



appetizers

soup <i>ask your server for our daily soup</i>	10
winter market salad <i>seasonal baby vegetables, ricotta salata, pepitas, champagne vinaigrette</i>	14
baby iceberg wedge <i>heirloom tomatoes, pickled onions, pancetta lardons, french breakfast radish, roquefort dressing</i>	13
elk tartare* <i>mushroom duxelle, quail egg, garlic parsely croutons</i>	18
astoria salad <i>rainbow kale, spinach, blueberries, candied pecans, blue cheese, shumway farms lemon skyr, apple gastrique, citrus vinaigrette</i>	15
garlic shrimp <i>garlic, white wine, piquillo butter, fresh herbs, crostini</i>	20
house-smoked idaho steelhead trout dip <i>grilled flatbread, extra virgin olive oil, parsley</i>	16
wyoming cowboy pops <i>braised beef short rib, wyoming slaw, chive oil, au-jus</i>	18

entrées

local wyoming prime beef* <i>ask about our steak special</i>	MKT
rocky mountain elk tenderloin* <i>confit fingerling potatoes, grilled asparagus, red eye au jus, huckleberry gastrique</i>	47
kurobuta pork chop* <i>ancho chili -sweet potato purée, crispy brussels sprouts, pomegranate, pineapple mostarda</i>	39
braised grand teton lamb shank <i>farro risotto, roasted root vegetable, juniper-port demi glaze</i>	51
alaskan arctic char* <i>roasted heirloom carrots, warm gribiche sauce, wilted greens</i>	49
lemon herb seared idaho trout <i>rice pilaf, tomato caper coulis, dukkah</i>	28
pasta di zucca <i>homemade pappardelle, winter squash, wilted greens, burrata, garlic, parmesan</i>	27
wyoming beef or bison burger* <i>8 ounces fresh ground beef or bison, heirloom tomatoes, iceberg, red onions, house aioli, aged white cheddar, brioche bun, fries</i>	20/24
<i>add applewood smoked bacon 3 - add avocado 2 - add bourbon caramelized onions 2</i>	

dessert

haderlie farms carrot cake <i>served warm with cream cheese frosting, toasted walnuts</i>	13
caramalized panna cotta <i>apple cherry compote, biscotti</i>	13
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

-Wines by the Glass-GLS/BTL

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

-Wines by the Bottle- White

Ancien Pinot Gris CA	59
Craggy Range Sav Blanc NZ	46
Merry Edwards SavBlancCA	88
LouisJadotPouillyFuissé FR	63
Sonoma-Cutrer Chard CA	51
Stag's Leap Karia Chard CA	72
Rombauer Chardonnay CA	83
Cakebread Chardonnay CA	89
Shafer Chardonnay CA	109
“Red Shoulder Ranch”	

-Wines by the Bottle- Sparkling

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

-Wines by the Bottle- Red

A to Z Pinot Noir ORE	48
Louis Jadot Pinot Noir FR	45
J Vineyards Pinot Noir CA	87
Kistler Pinot Noir CA	128
Concha Toro Cabernet CH	38
Justin Cabernet CA	59
Sterling Cabernet CA	69
Silverado Cabernet CA	92
Jordan Cabernet CA	99
Stags Leap Cabernet CA	134
Cakebread Cabernet CA	141
Caymus Cabernet CA	144
Orin Swift “Papillon” CA	159
Shafer 1.5 Cabernet CA	215
Duckhorn Merlot CA	108
Ridge 3Valley Zinfandel CA	63
Orin Swift “Prisoner” CA	93
La Bouissiere Gigondas FR	84
Banfi Brunello Montelcino IT	132

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