

# Appetizers

## Baked Brie

Rosemary-Pear Compote, Brown Sugar Buttered Walnuts 12

## Oysters Rockefeller

Smoked Bacon and Organic Spinach Mornay, Panko and EEVO Crust 14

## Butcher's Plate

Elk Salumi, Duck Confit, House Sausage, Whole Grain Mustard, Quince Paste, Orange-Ginger Vinaigrette 18

# Soups

## Bourbon Sweet Corn and Smoked Trout

with Dill Crème Fraîche 12

## Kettle Soup du Jour

Chef's Creation of the Day 9.50

# Salads

## 🌱 Chimichurri Heirloom Tomatoes

Arugula, Lemon Oil, Queso Fresco, Sea Salt 14

## 🌱 Smoked Trout Caesar Salad

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

## 🌱 Mural Room Salad GF|V

Organic Spring Greens, Sliced Strawberries, Crumbled Feta Cheese, Red Onion, Bourbon Vinaigrette 13

\*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

Includes choice of two accompaniments

### Accompaniments

Creamed Spinach with Manchego Cheese

Grilled Broccolini

Burgundy Mushrooms

Roasted Corn-Pancetta Succotash

Smoked Bacon and Shallot Yukon Mashed Potato

Rice Pilaf

### Idaho Ruby Red Trout

Almond-Sage Romesco Sauce 30

### Heluka Pork Tenderloin\*

Wrapped in Pancetta, Port Wine Reduction 38

### "5" Spiced Natural Chicken Breast

Cardamom, Clove, Coriander, Cinnamon, and Nutmeg with Leek Cream 32

### Seared Elk Strip Loin\*

Rosemary-Cherry Compote 48

### Sea Salt Crusted Prime Rib\*

Horseradish Crème Fraîche, Au Jus 35

### Durham Ranch Bison Striploin

Huckleberry Demi-Glace 42

## Chef Prepared Vegetarian Dish

### Roasted Spaghetti Squash

Coconut-Curry Cream, Candied Pecans, Granny Smith Apple 25

### Gunsight Notch Burger\*

1/2-Pound Carter Country Beef, Havarti Cheese, Dijon Aioli, Bacon-Onion Marmalade, Lettuce, Tomato, Onion on a Gaston's Bakery Bun 18

 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