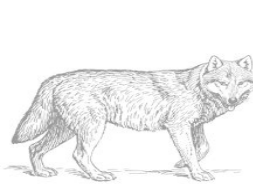


Sheffield's

Dinner



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 Fried Onion Rings ^v

House battered rings with ranch

12

Flagg Ranch Nachos ^{GF v}

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

Full 14

Half 10



Caramelized Goat Cheese ^v

Lavosh cracker topped with spring greens, lavender honey, sliced apple, and balsamic reduction

12

Spicy Buffalo Wings* ^{GF}
Half-dozen wings served with celery, carrots, and bleu cheese

14

Add chicken or beef* 3.5

Ravioli ^v

Spinach and ricotta ravioli with a sage cream sauce

12



Salads

Grand Prismatic ^{GF}

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

13.5

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



Whistle Pig Wish ^{GF}

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

9.5

Add chicken 3.5

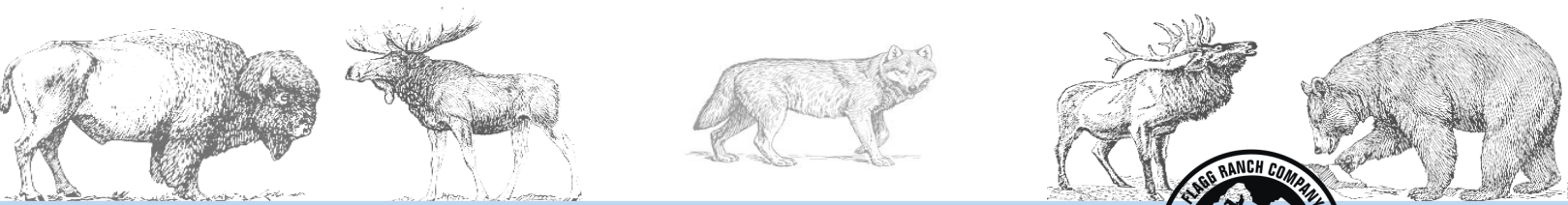
Caesar

Romaine lettuce tossed with our 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.



Entrees



All entrees are served with homemade jalapeño 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 or organic salad



Wyoming Prime Rib* GF

Slow roasted prime rib, creamy horseradish, au jus
Yellowstone Cut (12oz) 32 Grand Teton Cut (8oz) 27

Ribeye* GF

10oz house-cut ribeye steak, beurre rouge
28



Seared Local Trout* GF

8oz pan seared Idaho trout with sage brown butter
23



Blackened Trout* GF

8oz Cajun spiced and pan seared with a cucumber aioli
23

Chicken Picatta*

Pan seared chicken breast topped with a rich lemon-caper sauce
22

Bison & Elk Meatloaf*

Ground beef, bison and elk meatloaf wrapped with bacon, mushroom gravy, and frizzled onions
28

Quick Plates

Pasta Alfredo v

Fettuccine in homemade alfredo sauce and topped with fresh herbs
21

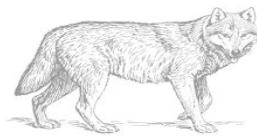
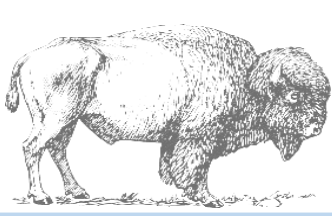
Add chicken 3.5* veggies 2



Portobello Mushroom GF V

Stuffed with wild rice, gruyere cheese, and our sweet chermoula sauce, side of vegetable of the day
22

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Burgers

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

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

16



Veggie Burger ^v

Black bean patty with chipotle mayo on a brioche bun

14

Add avocado, Applewood smoked bacon, onion ring, sautéed mushrooms, onions, extra cheese 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, vegetable of the day and choice of side included

15



Appetite for Life— Healthy & Sustainable Cuisine

GF— Gluten Free

V—Vegetarian

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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 VanSki