

# BRANDING IRON

at Grand Targhee Resort

## STARTERS

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

## GREEN PLATES

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

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

## BURGERS AND SANDWICHES

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

## 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**