


  
**THE WHISTLING GRIZZLY**
  
 WYOMING INN JACKSON HOLE

## appetizers

<b>soup</b>   <i>ask your server for our daily soup</i>	<b>10</b>
<b>boussarie farms market salad</b>   <i>seasonal baby vegetables, baby sweet lettuce, ricotta salata, pepitas, champagne vinaigrette</i>	<b>13</b>
<b>baby iceberg wedge</b>   <i>heirloom tomatoes, pickled onions, pancetta lardons, french breakfast radish, roquefort dressing</i>	<b>13</b>
<b>big eye tuna tartare</b>   <i>avocado, preserved lemon, garlic parsley croutons</i>	<b>17</b>
<b>garlic shrimp</b>   <i>garlic, white wine, piquillo butter, fresh herbs, crostini</i>	<b>18</b>
<b>house-smoked idaho steelhead trout dip</b>   <i>grilled flatbread, extra virgin olive oil, parsley</i>	<b>15</b>

## entrées

<b>grilled snake river farms hanger steak frites*</b>   <i>pomme frites, chimichurri</i>	<b>33</b>
<b>rocky mountain elk tenderloin*</b>   <i>confit fingerling potatoes, grilled asparagus, red eye au jus, huckleberry gastrique</i>	<b>47</b>
<b>kurobuta pork rack*</b>   <i>ancho chili -sweet potato purée, crispy brussel sprouts, pomegranate, pineapple mostarda</i>	<b>35</b>
<b>lemon herb seared idaho trout</b>   <i>rice pilaf, tomato caper coulis, dukkah</i>	<b>28</b>
<b>jidori chicken</b>   <i>airline chicken breast, eggplant caviar, mediterranean fregola salad, green harissa</i>	<b>30</b>
<b>wyoming beef or bison burger*</b>   <i>8 ounces fresh ground beef or bison, heirloom tomatoes, iceberg, 18/22 red onions, smoked mesquite aioli, aged white cheddar, brioche bun, fries</i> <i>add applewood smoked bacon 3 - add avocado 2 – add bourbon caramelized onions 2</i>	<b>18/22</b>

## dessert

<b>haderlie farms carrot cake</b>   <i>served warm with cream cheese frosting, toasted walnuts</i>	<b>12</b>
<b>formage blanc panna cotta</b>   <i>huckleberry confiture, biscotti</i>	<b>12</b>
<b>flourless chocolate torte</b>   <i>crème chantilly, chocolate sauce, summer berries</i>	<b>12</b>
<b>ice cream/sorbet</b>   <i>daily selection</i>	<b>9</b>

\*NOTICE: CONSUMING UNDERCOOKED MEAT AND EGGS COULD BE POTENTIALLY HAZARDOUS TO YOUR HEALTH.  
20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

-Executive Chef Marc Boussarie-


  
**THE WHISTLING GRIZZLY**
  
 WYOMING INN JACKSON HOLE

**-Wines by the Glass-GLS/BTL**

Ruffino Prosecco IT	<b>9-32</b>
Jean Luc Colombo Rose	<b>11-38</b>
Fat Bastard Chard FR	<b>10-35</b>
Oyster Bay SauvBlancNZ	<b>10-36</b>
J Vineyards Pinot Gris	<b>12-42</b>
Kung Fu Girl Riesling WA	<b>8-32</b>
Alamos Malbec AR	<b>8-32</b>
14 Hands Bordeaux WA	<b>9-36</b>
Firesteed Pinot Noir OR	<b>10-39</b>
Noble 337 Cab Sav CA	<b>10-39</b>

**-Wines by the Bottle- White**

Ancien Pinot Gris CA	<b>59</b>
Craggy Range Sav Blanc NZ	<b>46</b>
LouisJadotPouillyFuissé FR	<b>59</b>
Merry Edwards SavBlancCA	<b>88</b>
Sonoma-Cutrer Chard CA	<b>51</b>
Rombauer Chardonnay CA	<b>83</b>
Cakebread Chardonnay CA	<b>89</b>
Schramsberg Sparkling CA	<b>65</b>
Shafer Chardonnay CA	<b>109</b>
"Red Shoulder Ranch	

**-Wines by the Bottle- Sparkling**

Ruffino Prosecco IT	<b>32</b>
J California Cuvee CA	<b>47</b>
Schramsberg Sparkling CA	<b>67</b>
Veuve-Clicquot Yellow	<b>116</b>
Label Champagne FR	
Taittinger Brut La	<b>121</b>
Francaise Champagne FR	

**-Wines by the Bottle-Red**

A to Z Pinot Noir ORE	<b>48</b>
Louis Jadot Pinot Noir FR	<b>45</b>
J Vineyards Pinot Noir CA	<b>87</b>
Cakebread Pinot Noir CA	<b>99</b>
Kistler Pinot Noir CA	<b>128</b>
Concha Toro Cabernet CH	<b>38</b>
Justin Cabernet CA	<b>59</b>
Sterling Cabernet CA	<b>69</b>
Silverado Cabernet CA	<b>92</b>
Jordan Cabernet CA	<b>96</b>
Stags Leap Cabernet CA	<b>134</b>
Cakebread Cabernet CA	<b>141</b>
Caymus Cabernet CA	<b>144</b>
Shafer 1.5 Cabernet CA	<b>215</b>
Duckhorn Merlot CA	<b>108</b>
Ridge 3Valley Zinfandel CA	<b>63</b>
Orin Swift "Prisoner" CA	<b>93</b>
La Bouissiere Gigondas FR	<b>84</b>
Banfi Brunello Montelcino IT	<b>132</b>

\*NOTICE: CONSUMING UNDERCOOKED MEAT AND EGGS COULD BE POTENTIALLY HAZARDOUS TO YOUR HEALTH.  
 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

-Executive Chef Marc Boussarie-