

...—THE—...
**WHISTLING
GRIZZLY**
...—WYOMING INN JACKSON HOLE—...

Appetizers

Soup

Ask Your Server For Our Daily Soup

12

Winter Market Salad

Mixed Greens, Vanilla-Orange Red Wine Poached Beets, Aged Ricotta, Pistachio Crumble, Fennel, White Balsamic Vinaigrette

14

Astoria Salad

Rainbow Kale, Spinach, Blueberries, Apples, Candied Pecans, Blue Cheese, Shumway Farms Maple Skyr, Pom Gastrique, Citrus Vinaigrette

16

Burrata Salad

Burrata, Heirloom Tomatoes, Beets, Cucumber, Basil, Micro Greens, Lemon Vinaigrette

16

Baby Iceberg Wedge

Heirloom Tomatoes, Pickled Onions, Pancetta Lardons, Roquefort Dressing

14

Colossal Tiger Shrimp

Garlic, White Wine, Piquillo Butter, Fresh Herbs, Grilled Baguette

24

Elk Tartare

Mushroom Duxelle, Quail Egg, Parmesan Crisp, Capers, Watermelon Radish, Fresh Herbs

18

House Smoked Idaho Steelhead Trout Dip

Grilled Flatbread, Extra Virgin Olive Oil, Parsley

17

Wyoming Cowboy Pops

Braised Beef Short Rib, Wyoming Slaw, Chive Oil, Au-jus

18

*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-

...—THE—...
**WHISTLING
GRIZZLY**
...—WYOMING INN JACKSON HOLE—...

Entrées

Local Wyoming Prime Beef/Bison

Ask Your Server For Our Local Steak Specials

Market Fish

Ask Your Server For Our Fresh Fish Specials

Rocky Mountain Elk Tenderloin*

Confit Fingerling Potatoes, Grilled Asparagus, Red-Eye Au Jus, Huckleberry Gastrique

48

Seared Idaho Trout

Grilled Lemon, Rice Pilaf, Acqua Pazza Reduction, Dukkah

31

Kurobuta Bone-in Pork Loin*

Apple Cherry Chutney, Port Rosemary Demi-Glace, Sweet Potato Brussel Hash

42

Pumpkin Pasta

Pappardelle Pasta, Burrata, Pecorino, Ricotta, Basil

31

Add Elk +20 - Add Prime Beef Tips +15

Brown Butter Diver Scallops

Pecorino Risotto, Orange Fennel Beurre-Blanc, Micro Greens, Smoke Paprika Oil

55

Whistling Grizzly Beef or Bison Burger*

8 Oz. Fresh Ground Wyoming Shumway Farms Beef or Bison, Lettuce,
Pickled Onions, Tomato, House Aioli, Gruyere, Brioche Bun, Fries

20 Beef Burger - 24 Bison Burger

Add Applewood Smoked Bacon +4 - Add Avocado +3

Beers For The Kitchen

Let The Kitchen Know You Enjoyed Your Meal! -

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-

...—THE—...
**WHISTLING
GRIZZLY**
...—♦—...
WYOMING INN JACKSON HOLE

Dessert

Haderlie Farms Carrot Cake

Served Warm with Cream Cheese Frosting, Toasted Walnuts

13

Blood Orange Crème Brûlée

Citrus Brittle, Candied Blood Orange

15

Chocolate Torte

Crème Chantilly, Chocolate Sauce, Fresh Berries

13

Gelato/Sorbet

Daily Selection

10

Cordials

Kahlua

Baileys Irish Cream

Disaronno Amaretto

E & J VSOP Brandy

Hennessey VS Cognac

Grahams 10 Tawny Port

Dow's 20 Tawny Port

*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-