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**S T A R T E R S**  
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<b>Heirloom Tomato Bisque</b>	<b>11</b>
arugula and basil pesto, focaccia croutons	
<b>French Onion Soup</b>	<b>11</b>
caramelized onion, baguette crouton, gruyere cheese	
<b>* Charcuterie &amp; Cheese Board</b>	<b>21</b>
prosciutto, soppressata, capicola, onion jam, accruements, rustic bread, crackers, assorted domestic and imported cheeses	
<b>Buffalo Wings</b>	<b>18</b>
the usual suspects, carrot, celery, blue cheese, choice of original buffalo, spicy honey sriracha (HOT), or BBQ	
<b>House Smoked Idaho Trout Dip</b>	<b>17</b>
grilled flat bread, extra-virgin olive oil, fines herbes	
<b>Spanish Shrimp</b>	<b>19</b>
garlic, white wine, smoked paprika butter, crostinis	
<b>Haydens Nachos</b>	<b>APP 12 / ENTREE 17</b>
corn chips, shredded cheddar, jack cheese, sour cream, guacamole, black beans, pickled jalapeños, red onions, salsa	
<b>Add: bison chili \$5, grilled chicken breast \$5, or marinated flank steak \$14</b>	

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**S A L A D S**

<b>* Classic Caesar Salad</b>	<b>SM 12 / LG 14</b>
romaine hearts, anchovy dressing, parmigiano reggiano, garlic croutons	
<b>Heirloom Tomato &amp; Burrata</b>	<b>15</b>
heirloom tomatoes, burrata, lemon shallot vinaigrette, micro basil, aged balsamic glaze, grilles crostini's. <b>Add: Prosciutto \$4</b>	
<b>Cobb Salad</b>	<b>SM 14 / LG 18</b>
chopped romaine and iceberg, farm egg, avocado, bacon, heirloom baby tomatoes, grilled chicken, scallions, blue cheese crumbles, red wine vinaigrette	
<b>* Teton Greenery Salad</b>	<b>SM 12 / LG 14</b>
organic baby greens, red onions, kalamata olives, english cucumber, heirloom baby tomatoes, goat cheese, candied pecans, dried cranberries, aged balsamic vinaigrette	

**A D D O N S**

<b>Grilled Chicken</b>	<b>6</b>
<b>Seared Salmon</b>	<b>14</b>
<b>Marinated Flank Steak</b>	<b>14</b>

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**M E A L S & S H A R E A B L E S**  
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<b>Bison Chili</b>	<b>21</b>	<b>Wild Game Shepherd's Pie</b>	<b>22</b>
green chili, navy beans, cheddar, corn hatch chili, cornbread		elk, bison, boar stew, mirepoix, sweet peas, mashed potatoes, gruyere	
<b>* Tuna Poke Bowl</b>	<b>23</b>	<b>* Pan Seared Idaho Trout</b>	<b>28</b>
sushi rice, avocado, cucumber, soy, ginger, ponzu, togarashi, scallions, spicy mayo		rice pilaf, tomato caper coulis, dukkah	
		<b>* Steak Frites</b>	<b>28</b>
		6-ounce grilled NY steak strip, french fries, chimichurri	



**20% SERVICE CHARGE WILL BE ADDED TO EACH GUEST CHECK**

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 \* Consuming raw or undercooked meats, nuts, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any additional dietary restrictions.

## H A N D H E L D S

<p><b>Grilled Cheese &amp; Tomato Soup</b> 17 sourdough bread, american cheese, provolone cheese, tomato soup</p> <p><b>Pressed Cubano Sandwich</b> 19 roast pork, country ham, swiss, dill pickles, yellow mustard, pan cubano, served with fries</p> <p><b>Smoked Turkey Stack Sandwich</b> 19 smoked turkey, swiss, applewood bacon, mayo, LTO, sourdough bread, served with fries</p> <p><b>Philly Cheese Steak Sandwich</b> 20 sliced ribeye steak, caramelized onions, provolone, mayo, amoroso roll, served with fries</p> <p><b>Reuben Sandwich</b> 19 pastrami, swiss, sauerkraut, thousand island, marble rye, served with fries <i>(the Rachel, substitute w/ turkey)</i></p> <p><b>* Grilled Steak Sandwich</b> 22 marinated steak flank, caramelized onions, baby arugula, steak sauce aioli, served with fries</p> <p><b>BLTA</b> 19 toasted panini bread, applewood-smoked bacon, heirloom tomatoes, romaine hearts, avocado, herb aioli</p>	<p><b>Baja Style Fish Tacos</b> 20 beer battered cod, cilantro slaw, chipotle crema, soft flour tortillas, lime</p> <p><b>Grilled Chicken Sandwich</b> 19 brioche bun, caesar aioli, provolone, applewood-smoked bacon, guacamole, LTO</p> <p><b>Caprese Panini</b> 19 burrata, heirloom tomatoes, arugula and basil pesto on chibatta roll</p> <hr/> <p><b>BURGER ADDS: bacon \$4, avocado \$3 bison chili \$3, fried egg \$3</b> 22</p> <p><b>* Bison Burger</b> 21 grilled 1/2 lb burger, tomato, smoked aioli, onion, baby arugula, aged white cheddar, brioche bun, served with fries</p> <p><b>* Wagyu Burger</b> 19 grilled 8-ounce burger, white cheddar, LTO, special sauce, brioche bun, served with fries</p> <p><b>Vegetarian Burger</b> roasted vegetables &amp; peppers, brown rice, spinach, gruyere, LTO, garlic aioli, brioche bun, served with fries</p>
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## F L A T B R E A D S \$ 1 9

**Margherita**  
tomato sauce, fresh mozzarella, pecorino, heirloom baby tomatoes, basil

**Mushroom**  
mushrooms, truffle tremor, fontina, thyme

**Burnt Pepperoni**  
tomato sauce, burnt pepperoni, fresh mozzarella, pecorino, basil, hot honey

**Five-O**  
tomato sauce, pepperoni, spanish chorizo, sausage, pancetta, fresh mozzarella

## D E S S E R T S

**Trio of Gelato or Sorbet**  
du jour  
\$10

**Valrhona Chocolate Truffle Cake**  
chocolate coulis, crème chantilly & fresh berries  
\$12

**Warm Carrot Cake**  
cream cheese frosting, coconut, walnuts, carrot coulis.  
\$12

**Peach Cobbler**  
palisades peaches, oat crumble, vanilla gelato  
\$12



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