

## *Soup*

### *Kettle Soup du Jour*

Chef's creation of the day  
7 cup, 9 bowl

### *Elk Chili*

Elk chili with white cheddar cheese  
9 cup, 11 bowl

## *Small Dishes*

### *Mural Room Salad*

Spring greens, sliced strawberry, crumbled feta cheese, and red onion  
with Wyoming Whiskey old-fashioned vinaigrette ~gluten free 10

### *Butcher's Plate*

Variety of charcuterie, local cheeses, Slide Ridge honey comb,  
fruit compote ~gluten free 15

### *Portabella "Ravioli"*

Portobello mushrooms, spinach, and leek cream,  
with roasted red pepper coulis and fried onions 10

## *Entrée Salads*

Includes freshly baked organic house breads and sweet butter

### *House Smoked Idaho Trout Caesar Salad*

House smoked local Idaho trout and romaine hearts tossed in house  
Caesar dressing with croutons 16

### *Greek Salad*

Baby greens and tomato with feta cheese, marinated cucumber,  
pickled sweet onions, and lemon-dill vinaigrette ~gluten free 14.50

### *Baby Kale Salad*

Baby kale, poached egg, bacon, red onion, and maple Zonker stout vinaigrette ~gluten  
free 16.50

 *Appetite for Life - Healthy & Sustainable Cuisine*

# Burgers & Sandwiches

Includes choice of house cut French fries, sweet potato fries, coleslaw, fresh raw vegetables or cut fruit

## *Chicken Carbonara Panini*

Chicken, arugula, and tomato with a parmesan-bacon Mornay sauce on panini bread 14

## *Tuscan Grilled Cheese*

Fresh mozzarella, roasted red peppers, heirloom tomatoes, asparagus tips, and balsamic reduction on panini bread 12

## *Classic Reuben*

Zonker stout braised corned beef, sauerkraut, Russian dressing, Havarti and Swiss cheese on Gaston's Bakery marbled rye 13

## *Short Rib Panini*

Red wine braised short ribs, caramelized onions, herb-horseradish aioli and cheese on panini bread 16

## *Turkey Confit Club*

Smoked turkey confit and cider braised pork belly with white Cheddar and Swiss cheese on double-decker Texas toast 14

## *Gunsight Notch Burger\**

1/2 pound Carter Country beef burger, Havarti cheese, bacon-onion marmalade, lettuce, tomato, and onion on a Gaston's Bakery bun 18

# Luncheon Entrées

## *Seared Idaho Rainbow Trout*

Blistered Roma tomatoes, brown butter-leek polenta, pine nut-sage vinaigrette~gluten free 18

## *Seared Duck Breast\**

Almond coconut cous cous, haricot verts, and cherry-mint compote 19

## *Yellow Lentils*

Calasparra rice, sofrito, Manzanilla olives, cilantro yoghurt 15

## *Durham Ranch Buffalo Flank Steak Roulade\**

Buffalo flank roulade with spinach-artichoke filling, Vertical Harvest baby green salad, toasted hazelnuts and red pepper coulis 21

## *Beef Bourguignon*

Braised beef short ribs in jus with Crimini mushrooms and buttered egg noodles 16

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server. All dishes prepared using local and sustainable products as available.