

# Chef's Features

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## lobster

8 OZ. CARIBBEAN TAIL 26 each

## appetizers

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

## entrees

VENISON WITH BLACKBERRY SAUCE - two New Zealand, farm-raised, bone-in venison chops, roasted to perfection and served with a fresh blackberry demi-glace 52

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

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## 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

**57.95**

FILET\*  
RIBEYE\*  
HALIBUT

**49.95**

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.*