

BRANDING IRON

at Grand Targhee Resort

STARTERS

SOUP DU JOUR	7
SWISS FONDUE Gruyere, Emmental, 460 ° Bread	15
FRIED BRUSSEL SPROUTS Caper Sriracha Aioli	8
SMOKED TROUT JALEPENO DIP House made Pita Chips	14
FRIED HOUSEMADE PICKLES Chipotle Aioli	10
TRUFFLE FRIES Idaho Fries, Black Truffle, Parmesan	9
TARGHEE CAPRESE Burrata Cheese, Heirloom Tomato Pickled Red Onion, Grilled 460° Sourdough	15

GREEN PLATES

BRANDING IRON SALAD Pear, Pomegranates, Butternut Squash Candied Walnut, Clawson Local Greens Honey White Balsamic Vinaigrette	8
BEET SALAD Red and Golden Beet, Garlic Crouton, Clawson Local Greens, Citrus Thyme Vinaigrette	9
ROCKY MOUNTAIN COBB SALAD Smoked Trout, Bacon Lardon, Boiled Egg Heirloom Tomato, Avocado, Butter Lettuce Blue Cheese Vinaigrette	15
ROASTED CAULIFLOWER SALAD Brussel Sprouts, Golden Raisins Crispy Carrot, Clawson Local Greens Preserved Lemon Vinaigrette	11
Add: Grilled Chicken	5
Smoked Trout	9
Flat Iron	8

Parties of 7 or more may be entitled to an 18% service charge.

Please note that thoroughly cooking foods of animal origin, including pork, beef, and seafood reduces the risk of food borne illness

LARGE PLATES

GRILLED NEW YORK Wyoming Raised Durham Ranch, Sweet Potato Dauphine, Seasonal Vegetable	31
BISON WIENER SCHNITZEL Country Fried Steak, Green Chile Mash Roasted Tomato Sauce, Seasonal Vegetable	26
FREE RANGE CHICKEN BREAST House made Fettucine, Tomato Fresh Mozzarella, Basil Pesto Cream Sauce	24
GRILLED PORK TOMAHAWK CHOP Cowboy Beans, Barbeque Sauce Seasonal Vegetable	32
ELK BOLOGNESE House made Pappardelle, Mushroom, Zucchini	24
BUTTERNUT SQUASH RAVIOLI Sage, Hazelnut, Caramelized Apple Butternut Sauce	22
BEEF SHORT RIBS Braised Short Ribs, Fingerling Potato Seasonal Vegetable	25
MONTANA TROUT Trout Culture Trout, House Made Linguini, Tomato, Pork Belly, Parsnip and Caramelized Onion Sauce	29

BURGERS AND SANDWICHES

Served on 460° Artisan Bun with Hand Cut Fries	
ANGUS BEEF Hand Formed Grass Fed Angus Patties Lettuce, Tomato, Onion Cheddar or Swiss Cheese	15
ELK BURGER Caramelized Onion, Mushroom, Cheddar	16
PORTABELLA SANDWICH Roasted Tomato, Fresh Mozzarella Avocado	14
SMOKED BRISKET SANDWICH Caramelized Onion, Swiss Cheese, Barbeque Sauce	15

APRÈS DAILY

3 PM – 5 PM

\$1 OFF DRAFT BEERS

\$1 OFF WELL DRINKS

25% OFF WINE BY THE GLASS

SUNDAYS

Brunch 8:30 AM - 3 PM

Prime Rib Dinner - 5 PM