



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



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On the Bun

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 & cheese or quinoa salad)

Add bacon, mushroom, egg or avocado 1.5

Sheffields Burger

Half-pound all-natural beef
15

Grilled Chicken Breast

Swiss cheese, avocado, sprouts with ancho lemon aioli
13

Brinner Burger

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

Veggie Burger ^v

Black bean burger with ancho lemon aioli
14

Bison Burger

Third- pound all natural bison
17

Pasta

Pasta Alfredo with Broccoli ^v

Fettucine with fresh made alfredo sauce topped with shaved parmesan
22

Wyoming Bolognese

Ground elk, bison and beef in a house marinara sauce topped with shaved parmesan
24

Ravioli ^v

Spinach and cheese ravioli, sundried tomatoes, artichoke hearts and spinach with a lemon pesto butter
24

Add chicken/4 salmon/7



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Entrees

Served with fresh Green chili cheddar cornbread muffin and orange honey butter, vegetable of the day, and your choice of one side: loaded baked potato, saffron rice, roasted garlic mashed potatoes, smoky bacon mac n' cheese, quinoa salad, or side salad

Ribeye* GF

10 oz. house-cut ribeye steak, beurre rouge
30

Elk Medallions* GF

Elk medallions, huckleberry sauce
32

New York Strip* GF

10 oz. house-cut New York strip, compound butter
26

Bison Strip* GF

8 oz. local bison strip, compound butter
30

Grilled Local Trout GF

Red Idaho trout, sage brown butter
25

Chicken Bruschetta GF

8 oz. grilled chicken breast, fresh mozzarella, bruschetta mix, balsamic glaze
22

Portabella Mushroom GF, V

Tempeh bacon, tomatoes, spinach, cashew cream, chive oil
22

Grilled Salmon*

Miso ginger glaze, mango pico de gallo
25

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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