

# TETON PINES

## ~ STARTERS ~

**BLUE CRAB BISQUE 14**  
Sweet bell pepper, scallion, blue crab

**TEMPURA SPICY TUNA ROLL 18**  
Flash fried tempura, purple cabbage, carrot, green onion, togarashi aioli

**ARANCINI 15**  
Crispy risotto bites, parmesan herbs, basil-pesto romesco sauce

**SWANKY HOUSEMADE POTATO CHIPS 12**  
Blue cheese fondue, applewood smoked bacon, chives

**STRIPED BASS SASHIMI 18**  
Lemongrass vinaigrette, passion fruit purée, white soy

## ~ SALADS ~

**HOUSE SALAD 10**  
Mixed greens, cucumber, tomato, red onion, choice of dressing

**HEARTS OF PALM SALAD 13**  
Grilled red onion, roasted artichoke, tomato, olives, cucumber, ricotta salata, greek dressing, grilled flatbread

**ROASTED RED BEET & BURRATA 14**  
Crushed pistachio, arugula, golden balsamic vinaigrette

**SPINACH & KALE CHOP 13**  
Roasted butternut, parsnip, apple, pumpkin seed, goat cheese, fig vinaigrette

## ~ ENTRÉES ~

**SNAKE RIVER FARM WAYGU RIBEYE 42**  
Topped with compound butter, roasted fingerling potato, haricots verts, heirloom tomato  
**Urlari, Pervale, Super Tuscan, IGT, Italy**

**ROASTED PACIFIC HALIBUT 38**  
Cannellini beans, tomato, fennel, squash, white wine, grilled lemon  
**Phelps Creek Vineyards, Pinot Gris, Columbia George**

**FRIED CHICKEN BREAST 28**  
Black eyed peas, collard greens, smoked bacon, yukon gold mashed potato, pan gravy  
**Zaccagnini, Montepulciano D'Abruzzo, Italy**

**FREE RANGE ELK CHOP 42**  
Roasted carrot, pearl onion, root vegetable purée, huckleberry demi  
**Silverado, Estate Grown, Cabernet Sauvignon, Napa**

**BRAISED LAMB SHANK 38**  
Yellow curry, coconut milk, potato, garbanzo beans, purple cabbage, broccolini, jasmine rice  
**Oakville Winery, Zinfandel, Napa**

**CLASSIC DUCK CASSOULET 34**  
Duck confit, chicken apple sausage, butter beans, tomato, herbs  
**Maison Roche de Bellene, Burgundy, France**

**PAN SEARED SCUNA BAY SALMON 36**  
Couscous primavera, microgreen salad, dill beurre blanc  
**Sonoma-Cutrer, Russian River Ranches, Chardonnay, Sonoma**

**GOURMET BURGER 20**  
Local Mead Ranch beef, white cheddar, bibb lettuce, roasted tomato, herbed aioli  
**Ca'de Calle, Malbec Blend, Argentina**

18% gratuity will be added to your bill ~ \$2 will be added to any item split in kitchen

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions*

Food & Beverage Director - Robin Gallivan Executive Chef - Joseph McGarry  
Sous Chef - Bernie Tkaczyk PM Dining Room Manager - Angie Morris

