

## Starters

### **Crispy Wings, 10**

Carrot and Celery Sticks, Wyoming Whiskey BBQ, Ginger Teriyaki Sauce, or Classic Frank's Red Hot

### **Potato Chip Nachos, 8**

Cheddar Cheese Sauce, Pico de Gallo, Roasted Corn, Black Beans, Green Onion, Sour Cream

### **Handmade Togwotee Chicken Tenders, 10**

Buttermilk Ranch, Honey Mustard, Wyoming Whiskey BBQ, Chipotle Ranch, or Ginger Teriyaki

### **Fried Pickles, 6**

Chipotle Ranch

### **Chips and Salsa, 4**

Crispy Tortilla Chips, Roasted Salsa

### **Chicken or Steak Quesadilla, 9**

Jack Cheese, Roasted Corn, Black Beans, Guacamole, Roasted Salsa, Chipotle Sour Cream, Flour Tortilla

## Sandwiches & Burgers

† All sandwiches include seasoned French Fries. Substitute Onion Rings for \$2

### **Grizzly Grill Burger, 11**

Red Leaf Lettuce, Red Onion, Tomato, Pickle, Pretzel Roll

† Choice of two toppings: Cheddar, Havarti, Swiss, Pepper Jack, Applewood Smoked Bacon, Sautéed Mushrooms, Guacamole, Wyoming Whiskey BBQ Sauce  
Additional Toppings .50 each

### **Whiskey Basin Bison Burger, 14**

Ground Bison, Wyoming Whiskey BBQ, Fried Onions, Red Leaf Lettuce, Tomato, Pickle, Pretzel Roll

### **Red Fox Burger, 13**

Applewood Smoked Bacon, Fried Cage Free Egg, Special Sauce, Cheddar Cheese, Red Leaf Lettuce, Red Onion, Tomato, Pickle, Pretzel Roll

### **Mesquite Pulled Pork, 10**

Cilantro, Chipotle Coleslaw, Pickle, Pretzel Roll

### **Prime Rib Dip, 12**

Swiss Cheese, Caramelized Onion, Arugula, Creamy Horseradish, Au Jus, Sourdough Hoagie

### **Caprese Chicken, 9**

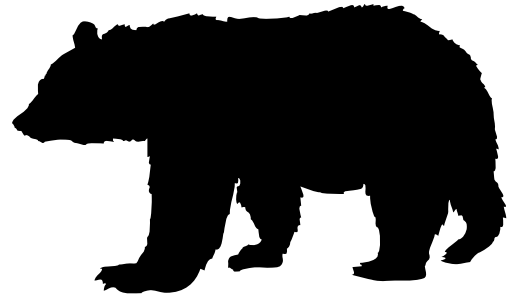
Tomato, Mozzarella Cheese, Arugula, Pesto Mayo, Rosemary Ciabatta

### **Veggie Grilled Cheese, 8**

Roasted Squash, Cremini Mushrooms, Red Onion, Red Pepper, Havarti, Texas Toast, Pickle

### **Open-Face Pot Roast Sandwich, 9**

Havarti, Texas Toast, Pickle



## The Grizzly Grill

Executive Chef Steven Erbe

## Entrées

† Add salad bar 5

### **Wyoming Ribeye, 22**

12oz. Herbed Lemon Butter, Vegetable Du Jour, Garlic Mashed Potatoes

### **Seared Beef Tenderloin, 19**

Rosemary Salt, Blueberry Demi-Glace, Vegetable Du Jour, Garlic Mashed Potatoes

### **Grilled Airline Chicken, 17**

Airline Breast, Whole Grain Mustard Cream Sauce, Vegetable du Jour, Garlic Mashed Potatoes

### **Pan Seared Idaho Trout, 20**

Herbed Lemon Butter, Vegetable Du Jour, Garlic Mashed Potatoes

### **Grilled Shrimp Cappellini, 17**

Charred Grape Tomatoes, Basil, Spinach, Angel Hair Pasta, Pesto Cream Sauce, Parmesan

### **Braised Berkshire Pork, 18**

Chipotle Corn Cake, Wyoming Whiskey BBQ, Crispy Onions, Vegetable du Jour

### **Slow Cooked Pot Roast, 15**

Cabernet Demi Glace, Garlic Mashed Potatoes

### **Meatloaf, 15**

Elk and Beef, Wyoming Whiskey BBQ, Vegetable Du Jour, Garlic Mashed Potatoes

## Salad & Soup

### **Grizzly Grill Salad Bar Entrée, 10**

Fresh Greens, Vegetables and Dressings

### **Caesar Salad, 10**

Romaine Hearts, Buttermilk Caesar Dressing, Parmesan, Herb Croutons  
Add Grilled Chicken 4 | Add Sautéed Shrimp 6

### **Turpin Salad, 15**

Blackened Chicken, Grilled Avocado, Roasted Tomatoes and Corn, Applewood Smoked Bacon, Monterey Jack Cheese, Green Onion, Chopped Romaine, Chipotle Ranch Dressing

### **Chicken Tortilla Soup, cup 5, bowl 7**

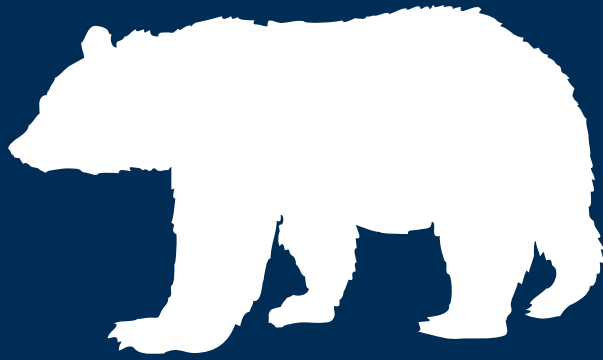
Ask your server

### **Soup of the Day, cup 5, bowl 7**

Ask your server



18% gratuity will be added to parties of 6 or more



# The Grizzly Grill