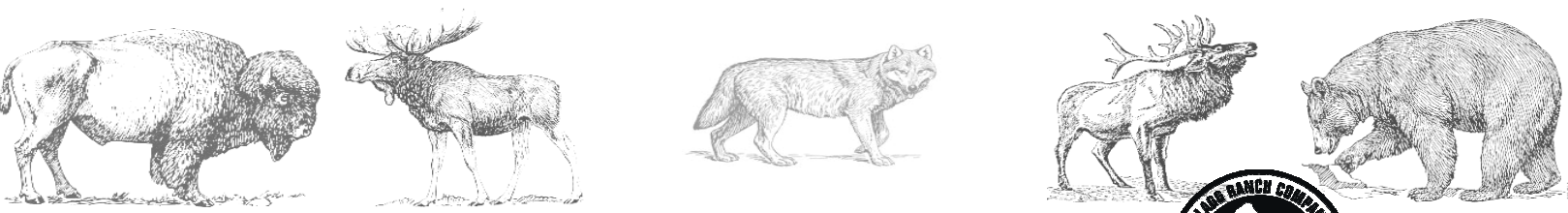
Add chicken 3.5\*

### Caesar

Romaine, Caesar dressing, multi-grain croutons, parmesan

10.5

Add chicken 3.5\*



## Entrees



All entrees are served with homemade jalapeno cheddar cornbread and 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\* GF

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

### Ribeye\* GF

10oz house-cut ribeye steak, beurre rouge  
28



### Seared Local Trout\* GF

Sage brown butter pan seared Idaho trout  
22

### Coq Au Vin Chicken\*

Burgundy braised chicken quarter, wild mushrooms, pearl onions, pan jus  
23

### Bison & Elk Meatloaf\*

Bacon wrapped, wild mushroom gravy, crispy fried tobacco onions  
27.5



### Salmon Filet GF

Pan seared salmon, cashew butter meuniere  
29.5

## Quick Plates

### Pasta Alfredo v

Fettuccine, fresh herbs in homemade alfredo sauce  
20

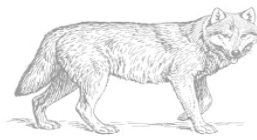
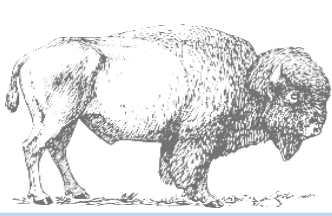
Add chicken 3.5\*    veggies 2



### Portobello Mushroom GF v

Stuffed with wild rice, gruyere cheese, and 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)

### Sheffield's Burger\*

Half pound all natural beef patty

15

### "Brinner" Burger\*

Half pound all natural beef patty, fried egg, bacon or sausage, huckleberry jam

16.5



### Bison Burger\*

Third pound all natural bison patty

17



### Veggie Burger <sup>v</sup>

House-made black bean patty, chipotle mayo

13

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

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

GF— Gluten Free

V-Vegetarian

\*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.