

TETON PINES

~ STARTERS ~

GAZPACHO 7/9

Ice cold tomato and garden vegetable soup with sour cream and croutons

GRILLED ASPARAGUS & WHIPPED BURRATA 14

Prosciutto, heirloom tomato, aged balsamic

NAAN BREAD & WARM CHEVRE CHEESE 15

Marinated olives, roasted garlic cloves, pickled sweet pepper

THAI CHICKEN SPRINGROLLS 14

Napa and purple cabbage, sugar snap pea, carrot, peanuts, pad thai sauce

SWANKY HOUSEMADE POTATO CHIPS 10

Bleu cheese fondue, applewood smoked bacon, chives

TUNA TARTARE 16

Tomato, caper, basil caviaroli, lemon zest

~ SALADS ~

CAESAR SALAD 11

Hearts of romaine, white anchovy, croutons, shaved parmesan regiano

HOUSE SALAD 10

Mixed greens, cucumber, tomato, red onion, choice of dressing

ROCKET ARUGULA SALAD 12

Heirloom tomato, pecorino romano, lemon vinaigrette

RED BEET SALAD 14

Goat cheese, quinoa, parsley, hazelnuts, blood orange vinaigrette

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 Dining Room Manager - Angie Morris



~ *LIGHTER FARE* ~

SEARED AHI TUNA 24

Jerk rubbed, organic cabbage slaw, pineapple, mango ginger dressing, sweet soy aioli
Quinta De Gomariz, *Espardeiro Rose*, Portugal

BAKED MANICOTTI 20

Lemon basil ricotta, crushed tomato, parmesan cheese,
julienned zucchini and yellow squash
Zaccagnini, *Montepulciano D'Abruzzo*, DOC, Italy

CRISPY DUCK CONFIT SALAD 22

Spinach, kale, arugula, carrot, cranberry, white bean, quinoa, pink peppercorn vinaigrette
Henry Estate, Barrel Select, *Pinot Noir*, Umpqua

~ *ENTREES* ~

SEARED BEEF TENDERLOIN 40

Crimini mushroom, asparagus tips, cherry tomato, demi glace, butternut squash purée
Urlari, Pervale, *Super Tuscan*, I.G.T., Italy

BRAISED PORK SHANK 34

Yukon mashed potato, steamed asparagus, brandy demi glace
Oakville Winery, *Zinfandel*, Napa Valley

TERIYAKI GLAZED HALIBUT 38

Sesame noodles, bok choy, edamame, purple cabbage, shiitake mushroom, miso broth
Phelps Creek Vineyards, *Pinot Gris*, Columbia George

FRIED CHICKEN BREAST 28

Whipped potato, succotash, bacon, pan gravy
Maison Roche De Bellene, *Burgundy*, France

GRILLED ANGUS T-BONE 55

Truffled tempura crimini mushrooms
Cinder, *Syrah*, Snake River Valley

SOUTHERN STYLE SHRIMP AND GRITS 34

White cheddar grits, bell pepper, onion, andouille sausage, shellfish broth
Ruttenstock, *Grüner Veltliner*, Austria

JH HEREFORD RANCH NEW YORK STRIP 40

Arugula, roasted fennel, tomato, aged balsamic, roasted potato, basil pesto
Prazo De Roriz, *Tempranillo Blend*, Douro, Portugal

GOURMET BURGER 20

Local Mead Ranch beef, smoked cheddar, candied bacon, herbed aioli, french fries
Ca'de Calle, *Malbec Blend*, Argentina