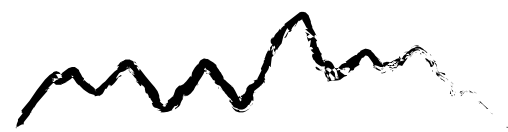




WB WESTBANK GRILL



To Share & Starters

JUMBO SHRIMP & CRAB COCKTAIL | 28

Atomic Cocktail, Fresh Horseradish, Yuzu

CHARCUTERIE & FARMSTEAD CHEESE | 25

Elk Salami, Benton's 14-Month Ham, Buffalo Jerky

Cajun Cheddar, Jumpin' Goat First Snow, Smoked Blue Cheese

Served with Honey Comb, Spicy Mustard, Olives, & Crostini

CAST IRON BAKED BRIE | 16

Toasted 460' Bread, Seasonal Marmalade, Radish Salad

WAGYU BEEF TARTARE | 23

Cured Egg Yolk, Garlic, Ginger, Chives, White Shoyu, Grated Wasabi

Black Yuzu Aioli, Crispy Wonton

CLASSIC LOBSTER BISQUE | 15

Tarragon Emulsion, Rye Croutons

WINTER SQUASH RAVIOLI | 18

Confit Butternut Squash, Smoked Maple, Sage Gremolata, Pecorino

Farm & Field

WB CAESAR | 15

Romaine Hearts & Kale, Caesar, Spanish Anchovy, Focaccia, Parmesan

THE WEDGE | 13

Thick Cut Boar Bacon, Cured Tomato, Scallion

Smoked Blue Cheese, Horseradish Ranch

JACKSON HOLE VERTICAL HARVEST GREEN SALAD | 16

Baby Chard & Petite Greens, Compressed Pear, 5 Spice Pecans

Colorado Goat Feta, Meyer Lemon Honey Vinaigrette

Sides | 11

KOBOCHA SQUASH Five Spice Pecans, Smoked Maple

ROASTED MUSHROOMS Wyoming Whiskey, Garlic Confit, Rosemary

FRIED WILD RICE Scallions Relish, Organic Soft Egg

GOLDEN POTATO PUREE Caramelized Onion, Crispy Shallot

MACARONI & CHEESE Trottole, Utah Cheddar, Fresh Herbs

BROCCOLINI Chiu Chow Sauce, Fried Shallot

Composed

CRISPY IDAHO TROUT | 38

Celeriac, Scallion Gnocchi, Kale, Whiskey Barrel Shoyu Butter

COLORADO STRIPED BASS | 39

Asparagus, Fingerling Potatoes, Sweet Corn Ham Hash, Chimichurri

LOCH DUART SALMON | 40

Romanesco, Swiss Chard, Sweet Onion Soubise, Garlic Butter

PAN-ROASTED HALF CHICKEN | 37

Black Pepper Spätzle, Broccolini, Cipollini Jus

Steaks & Chops From Our 1200° Broiler

CARTER COUNTRY MEATS TEN SLEEP, WY

10 oz. SMOKED GRASSFED GOLD NEW YORK STRIP | 62

PRAIRIE HARVEST SOUTH DAKOTA BEEF & GAME

7 oz. BUFFALO TENDERLOIN | 47

12 oz. ROCKY MOUNTAIN ELK CHOP | 56

12 oz. DOUBLE CUT COLORADO LAMB RACK | 52

16 oz. DRY AGED ANGUS BEEF RIBEYE | 60

SNAKE RIVER FARMS, ID

12 oz. AMERICAN WAGYU NEW YORK STRIP | 85

DOUBLE "R" RANCH, WA

6 oz. CORN FED BEEF TENDERLOIN | 44

8 oz. CORN FED BEEF TENDERLOIN | 48

Sauces

BRANDY PEPPERCORN

CHIMICHURRI

HUCKLEBERRY BBQ

HORSERADISH CREAM

Add-Ons

BUTTER POACHED LOBSTER TAIL | 40

BLACK TRUFFLE BUTTER | 9

SEARED FOIE GRAS | 18

SMOKED BLUE CHEESE GRATIN | 6

Executive Chef Michael Goralski

Sous Chef Topher Strittmatter

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Find us on Instagram @FSJacksonHole

