

Appetizers

Portobello Crostini ^{GF} ^V

Balsamic Marinated Portobello Mushroom, Cipollini Onions, Sundried Tomato, Ricotta 14

Chilled Prawns ^{GF}

Bloody Mary Vinaigrette, Crisp Pancetta, Vertical Harvest Rock Chive 16

Mussels Cioppino

Roasted Fennel-Tomato Broth, Sourdough Crostini 14

Butcher's Plate ^{GF}

House-Made Charcuterie, Whole Grain Mustard, Slide Ridge Honeycomb, Fruit Compote 16

Soups

Buffalo Trace Bourbon Sweet Corn and Smoked Trout

with Dill Crème Fraîche 12

Kettle Soup du Jour

Chef's Creation of the Day 9.50

Salads

Tomato & Fresh Mozzarella ^{GF} ^V

Vertical Harvest Tomatoes, Fresh Mozzarella, Balsamic Reduction, Basil Cress 11

Smoked Trout Caesar Salad ^V

Local Idaho Trout, Romaine Hearts, Parmesan Cheese, Croutons, House Caesar Dressing 16

Mural Room Salad ^{GF} ^V

Organic Spring Greens, Sliced Strawberries, Crumbled Feta Cheese, Red Onion, Buffalo Trace Bourbon Vinaigrette 12

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Kindly address any dietary restrictions to your server.

GF: Gluten Free Ingredients used V: Vegetarian VG: Vegan

18% gratuity will be added for all parties of 8 or more.

Entrées

Yellow Lentils [🌱] GF|VG

Red Quinoa, Sofrito, Manzanilla Olives, Cilantro 18

Pasta Primavera ^v

Linguini Pasta With Wild Mushrooms, Asparagus, Vertical Harvest Tomatoes, Spinach, Pecorino Romano Cheese, Lemon Chardonnay Sauce 25

Seared Natural Chicken Breast ^{GF}

Yukon Potato and Rosemary Gratin, Broccolini, Leek Cream 32

Idaho Ruby Red Trout [🌱] GF

Roasted Corn and Lima Bean Succotash, Pancetta, Romesco Sauce, Sage 30

Seared King Salmon* [🌱]

Toasted Almond Cous Cous, Dill Vinaigrette, French Green Beans 35

Heluka Pork Tenderloin* ^{GF}

Wrapped in Pancetta with French Green Beans, Manchego Cheese Polenta, Port Wine Reduction 38

Beef Tenderloin* ^{GF}

Smoked Bacon-Shallot Yukon Mash, Grilled Asparagus, Huckleberry Demi-Glace 42

Grilled Elk Ribeye* ^{GF}

Roasted Brussel Sprouts, Burgundy Sautéed Mushrooms, Cherry Compote 48

Sea Salt Crusted Prime Rib* [🌱] GF

Herb Roasted Red Potatoes Tossed with Spinach and Horseradish Crème Fraîche,
Au Jus (12oz) 40 (8oz) 34

Bison New York Strip and Frites* ^{GF}

House-Cut Fries, Truffle Butter, Béarnaise Sauce, French Green Beans 42

[🌱] Appetite for Life - Healthy & Sustainable Cuisine

Preserving the landscape, protecting the wonders of nature, and providing inspirational experiences are hallmarks of Grand Teton Lodge Company. These ideals are also part of your culinary experience embodied through our "Appetite for Life" program, emphasizing local, sustainable, healthful, and organic choices.

Split Plate Charge \$8