



Dinner open daily 5:00pm-9:00pm

appetizers

soup <i>ask your server for our daily soup</i>	12
winter market salad <i>mixed greens, aged ricotta, pistachio, fennel, white balsamic vinaigrette</i>	14
baby iceberg wedge <i>heirloom tomatoes, pickled onions, pancetta lardons, french breakfast radish, roquefort dressing</i>	14
elk tartare* <i>duxelle, quail egg, parmesan crisp, capers, watermelon radish</i>	18
astoria salad <i>rainbow kale, spinach, blueberries, candied pecans, blue cheese, shumway farms maple skyr, pom gastrique, citrus vinaigrette</i>	16
colossal tiger shrimp <i>garlic, white wine, piquillo butter, fresh herbs, grilled baguette</i>	24
house-smoked idaho steelhead trout dip <i>grilled flatbread, extra virgin olive oil, parsley</i>	17
wyoming cowboy pops <i>braised beef short rib, wyoming slaw, chive oil, au-jus</i>	18

entrées

local wyoming prime beef/bison* <i>ask about our steak special</i>	MKT
market fish <i>ask about our fresh fish special</i>	MKT
rocky mountain elk tenderloin* <i>confit fingerling potatoes, grilled asparagus, red eye au jus, huckleberry gastrique</i>	48
pumpkin pasta <i>pappardelle pasta, burrata, pecorino</i>	31
add prime steak tips 15 - add elk 20	
kurobuta pork chop* <i>ancho chili -sweet potato purée, crispy brussels sprouts, pomegranate, pineapple mostarda</i>	41
brown butter diver scallops <i>pecorino risotto, orange-fennel beurre blanc, micro greens</i>	55
lemon herb seared idaho trout <i>rice pilaf, pazza reduction, dukkah</i>	31
wyoming beef or bison burger* <i>8 ounces fresh ground shumway farms beef or bison, iceberg, pickled onions, tomato, house aioli, gruyere, brioche bun, fries</i>	20/24
add applewood smoked bacon 4 - add avocado 3	

dessert

haderlie farms carrot cake <i>served warm with cream cheese frosting, toasted walnuts</i>	13
blood orange crème brulee <i>citrus brittle, candied blood orange</i>	15
flourless chocolate torte <i>crème chantilly, chocolate sauce, summer berries</i>	13
gelato/sorbet <i>daily selection</i>	10

*NOTICE: CONSUMING UNDERCOOKED MEAT AND EGGS COULD BE POTENTIALLY HAZARDOUS TO YOUR HEALTH.
20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.

-Executive Chef Matthew Viereck-

THE WHISTLING GRIZZLY

 WYOMING INN JACKSON HOLE

White by the Glass GLS/BTL

Ruffino Prosecco IT	11-39
Jean Luc Colombo Rose	12-40
Fat Bastard Chard FR	10-37
Sonoma-Cutrer Chard	16-53
Oyster Bay SauvBlanc NZ	10-37
J Vineyards Pinot Gris	13-45
Kung Fu Girl Riesling WA	9-33

Red by the Glass GLS/BTL

Alamos Malbec AR	10-35
14 Hands Bordeaux WA	10-36
Firesteed Pinot Noir OR	13-42
Noble 337 Cabernet CA	11-39
Justin Cabernet CA	20-66

Wines by the Bottle White

Ancien Pinot Gris CA	59
Craggy Range Sav Blanc NZ	49
Merry Edwards SavBlancCA	89
LouisJadotPouillyFuissé FR	66
Sonoma-Cutrer Chard CA	53
Saint Veran Croix FR	61
Stag's Leap "Karia" Chard CA	72
Rombauer Chardonnay CA	86
Cakebread Chardonnay CA	91
Shafer Chardonnay CA	117
"Red Shoulder Ranch"	

Wines by the Bottle Sparkling

Ruffino Prosecco IT	37
J California Cuvee CA	49
Schramsberg Sparkling CA	71
Nicolas Feuillate Reserve Brut Champagne FR	92
Veuve-Clicquot Yellow Label Champagne FR	116
Taittinger Brut La Francaise Champagne FR	121

Wines by the Bottle Red

A to Z Pinot Noir ORE	49
Louis Jadot Pinot Noir FR	55
J Vineyards Pinot Noir CA	87
Robert Sinsky Pinot Noir CA	96
La Colina Pinot Noir OR	115
Goldeneye Pinot Noir CA	123
Kistler Pinot Noir CA	128
Dumol Pinot Noir CA	182
Domaine Gerard Raphet FR	217
Chambolle Musigny Les Bussieres	
Concha Toro Cabernet CH	39
Justin Cabernet CA	66
Sterling Cabernet CA	73
7 Stories "Grati2ude"	76
Bordeaux Blend CA	
Silverado Cabernet CA	97
Jordan Cabernet CA	99
Stags Leap Cabernet CA	142
Cakebread Cabernet CA	147
Caymus Cabernet CA	171
Orin Swift "Papillon" CA	164
Shafer "1.5" Cabernet CA	215
Caymus "Special Select" Cabernet CA	464
Duckhorn Merlot CA	108
Ridge "3Valley" Zinfandel CA	63
Orin Swift "Prisoner" CA	97
La Bouissiere Gigondas FR	87
Banfi Brunello Montalcino IT	146
Molly Dooker "Boxer" Shiraz AU	63
Molly Dooker "Blue Eyed Boy" Shiraz AU	129

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