

## *Appetizers*

### *Portabella "Ravioli"*

Portobello mushrooms, spinach and leek cream, with roasted red pepper coulis and fried onions ~ vegetarian and gluten free 10

### *Roasted Wagyu Bone Marrow*

Parsley-shallot salad, toast points ~ gluten free 16

### *Buffalo Carpaccio\**

Huckleberry gastrique, rocket, Pecorino Romano cheese, and Pistachio ~ gluten free 15

### *Butcher's Plate*

house made charcuterie, local cheeses, Slide Ridge honey comb, fruit compote ~ gluten free 15

## *Soups*

### *Wyoming Whiskey Sweet Corn and Smoked Trout*

with dill crème fraiche 12

### *Kettle Soup du Jour*

Chef's creation of the day 9

## *Salads*

### *Tomato & Fresh Mozzarella*

Vertical harvest tomatoes, fresh milk mozzarella, balsamic reduction, and basil cress ~ vegetarian and gluten free 11

### *Smoked Trout Caesar Salad*

Romaine hearts, parmesan cheese, and croutons with house Caesar dressing 16

### *Mural Room Salad*

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

# Entrées

## *Beef Tenderloin\**

Duck fat mash, grilled asparagus, huckleberry demi-glace ~ gluten free 42

## *Braised Elk Short Rib*

Wild Mushroom Ragout, Parsnip Puree, Pickled Strawberries 46

## *Seared Idaho Ruby Red Trout*

Roasted corn and pancetta succotash, Romesco sauce, sage ~ gluten free 29

## *Wild Game Bolognese*

Pappardelle Pasta 38

## *Lemon Zest Brined Fried Chicken*

Promontory White Cheddar Grits, Braised Greens 36

## *Heluka Pork Tomahawk\**

Peach-lavender compote, broccolini, peach bacon-Goat Cheese Bread Pudding 38

## *Yellow Lentils*

Calasparra rice, sofrito, Manzanilla olives, cilantro yogurt ~  
gluten free and vegan option 22

## *Seared King Salmon\**

Quinoa tabbouleh, lemon scented Israeli cous cous, citrus beurre blanc 29

## *Sea Salt Crusted Prime Rib\**

caramelized rosemary red potatoes folded with horseradish crème fraîche and spinach  
~ gluten free (12oz) 35 (8oz) 28

## *Bison New York Strip and Frites*

House Cut Fries, Truffle Butter, Béarnaise Sauce, French Green Beans 42

 Appetite for Life- Healthy and Sustainable Cuisine

*\*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.*