

RUSTIC INN BAR & BISTRO



— ■ ■ SOUP & SALAD ■ ■ —

add to any salad: grilled chicken 6 grilled steak 9

Tatanka Bison Chili 11

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

Greenhouse Salad 9

mesclun greens, red onion, grape tomatoes, carrots, house vinaigrette

Wedge Salad 10

grape tomatoes, bleu cheese crumbles, red onion, bacon, ranch, balsamic reduction

Burrata Caprese 12

fresh burrata mozzarella, grape tomatoes, basil, balsamic reduction

— ■ ■ SMALL PLATES ■ ■ —

Flatbread Classico 10

house-made marinara, herbs, mozzarella

Flatbread Verde 12

fresh pesto, italian sausage, mozzarella, red onion

Flatbread Blanco 12

chevré, mozzarella, tomatoes, balsamic reduction

Drunken Mussels 14

white wine, garlic, lemon

Coconut Shrimp 15

mango chutney

Cheese Board small 20 large 28

imported cheeses, olives, assorted crackers

— ■ ■ HOUSE FAVORITES ■ ■ —

Pan-Seared Idaho Trout 27

raspberry glaze, dressed field greens, seasonal vegetables

Bison Bolognese 26

dry-aged bison, fettuccini pasta, house made marinara, parmesan cheese

Stuffed Eggplant 19

roasted eggplant, chickpea & vegetable filling, tomato cucumber salsa

Prime 16 oz. Bone-in Ribeye 38

seasonal vegetables, whipped potatoes

Elk and Porcini Ravioli 25

elk & porcini mushroom pasta pockets, garlic parmesan cream sauce

Beef Tenderloin Medallions 39

brandy cream reduction, seasonal vegetables, whipped potatoes

— ■ ■ BETWEEN THE BUNS ■ ■ —

Rustic Bison Burger 16

dry-aged bison, bleu cheese or cheddar

Wagyu Beef Burger 14

premium wagyu beef, bleu cheese or cheddar

Fried Green Tomato BLT 15

garlic herb aioli

Bronzed Chicken 15

grilled chicken breast, balsamic onion jam, chevré

served with french fries -- substitute garden salad 3

— ■ ■ SIDES ■ ■ —

fried green tomatoes 9

mashed potatoes 5

sautéed vegetables 6

french fries 5



split plate charge 5

20% gratuity added to parties of 6 or more