



APPETIZERS & TEASERS

LOBSTER 'HOT POCKETS'

Chef prepared crispy pockets filled with lobster and a creamy dill farmers cheese topped with chives and served with a cool cucumber salsa. 13

MUSHROOM AND ARTICHOKE CROSTINIS

A creamy mushroom and artichoke spread served over sliced baguettes and toasted golden brown. 10

CHEF'S MEAT AND CHEESE PLATE

A chef specialty. An assortment of homemade sausage and cheeses served with crackers and spiced walnuts. 13

SEARED OSTRICH STEAK

Pepper crusted ostrich served over a warm shiitake and spinach salad with a sherry bacon vinaigrette. 14

STUFFED WYDAHO POTATO SKINS

Local Idaho Russets loaded with bacon, cheddar cheese, and green onions. Served with salsa and sour cream. 10

CHEF PREPARED SOUPS

Homemade Soup of the Day - The Chef's daily inspiration or Potato Beer & Cheese. 6

DINNER ENTREES

All our beef is locally raised in American Falls, ID and we are proud to serve Snake River Farms American 'Wagyu' beef and RR Ranch all Natural grass-fed beef - raised along the Snake River plain. Some of the best beef in the world is proudly served at the Branding Iron Grill as well as across the resort at all of our eateries. This is who we are and this is what we want to present to you....our guest. Entrees include a one trip salad bar.

GRILLED DOUBLE R RANCH BEEF TENDERLOIN

Served with a wild mushroom bordelaise, mashed Idaho russett potatoes, and seasonal vegetables. 32

HOISIN GLAZED BUFFALO SHORT RIBS

Braised Wyoming Buffalo short ribs served over gingered coconut sweet potato puree and served with seasonal vegetables. 29

GRILLED DOUBLE R RANCH NEW YORK STRIP

Served with a green peppercorn brandy demi glace, mashed Idaho russet potatoes and seasonal vegetables. 28

GRILLED DOUBLE R RANCH FLAT IRON

Served with cajun dusted sweet potato fries, seasonal vegetable, and drizzled with a maple bourbon glaze. 16

LEMON OREGANO GRILLED CHICKEN BREAST

Served with a light garlic herb sauce over pesto mashed potatoes with seasonal vegetables. 18

GRILLED IDAHO TROUT

Topped with a citrus saffron butter, wild rice pilaf, and seasonal vegetables. 19

PAN SEARED LOCAL ELK STRIP LOIN

Served with a huckleberry apple pan sauce, bacon roasted redskin potatoes, and seasonal vegetables. 33

SMOKED DUCK LEG

Topped with warm duck confit and cherry chutney, with a spiced walnut rice pilaf, and seasonal vegetables. 29

SANDWICHES, LIGHTER FARE, AND HOME-STYLE SELECTIONS

SMOKED SALMON PASTA

Over angel hair pasta with spinach, mushrooms, and grape tomatoes in a light white wine butter sauce with fresh herbs. 18. We also offer gluten free pasta—let your server know.

HOUSE CHEF'S SALAD

A spin on the traditional salad: A roasted red pepper and sun-dried tomato salad tossed in a chipotle red wine vinaigrette served over a bed of mixed greens with roasted Kurobuta Pork and house smoked turkey breast, cheddar cheese, and hard boiled egg. 13

TOFU STIR-FRY

Stir fried tofu and vegetables served over a gingered coconut and sweet potato puree in a sweet and spicy red curry sauce. 15

THE PEAKED PORK SANDWICH

Roasted Kurobuta pork loin served on ciabatta with pickled onions and a huckleberry cream cheese. 12.50

CHERRY CHIPOTLE CHICKEN SALAD SANDWICH

Served on toasted wheat bread with boursin cheese, spiced walnuts, lettuce, onion, and tomato. 12

CHEF'S BEEF STROGANOFF

Delectable all natural beef tips stewed in a homemade beef broth with fresh mushrooms and egg noodles. 15

GRANDMA'S MAC & CHEESE

Spiral pasta tossed in a homemade cheese sauce with toasted bread crumbs - warm, hearty and delicious just like mom & grandma used to make. 13

THE DREAM CATCHER BURGER

1/2 pound Kobe blended all natural beef burger with a choice of swiss, cheddar, provolone, pepper jack, or smoked gouda. 10.50 Add mushrooms, bacon, grilled onions, jalapeno bottle caps or blue cheese. 1.25 each

SANTA FE BLACK BEAN BURGER

Vegetarian black bean patty with mild spice, roasted corn and red peppers. 10

CHEF MADE DESSERTS

Proud creations of Chef Chris Mistak.

HUCKLEBERRY POUND CAKE

Served with a warm huckleberry sauce. 5

WARM LAVA CAKE ALA MODE

Warm on the outside and gooey on the inside. 6

PEANUT BUTTER COOKIE SUNDAE

Drizzled with caramel sauce salted peanuts vanilla ice cream and whipped cream. 5

GRAND TARGHEE'S 'JJB' SMORES

An adult spin on a favorite with Bourbon tossed marshmallows and a warm chocolate rum ganache. 6

KIDS TREATS

Kids mini corn dogs with fries. 6

Kids pasta with butter, parmesan, or marinara. 6

Kids Grilled Cheese with fries. 5.5

Kids chicken tenders served with fries and ranch dipping sauce. 6.5

Kids ¼ lb burger with cheese and fries. 7

Homemade Kids Mac & Cheese
- just like grandma use to make. 7

KIDS ENTREES

Kids grilled chicken breast served with mashed potatoes and vegetables. 9

Kids Steak served with mashed potatoes and vegetables. 12

Parties of 6 or more may be entitled to an 18% service charge.
No split checks on large parties please. \$3 split plate fee for all split plates.

