

# 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