

Chef's Features

lobster

8 OZ. CARIBBEAN TAIL 25 each

appetizers

SESAME GINGER SEARED SEA SCALLOPS - served with julienne vegetables and freshly chopped cilantro 19

entrées

VENISON WITH BLACKBERRY SAUCE - two New Zealand, farm-raised, bone-in venison chops, roasted to perfection and served with a fresh blackberry demi-glace 50

GARLIC CRUSTED HALIBUT - topped with a delicious garlic crust and served on a slice of vine-ripened tomato with fresh lemon-butter and fresh parsley 38

dessert

WARM APPLE CRUMB TART - granny smith apples baked with streusel crust and vanilla ice cream 10

signature soft drinks

JACKSON HOLE SODAS 5 GINGER MINT FIZZ 5
SPARKLING POMEGRANATE LEMONADE 5

prime time dinner menu

OFFERED NIGHTLY UNTIL 6:30PM

CHOICE OF SOUP OR SALAD, ENTRÉE, SIDE ITEM AND DESSERT

choice of starters

STEAK HOUSE SALAD, CAESAR SALAD OR LOBSTER BISQUE

choice of entrées

56.95
FILET*
RIBEYE*
HALIBUT

48.95
PETITE FILET*
STUFFED CHICKEN BREAST
SIZZLIN' BLUE CRAB CAKES
CHEF'S FRESH FISH SELECTION

choice of personal side items

CREAMED SPINACH OR GARLIC MASHED POTATOES

choice of dessert

FLOURLESS CHOCOLATE SIN CAKE WITH A HINT OF ESPRESSO
FRESH BERRIES AND SWEET CREAM
ICE CREAM OR SORBET

YOUR CHEF,
BRETT BARTHOLOMA

**Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*