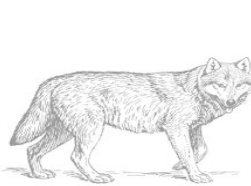


Sheffield's

Lunch



Soups



Kettle Soup of the Day

Cup 5.5

Bowl 8

Teddy Roosevelt's Western Chili ^{GF}

Ground beef, bison, and elk topped with cheddar and onions

Cup 7

Bowl 9.5

Appetizers



Spicy Buffalo Wings ^{GF}

Half-dozen wings served with celery, carrots, and bleu cheese

14

Spicy Fried Onion Rings ^V

House battered rings served with ranch

9

Flagg Ranch Nachos ^{GF V}

Tortilla chips smothered with a shredded cheese blend, tomato, onion, black olive, jalapeño, house cheese sauce

Full 14

Half 10

Add chicken or beef* 3.5



Salads

Grand Prismatic ^{GF}

Shredded lettuce with cilantro, tomato, red onion, roasted corn, green chile, shredded pepper jack, and peach bbq chicken. Served with a side of our chipotle ranch

13.5



Whistle Pig Wish ^{GF V}

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

9.5

Add chicken 3.5

Bison Taco Salad*

Fried tortilla filled with lettuce, tomato, red onion, shredded cheddar, ground bison, and avocado served with our chipotle ranch dressing

14.5

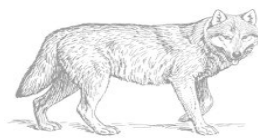
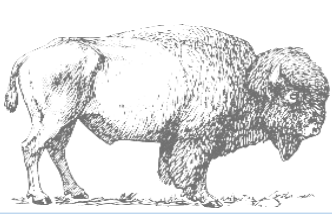
Caesar Salad

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

10.5

Add chicken 3.5

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



Burgers

Served with lettuce, pickle, tomato, and onion on a brioche bun. Choice of cheese and side (house-cut fries, fresh fruit, organic salad, raw veggies, smoky bacon mac & cheese or quinoa)

Sheffield's Burger*

Half pound all natural beef patty

15



Bison Burger*

Third pound all natural bison patty

16

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

1.5

"Brinner" Burger*

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

16.5



Veggie Burger v

Black bean patty with chipotle mayo

14

Lunch Plates



Seared Local Trout ^{GF}

8oz lemon and herb Idaho trout, vegetable of the day, and choice of side

20

Pasta Alfredo v

Fettuccine in house made alfredo sauce topped with fresh herbs

21

Add chicken 3.5 veggies 2



Sandwiches

Served with choice of house-cut fries, fresh fruit, salad, raw veggies, smoky bacon mac & cheese, or quinoa

Sly Coyote Vegetable Sandwich v

Multi-grain bread, garlic aioli, roasted red pepper, spinach, tomato, smoked mozzarella

14

Prime Rib Sandwich*

Shaved prime rib, sautéed mushrooms and onions, topped with Swiss cheese, frizzled onions, on a hoagie bun with au jus

16.50

Grilled Chicken Breast Sandwich

Organic chicken breast, Swiss cheese, avocado, sprouts, lettuce, tomato, chipotle mayo, on a brioche bun

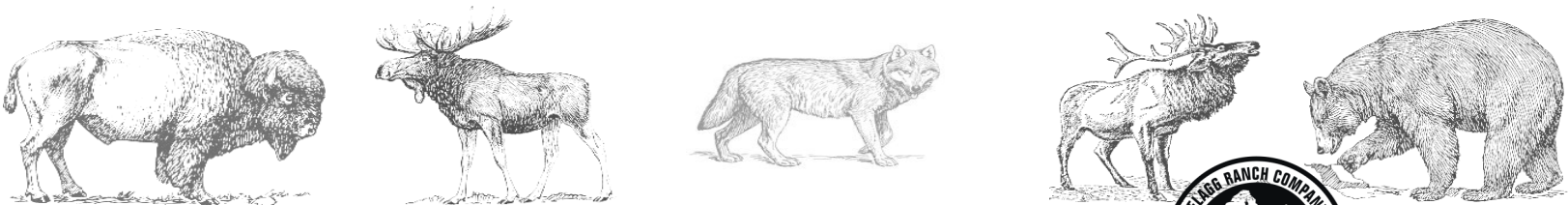
13

Deli Sub

Turkey, ham, cheddar cheese, spinach, tomato, and dijonnaise served on a hoagie bun

12.5

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Desserts

S'more Skillet

Melted milk chocolate, covered with roasted marshmallows, side of crispy graham crackers

8.5

New York Style Cheesecake

8

Ice cream

1 scoop 3.75 2 Scoops 6.25

Huckleberry Cobbler

House made huckleberry compote topped with granola and cinnamon streusel

7.5

à la mode 8.25

Flagg Ranch Pie

7.5

à la mode 8.25

Sides



Side Salad

3.5

Smoky Bacon Mac n' Cheese

5

Fresh Fruit

3.75

French Fries

3.5

Quinoa

3.5



Beverages

Seattle's Best Organic Coffee

3

Soft Drinks

3

Milk

3

Tazo Hot Tea

3

Iced Tea or Lemonade

3

Fruit Juices

3.75



Appetite for Life— Healthy & Sustainable Cuisine

GF-Gluten Free

V-Vegetarian

Ask your server about Vegan options

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

Chef Duane VanSike