


# Sheffields Dinner

---

## Soups

 **Teddy Roosevelt's Western Chili**  
braised elk and bison topped with  
cheddar and onions  
cup - 6.5 bowl - 9.5

**Kettle Soup of the Day**  
cup - 5.5 bowl - 7

## Appetizers

**Ravioli 9**  
filled with spinach and ricotta cheese and  
served with our sage cream and grated  
parmesan cheese

**Caramelized Goat Cheese 10.5**  
goat cheese medallions, lavender honey,  
apple mesclun salad & a balsamic  
reduction on a lavosh cracker


**Flagg Ranch Nachos 14**  
tortilla chips, tomatoes, onion, black  
olives, jalapeños, cheese sauce with  
sour cream and house salsa  
add chicken - 3.5 or beef - 3.5

**Half Portion 10**


**Spiced Onion Rings 7**  
made in-house and served with our house dill ranch

## Salads

**The Grand Prismatic 12.5**  
cilantro shredded lettuce, tomato, red onion, roasted corn, green chile, shredded  
cheese blend served with shredded peach-bbq chicken and our chipotle ranch

 **Whistle Pig Wish 8**  
spring mix, carrots, tomato, cucumber,  
sprouts and choice of dressing,  
add chicken - 3.5\*

**Acadia Caesar 10**  
organic romaine lettuce, caesar dressing,  
multi-grain croutons and parmesan,  
add chicken - 3.5\*

 **Bison Taco\* 13**  
tomato, red onion, shredded cheese, sour cream, and avocado in a  
fried tortilla with our chipotle ranch

## Burgers

all burgers are served with choice of cheese, lettuce, tomato, onion and a pickle.  
and includes a side of house-cut fries, unless otherwise requested

Cheeseburger\* 15

half-pound all natural beef patty



Bison Burger\* 15

third pound all natural bison patty

"Brinner" Burger\* 16

half-pound all natural beef patty, fried egg,  
bacon or sausage with huckleberry jam



Veggie Burger 13

house-made veggie patty served with chipotle mayo

add cheese, hickory smoked bacon, onion, onion ring, sautéed mushrooms, or chili 1.5

## Quick Plates



Rustic Bison Pot Pie 27.5

bison stew, roasted root vegetables, topped with a puff pastry

Pasta Alfredo 20

fettuccine, fresh herbs in a homemade alfredo sauce

add chicken - 3.5



Appetite for Life - Healthy & Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.

\*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase  
your risk for food-borne illness, especially if you have certain medical conditions.

Please notify your server of any allergies or dietary restrictions.

1.5% utility charge will be assessed on all purchases

18% gratuity for parties of 6 or more

## Entrées

entrées are served with homemade jalapeño cheddar cornbread and dinner rolls with orange honey butter, vegetable of the day, and your choice between: loaded baked potato, rice pilaf, roasted garlic mashers, smokey bacon mac & cheese, or a small organic salad

### Wyoming Prime Rib\*

slow roasted and served with creamy horseradish and au jus  
grand teton cut (12oz) - 31 yellowstone cut (8oz) - 25

### Ribeye 28

10 oz. handcut ribeye steak  
served with beurre rouge

### Seared Local Trout\* 23

pan seared Idaho trout with sage brown butter

### Grilled Chicken Breast\* 23

airline chicken grilled and served with natural chicken jus

### Bison & Elk Meatloaf\* 27

wrapped in bacon, served with wild mushroom gravy  
and crispy, fried tobacco onions

### Stuffed Portabella Mushroom

whole portabella mushroom stuffed with wild rice, gruyere cheese, and our unique  
sweet chermoula sauce

21.5

### Salmon Filet 29.5

pan seared salmon filet served with a cashew butter meuniere served with wild rice

### Angler's Pride\* 15

our kitchen will prepare your day's prize trout if brought cleaned  
to the restaurant by 3 pm, choice of side included

*please note: there is an \$8.00 charge for splitting a meal, full sides are included*