

## SOUP AND SALADS

### SOUP OF THE DAY

Please Ask Your Server for Today's Soup Selection  
Cup 4.00 Bowl 6.00

### INSALATA CAPRESE

Slices of Ripe Tomato and Fresh Mozzarella, Topped with Fresh Basil Leaves, Drizzle of Extra Virgin Olive Oil and Balsamic  
11.00

### ANTIPASTO SALAD

Bed of Mixed Lettuce topped with Marinated Roasted Vegetables, Tomato Wedges, Olives, Smoked Ham, Genoa Salami, Provolone and House Made Italian Parmesan Vinaigrette served with a Breadstick  
11.00

### CLASSIC SNOW KING CAESAR

Romaine Lettuce, Croutons, Romano Cheese, Fresh Lemon and House Made Caesar Dressing  
9.00

Grilled Chicken Add 2.00

Grilled Shrimp Add 3.00

### MIXED GREEN SALAD

Mixed Lettuce, Tomato Wedges, Shredded Carrots, Cucumbers served with Your Choice of Dressing  
7.00

## SIDES

French Fry Basket 3.00

Chip Basket 3.00

Side Salad 3.00

## BEVERAGES

Great Northern Coffee 1.75

Great Northern Espresso Drinks Starting at 3.00

Hot Tea Selection 1.75

Iced Tea or Lemonade 1.75

Pepsi, Diet Pepsi, Mountain Dew, Root Beer, Sunkist

Orange or Dr. Pepper 1.75

## APPETIZERS

### FRIED CALAMARI

Lightly Dusted in Seasoned Flour and Fried served with House Marinara and Lemon Wedges  
9.00

### CATFISH FINGERS

Spicy, Cornmeal Breaded, Fried Finger Size Catfish Filets served with Remoulade Sauce and Lemon Wedges  
8.00

### CHICKEN WINGS

Lightly Breaded Fried Wings with Your Choice of Buffalo or Thai Sauce served with Celery Sticks and Bleu Cheese Dressing  
8.00

### EGGPLANT ROTINI

Lightly Breaded Slices of Eggplant Rolled and Stuffed with Ricotta and Mozzarella Cheeses then Baked in Marinara topped with Romano Cheese Served with a Breadstick  
9.00

### CHICKEN TENDERS

Seasoned Chicken Tenders served with Ranch or Bleu Cheese Dressing  
6.00

## SANDWICHES AND SUCH

### 1/2 LB BUFFALO BURGER

Served with Lettuce, Tomato and Onion

11.00

### 1/2 LB ANGUS BEEF BURGER

Served with Lettuce, Tomato and Onion

10.00

### ADDITIONAL BURGER TOPPINGS

Swiss, Cheddar, American, Pepperjack, Smoked Mozzarella, Bacon, Jalapenos, Banana Peppers and Mushrooms

.75 each

### HOT ITALIAN SAUSAGE SANDWICH

Grilled Hot Italian Sausage with Sautéed Onions and Peppers on Toasted Roll with Fries

9.00

### PO' BOY

Choice of Shrimp Dusted in Season Flour or Spicy Corn Meal Breaded Catfish Filet Tenderly Deep Fried on a Toasted Hoagie Roll topped with House Made Remoulade Sauce, Lettuce, Tomato and Onion

11.00

### ROASTED VEGGIE ON FLATBREAD

Marinated Grilled Vegetables, Lettuce, Tomato and Hummus Spread on Flat Bread

9.00

### VEGGIE QUESADILLA

Cheddar Jack Cheese, Tomatoes, Jalapenos, Green Onions, Roasted Corn and Black Beans in a Chipotle Flour Tortilla served with Sour Cream and Fire Roasted Tomato Salsa

8.00

Grilled Chicken Add 2.00

Grilled Shrimp Add 3.00

### CHICKEN PARMESAN SUB

Hand Breaded Marinated Chicken Breast Filet topped with Fresh Mozzarella ad House Marinara served on a Toast ed Sub Roll

9.00

### ITALIAN MELT

Smoked Ham, Genoa Salami and Smoked Mozzarella on a Hoagie Roll, Toasted and Melted, topped with Banana Peppers, Lettuce, Tomatoes and House Made Italian Parmesan Dressing

9.00

\*\* ALL SANDWICHES (EXCEPT QUESADILLA)  
SERVED WITH CHOICE OF BATTERED FRIES OR SNOW KING CHIPS\*\*

## PASTA

\*\*All Pasta Dishes served with Breadstick

### CHICKEN PARMESAN

Hand Breaded Marinated Chicken Breast topped with Fresh Mozzarella and Marinara served with Pasta Marinara

18.00

### PENNE PASTA WITH VODKA SAUCE

Penne Pasta Tossed in a Sauce of Pancetta, Fresh Basil, Cream Marinara and Flamed Vodka

18.00

### PASTA BOLOGNESE

Classic Bolognese Meat Sauce of Ground Beef and Italian Sausage, Carrots, Celery, Onions, Garlic and Tomato with Just a Hint of Cream served over Penne Pasta

15.00

### BLACKEND CATFISH & CAJUN PASTA

Cajun Seasoned Blackened Catfish Filet on a Bed of Penne Pasta Tossed in a Spicy Marinara Cream Sauce with Mushrooms, Onions and Italian Sausage

19.00

### EGGPLANT ROTINI

Lightly Breaded Slices of Eggplant Rolled and Stuffed with Ricotta and Mozzarella Cheeses Baked in Marinara and Romano served with Penne Marinara

17.00

### PASTA PUTENESCA

Linguine Pasta tossed in Sautéed Roma Tomatoes, Mushrooms, Garlic, Artichokes, Italian Olives and a Hint of Anchovy, Topped with Romano Cheese

14.00

### SEAFOOD FRA DIAVILA

Shrimp, Calamari, Mussels in a Spicy Marinara served on Linguine

18.00

### CHICKEN MARSALA

Marinated Chicken Breast, Spinach and Sliced Mushrooms in a Creamy Marsala Sauce with Linguine

18.00

## ENTREES

### STEAK PIZZAIOLA

Seasoned Pan Seared Rib-Eye Simmered and Topped with a Tomato Mushroom Onion Wine Sauce served with Pasta Marinara and Breadstick

25.00

### BUFFALO MEATLOAF

Home Made Meatloaf Made with Ground Buffalo, Topped with Mushroom Demi-Glace, served with Garlic Mashed Potatoes and Chef's Daily Selection of Fresh Vegetable

18.00

### SALMON FLORENTINE

Seasoned and Grilled Salmon Filet served on a Bed of Fresh Creamed Spinach, served with Wild Rice and Chef's Daily Selection of Fresh Vegetable

21.00

### HERBROASTED CHICKEN

1/2 Herb Roasted Chicken served with Garlic Mashed Potatoes and Chef's Daily Selection of Fresh Vegetable

16.00

### RIB-EYE

12 oz Hand Cut Choice Rib-Eye, Seasoned and Grilled to Your Specifications and Topped with Sautéed Mushrooms and Demi-Glace, served with Garlic Mashed Potatoes and Chef's Daily Selection of Fresh Vegetable

25.00

## BEER

### DRAFT

Snake River Brewery ~ Jackson Hole

Pale 4.00

OB-1 5.00

Pakos Eye P-A 4.50

Guinness 5.00

Bud Light 4.00

PBR 3.00

### BOTTLED

**Domestic 4.00**

Bud Light

Bud Light Lime

Budweiser

Mic Ultra

Coors Light

Miller Light

**PBR 16oz Tallboys  
3.00**

**Microbrew &  
Import 5.00**

Fat Tire

Heineken

Corona

Blue Moon

Stella Artois

Moose Drool

SNR Pale

SNR Lager

## WINE

### WINE BY THE GLASS

**Snow King House Wine ~ Barefoot 6.00**

Cabernet Sauvignon

Merlot

Pinot Noir

Shiraz

Chardonnay

Reisling

Pinot Grigio

White Zinfandel

Cabernet, Robert Mondavi 7.00

Cabernet, Alexander Valley 9.50

Merlot, Clos du Bois 9.50

Pinot Noir, Erath Vineyards 9.00

Shiraz/Syrah, Coppola 7.00

7 Deadly Zins 7.00

Sparkling, Domaine Chandon 9.50

Chardonnay, Trefethen 9.50

Pinot Grigio, Francis Coppola 7.00

Sauvignon Blanc, Coppola 8.00

## WINE BY THE BOTTLE

### Reds

Barefoot Merlot, Cabernet and Pinot Noir 25.00

Robert Mondavi Private Selection Cabernet, CA 25.00

Alexander Valley Vineyards Cabernet, CA 40.00

Sterling Vineyards Cabernet, Napa, CA 50.00

Shafer One Point Five Cabernet, Napa, CA 95.00

Ravenswood Vintner's Blend Merlot, CA 28.00

Clos de Bois Merlot, Sonoma County, CA 33.00

Wild Horse Merlot, Paso Robles 38.00

Sterling Vineyards Merlot, Napa, CA 50.00

Erath Vineyards Pinot Noir, OR 40.00

Kings Estate Pinot Noir, Willamette Valley 48.00

Francis Coppola Syrah, Napa, CA 30.00

Ravenswood Old Vine Zinfandel, Sonoma, CA 25.00

7 Deadly Zinfandel, CA 32.00

Marques de Caceres, Rioja, Spain 32.00

Villa Caffaggio Chianti, Italy 45.00

### Whites

Barefoot Chardonnay, Pinot Grigio and Reisling 25.00

Kendall Jackson Vintner's Reserve Chardonnay 32.00

Trefethen Chardonnay, Napa Valley, CA 55.00

Jordon Chardonnay, Russian River Valley, CA 62.00

Francis Coppola, Bianco, CA 25.00

Luna Vineyards, Pinot Grigio, Napa Valley, CA 38.00

Robert Mondavi Private Selection Reisling, CA 25.00

Caymus Conundrum Meritage, CA 47.00

### Champagne & Sparkling

Domaine Chandon Brut, CA, NV 39.00

Moet & Chandon, White Star Extra Dry, France, NV 84.00

Vueve Clicquot, Yellow Label, France, NV 750ml 95.00

Vueve Clicquot, Yellow Label, France, NV 375 45.00

Moet & Chandon Dom Perignon, France 225.00