



BRANDING IRON

GRAND TARGHEE RESORT
Alta, WY

STARTERS

STUFFED WYDAHO POTATO SKINS

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

GRILLED AND STEAMED POT STICKERS

Pork pot stickers sprinkled with sesame seeds and served with a sweet soy dipping sauce. 10

TRUFFLE FRIES

Tossed in a rich truffle butter and dusted with Parmesan cheese. 8.5

STEAMED CLAMS

Little neck clams steamed in white wine, garlic, tomato, and herbs served with grilled baguettes. 11

CHEF'S MEAT AND CHEESE PLATE

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

SOUP AND SALAD

HOMEMADE HOUSE SOUP

Soup of the day - the chef's daily inspiration or Potato Beer & Cheese. 6

ALL-YOU-CAN-EAT SOUP & SALAD BAR 10

HOMESTYLE SELECTIONS

Hearty, 'Cozy' items straight from the pantry at home!

CHEF'S BEEF STROGANOFF

Delectable all natural beef tips stewed in a home-made 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

B-I-G BURGERS

All our burgers are a ½ lb blend of Snake River Farms Kobe Beef and RR Ranch all Natural Beef. Served with Parmesan Fries. Add all you can eat salad bar for 3

THE DREAM CATCHER

Choice of swiss, cheddar, provolone, pepper jack, or smoked gouda. 10.5
Add mushrooms, bacon, grilled onions or jalapeno bottle caps. 1.25 each

THE CRAZY HORSE

Topped with provolone, apple wood smoked bacon, house BBQ sauce, and crispy fried onions. 12

THE PLAZA PATTY MELT

Loaded with sautéed onions and swiss on grilled marble rye bread. 11.50

FIRE ON THE MOUNTAIN

Cajun spice dusted with pepper jack cheese and jalapeno bottle caps. 12

'THE PBBB'

Peanut butter bacon burger - dusted with a Szechuan seasoning and topped with creamy peanut butter and Bacon. 11.50

THE BIG THUNDER

Bacon, swiss cheese, mushrooms, and pepperoncinis. 11.50

SANTA FE BLACK BEAN BURGER

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

SANDWICHES AND WRAPS

Served with parmesan fries. Add all you can eat salad bar for 3

KOBE BEEF PASTRAMI MUSHROOM MELT

On marble rye bread with cheddar cheese and a horseradish cream sauce. 13.50

CHERRY CHIPOTLE CHICKEN SALAD SANDWICH

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

CRAB CAKE CROISSANT SANDWICH

Served with lettuce, tomato, onion, and a spicy remoulade. 14

SMOKED TROUT WRAP

In a spinach tortilla with fresh spinach, dill honey mustard, and a cool cucumber salsa. 12

GRILLED VEG HEAD WRAP

Grilled zucchini, squash, roasted red peppers, grilled portabello, lettuce, tomato, onions, and a pesto mayo served in a spinach wrap. 10.50

THE PEAKED PORK SANDWICH

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



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. Unbelievable! 6

KIDS MENU

12 and under please!

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

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

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.

