



Dinner served daily 5:00pm-9:00pm

appetizers

soup <i>ask your server for our daily soup</i>	13
market salad <i>arugula, walnuts, huckleberries, tomatoes, strawberries, pickled onions, mascarpone, lemon</i>	15
baby iceberg wedge <i>heirloom tomatoes, pickled onions, pancetta, french radish, roquefort dressing</i>	15
burrata salad <i>vanilla-honey peach compote, beets, candied pecans, pomegranate molasses, arugula</i>	18
elk tartare* <i>duxelle, quail egg, parmesan crisp, crispy capers, watermelon radish</i>	21
bison bone marrow <i>boursin butter, pickled vegetables, huckleberry, toasted baguette</i>	19
smoked idaho steelhead trout dip <i>grilled flatbread, extra virgin olive oil, parsley</i>	19
old bay crab cake <i>jumbo lump crab, fine herbs, red pepper coulis</i>	22
wyoming cowboy pops <i>braised beef short rib, wyoming slaw, chive oil, au-jus</i>	20

entrées

local wyoming prime beef/bison* <i>trio of sauces, fried brussels sprouts, potatoes</i>	MKT
market fish <i>ask about our fresh fish special</i>	MKT
rocky mountain elk tenderloin* <i>confit fingerling potatoes, grilled asparagus, red eye au jus, huckleberry gastrique</i>	58
chicken roulade* <i>white truffle sweet potato puree, sundried tomatoes, mushrooms, tri color cauliflower, mushroom medley</i>	39
lemon herb seared idaho trout <i>rice pilaf, aqua pazza reduction, dukkah</i>	36
whistling grizzly chefs burger * <i>8oz shumway farms fresh ground wy beef, pickled onions lettuce, tomato, aioli, gruyere, brioche bun, fries</i>	24
add applewood smoked bacon 4 - add avocado 3	
beers for the kitchen <i>let the kitchen crew know you enjoyed your meal!</i>	11

dessert

haderlie farms carrot cake <i>served warm with cream cheese frosting, toasted walnuts</i>	16
blood orange crème brulee <i>citrus brittle, candied blood orange</i>	16
chocolate mousse <i>crème chantilly, raspberry coulis, fresh berries</i>	16
gelato/sorbet <i>daily selection</i>	11

*NOTICE: CONSUMING UNDERCOOKED MEAT AND EGGS COULD BE POTENTIALLY HAZARDOUS TO YOUR HEALTH.
20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.

-Executive Chef Matthew Viereck-

White by the Glass GLS/BTL

Ruffino Prosecco IT	11-39
Jean Luc Colombo Rose	12-40
Fat Bastard Chard FR	10-37
Sonoma-Cutrer Chard	20-64
Oyster Bay SauvBlanc NZ	11-39
J Vineyards Pinot Gris	14-46
Kung Fu Girl Riesling WA	9-33

Red by the Glass GLS/BTL

Alamos Malbec AR	10-36
14 Hands Bordeaux WA	10-36
Firesteed Pinot Noir OR	13-42
Noble 337 Cabernet CA	11-40
Justin Cabernet CA	21-66

Wines by the Bottle White

Craggy Range Sav Blanc NZ	49
Merry Edwards SavBlancCA	89
LouisJadotPouillyFuissé FR	71
Sonoma-Cutrer Chard CA	64
Saint Veran Croix FR	61
Stag's Leap "Karia" Chard CA	74
Rombauer Chardonnay CA	89
Cakebread Chardonnay CA	91

Wines by the Bottle Sparkling

J California Cuvee CA	49
Schramsberg Sparkling CA	79
Nicolas Feuillate Reserve	
Brut Champagne FR	92
Veuve-Clicquot Yellow	130
Label Champagne FR	
Taittinger Brut La	135
Francaise Champagne FR	

Wines by the Bottle Red

A to Z Pinot Noir ORE	49
Louis Jadot Pinot Noir FR	55
Maison Roche De Bellene	
Bourgogne Pinot Noir FR	61
J Vineyards Pinot Noir CA	92
Robert Sinsky Pinot Noir CA	96
Goldeneye Pinot Noir CA	127
Merry Edwards Pinot Noir CA	126
Kistler Pinot Noir CA	135
Dumol Pinot Noir CA	182
Domaine Gerard Raphet FR	217
Chambolle Musigny Les Bussieres	
Concha Y Toro Carmenere CH	39
Sterling Cabernet CA	75
7 Stories "Grati2ude" CA	78
Niner "Bootjack Ranch" CA	86
Silverado Cabernet CA	97
Jordan Cabernet CA	99
Shafer "TD-9" Cabernet CA	147
Stags Leap Cabernet CA	142
Cakebread Cabernet CA	160
Caymus Cabernet CA	171
Silver Oak Cabernet CA	187
Orin Swift "Papillon" CA	164
Molly Dooker "Carnival of Love"	
Cabernet AU	189
Shafer "1.5" Cabernet CA	227
Paul Hobbs Cabernet CA	229
Caymus "Special Select"	464
Pahlmeyer Red CA	485
Duckhorn Merlot CA	114
Ridge "3Valley" Zinfandel CA	63
Prisoner Meritage CA	97
Domaine De L'arnesque FR	89
Chateaneuf du Pape	
Banfi Brunello Montalcino IT	146
Molly Dooker "Boxer" Shiraz AU	63
Molly Dooker "Blue Eyed Boy"	129

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