



Sheffields Restaurant

Starters

Kettle Soup of the Day V

Cup 6 Bowl 8

Flagg Ranch Nachos

Tortilla chips smothered with a shredded cheese blend, tomato, green onion, black olives, jalapeno, House cheese sauce, sour cream and salsa

Half 10 Full 14
Add chicken or beef 4

Pork Pot Stickers

Served with a miso ginger glaze garnished with green onions and toasted sesame seeds

12

Angler's Chowder

Smoked trout, bacon, potatoes, corn and whiskey

Cup 7 Bowl 9.5

Apple & Goat Cheese Bruschetta V

Served on grilled rustic bread and garnished with Balsamic glaze

10

Crispy Buffalo Wings GF

Served with carrot, celery and ranch

14

Salads

Add chicken/4 salmon/7

Arcadia Caesar

Romaine, Caesar dressing, croutons and shaved parmesan

10.5

Caramelized Fennel and Beet GF,V

Spring mix, orange goat cheese, candied walnuts, and balsamic glaze

12

Whistle Pig Wish GF,V

Spring mix, shredded carrots, tomatoes, cucumber, sprouts and choice of dressing

9.5

Grand Prismatic


Chopped Romaine, tomatoes, red onion, cilantro, roasted corn, green chili, shredded pepper jack, fried tortilla strips, peach BBQ chicken, and chipotle ranch

13.5

Bison Taco Salad

Fried tortilla filled with chopped romaine, tomato, red onion, ground bison, shredded cheddar, avocado, sour cream, salsa, and chipotle ranch

15

 Appetite for Life- Healthy & Sustainable Cuisine GF- Gluten Free V- Vegetarian
Ask your server about Vegan Options

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

**parties of 6 or more will incur an 18% gratuity

Chef Jay Kane



Sheffields

Restaurant

Burgers & Sandwiches

Served with lettuce, tomato, red onion and pickle spear on a brioche bun, choice of cheese and side - house-cut fries, fresh fruit, side salad, smoky bacon mac n' cheese or quinoa salad

Add bacon, mushroom, egg or avocado 1.5



Sheffields Burger

Half-pound all-natural beef
15



Bison Burger

Third-pound all natural bison
17

Brinner Burger

Half-pound all-natural beef, fried egg, bacon and huckleberry jam
16.5



Grilled Chicken Breast

Swiss cheese, avocado, sprouts with ancho lemon aioli
13

Sly Coyote Vegetable Sandwich ^v

Multi-grain bread, pesto, roasted red pepper, spinach, tomato and fresh mozzarella
13

Veggie Burger

Black bean burger with ancho lemon aioli
14

Adult Grilled Cheese ^v

Texas toast, fresh mozzarella, tomato and pesto
12

BLTA

Texas toast, bacon, lettuce, tomato, avocado and mayo
12

Turkey Melt

Sourdough bread, sliced turkey, bacon, tomato and cheddar cheese
13

Sides

Side Salad 3.5 GF,V

House-cut Fries 3.5 GF,V

Smoky Bacon Mac n' Cheese 5

Fresh Fruit 3.75 GF,V

Quinoa Salad 3.5 GF,V

Starbuck's Organic Coffee 3.5

Teavana Hot Tea 3

Soft Drinks 3.5

Iced Tea/Lemonade 3

Fruit Juices 3.75



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