



appetizers

soup <i>ask your server for our daily soup</i>	11
summer market salad <i>seasonal baby vegetables, ricotta salata, pepitas, champagne vinaigrette</i>	14
smoked trout salad <i>shaved radish, peppers, fennel baby kale, horseradish vinaigrette</i>	18
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 lemon skyr, apple gastrique, citrus vinaigrette</i>	16
garlic shrimp <i>garlic, white wine, piquillo butter, fresh herbs, crostini</i>	21
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
seafood vol-au-vent <i>puff pastry, scallops, shrimp, grouper, ahi tuna, roasted red peppers</i>	21

entrées

local wyoming prime beef/bison* <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>	48
kurobuta pork chop* <i>ancho chili -sweet potato purée, crispy brussels sprouts, pomegranate, pineapple mostarda</i>	41
pan seared grouper <i>baby heirloom carrots, creamed spinach & kale, black garlic butter</i>	47
brown butter diver scallops <i>avocado coconut purée, roasted tomatoes, brown butter</i>	55
lemon herb seared idaho trout <i>rice pilaf, tomato caper coulis, dukkah</i>	31
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> <i>add applewood smoked bacon 3 - add avocado 2 - add bourbon caramelized onions 2</i>	20/24

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-


**WHISTLING
GRIZZLY**
 WYOMING INN JACKSON HOLE

-Wines by the Glass-GLS/BTL

Ruffino Prosecco IT	10-35
Jean Luc Colombo Rose	11-38
Fat Bastard Chard FR	10-36
Sonoma-Cutrer Chard	15-53
Oyster Bay SauvBlancNZ	10-36
J Vineyards Pinot Gris	13-45
Kung Fu Girl Riesling WA	9-32
Alamos Malbec AR	9-32
14 Hands Bordeaux WA	10-36
Firesteed Pinot Noir OR	11-39
Noble 337 Cabernet CA	11-39
Justin Cabernet CA	19-63

-Wines by the Bottle- White

Ancien Pinot Gris CA	59
Craggy Range Sav Blanc N	46
Merry Edwards SavBlancCA	88
LouisJadotPouillyFuissé FR	63
Sonoma-Cutrer Chard CA	53
Stag's Leap Karia Chard CA	72
Rombauer Chardonnay CA	86
Cakebread Chardonnay CA	91
Shafer Chardonnay CA	109
"Red Shoulder Ranch"	

Wines by the Bottle- Sparkling

Ruffino Prosecco IT	35
J California Cuvee CA	49
Schramsberg Sparkling CA	71
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	51
J Vineyards Pinot Noir CA	87
Robert Sinsky Pinot Noir CA	96
La Colina Pinot Noir OR	115
Kistler Pinot Noir CA	128
Dumol Pinot Noir CA	182
Concha Toro Cabernet CH	39
Justin Cabernet CA	63
Sterling Cabernet CA	73
Silverado Cabernet CA	94
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
Caymus "Special Select" Cabernet CA	464
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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