



JACKSON HOLE
Golf & Tennis Club

STARTERS

MUSSELS & CHORIZO* 14

shallot, garlic, white wine butter sauce, grilled bread

LOCKHART BEEF TARTARE* 14

local grass-fed beef, crispy capers, whole grain mustard, sour dough cracker

MUSHROOM RISOTTO 12

wild mushrooms, sunflower sprout, sunflower seed pesto, 6 yr aged goat parm

SCALLOP SASHIMI 12

panisse, green charmoula, marinated cherry tomato

SOUP & SALAD

SOUP du JOUR mp

ROASTED BEET SALAD 12

Vertical Harvest sweet mix, crème fraiche, vadouvan, meyer lemon

WINTER GARDEN SALAD 8

Vertical Harvest greens, shaved vegetables, red wine vinaigrette

ENTRÉES

PLEASE ASK YOUR SERVER ABOUT OUR CHILDREN'S MENU

FRESH MANILLA CLAMS* 30

house cured bacon, fettuccini, white wine cream sauce, charred leeks

WAGYU STRIP LOIN* 40

tuscan style potatoes, salsa verde, balsamic

BRAISED LAMB SHANKS* 36

gremolata onion, parsnip purée, roasted root vegetables

POTATO GNOCCHI 28

spicy marinara, carrot, fennel, arugula, first snow goat cheese

CHEF'S TASTING MENU 75

chef will design a special, seasonal four-course menu for your enjoyment

18% Gratuity is Included on All Checks

- PLEASE INFORM YOUR SERVER OF ANY ALLERGIES -

* Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, or shellfish reduces the risk of food-borne illness.