

Rustic Inn Bar & Bistro

— ■ ■ SOUP & SALAD ■ ■ —

Tatanka Bison Chili 11

dry-aged bison, fresh tomatoes, beans, spices, topped with onions and cheese

Bacon, Beer & Cheese Bisque 10

a rich and creamy blend of all of the above

Wedge Salad 11

grape tomatoes, bleu cheese crumbles, red onion, bacon, ranch dressing

Burrata Caprese 12

fresh burrata mozzarella, heirloom tomatoes, basil, balsamic reduction

— ■ ■ SHARE ■ ■ —

Drunken Mussels 16

lemon, white wine, garlic

Pita Chips 12

house-made tzatziki sauce

Coconut Shrimp 14

pineapple rum sauce

Cheese Board small 20 large 28

imported cheeses, salami, olives, seasonal honey, assorted crackers

Classico Flatbread 10

house-made marinara, herbs, mozzarella

Verde Flatbread 12

fresh pesto, italian sausage, mozzarella, red onion

Mediterranean Flatbread 12

house-made marinara, artichoke hearts, kalamata olives, mozzarella, feta

— ■ ■ ENTREES ■ ■ —

Wild Game Meatloaf 24

elk, dry-aged bison, seasonal vegetables, buttermilk whipped potatoes

Winter Pear Ravioli 28

fresh pear, gorgonzola cheese, sage beurre nicoise

Braised Lamb Shank 42

red wine demi-glace, seasonal vegetables, buttermilk whipped potatoes

Bistro Burger Beef 14 Bison 16

premium beef or dry-aged bison, cheddar or bleu cheese, french fries

Pan-Seared Idaho Trout 27

raspberry glaze, dressed field greens, seasonal vegetables

16 oz. Bone-in Beef Ribeye 39

buttermilk whipped potatoes, seasonal vegetables

Roast Game Hen 30

bourbon peach pecan glaze, seasonal vegetables, chilled orzo salad

Hand-Cut Bison Tenderloin au Poivre 40

brandy cream reduction, seasonal vegetables, lyonnaise potatoes

— ■ ■ DESSERTS ■ ■ —

Flourless chocolate torte with fresh berries 11

White chocolate raspberry cheesecake 11

Lemon crème torte 11

18% gratuity added to parties of 6 or more