




Little Whirligig Geyser

## FIRST COURSES & SALADS



**Smoked Wild Alaska Salmon**   
sliced cold-smoked wild Alaska salmon, grilled corn cake, sour cream,  
red onion, capers 11.25

**Parmesan Sweet Potato Fries** chipotle barbecue sauce 6.25

**Fried Cauliflower** minted yogurt dip, red curry dip 7.95

**Trout Cakes** pumpkin seed pesto 10.25

**Buffalo Wings** bleu cheese dressing, celery 9.95

 **Antelope Sausage** caramelized sweet onions, natural applewood-smoked bacon 9.25

**Roasted Red Pepper Smoked Gouda Soup** Cup 4.25 • Bowl 5.95

**House Salad** mixed greens, tomato, carrot, dressing 4.75  
salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, oil & vinegar,  
fat-free honey dijon mustard, balsamic-parmesan vinaigrette and huckleberry vinaigrette

**Caesar Salad** romaine, croutons, Caesar dressing 6.50/8.50

 **Gourmet Wedge** iceberg lettuce, tomato, red onion, hard boiled egg,  
natural applewood-smoked bacon, choice of dressing 6.95

**Spinach Salad** dried cranberries, candied walnuts, red onion, maytag bleu cheese,  
poppy seed dressing 7.95/9.95

**Salad Toppers** grilled shrimp 6.00 • sliced broiled chicken 4.00



*This salmon comes from a fishery that has been independently certified to the Marine Stewardship Council's standard for a well-managed and sustainable fishery. [www.msc.org](http://www.msc.org)*

## **SIGNATURE DINNER BUFFET**

natural carved prime rib of beef, deconstructed caesar salad, fried cauliflower, green beans amandine, rice pilaf, Italian mushrooms, twice baked potatoes with fixings, red pepper with smoked gouda soup, rolls Adults 25.75 • Child 10.95

## **SPECIALTIES**

Served with warm rolls. For a lower carb option whipped cauliflower may be substituted for potato or rice

### **New York Strip Steak**

10-ounce, smoked mushroom compote, buttermilk-mashed potato, seasonal vegetable 25.95



### **Wild Alaska Salmon**

fresh melon chipotle salsa, wild rice pilaf, seasonal vegetable 21.95

### **Farm-Raised Idaho Trout**

pecans, lemon butter, wild rice pilaf, seasonal vegetable 17.45

### **Elk Burger with Fixings\***

8-ounce farm-raised elk, fresh tomato, romaine lettuce, onion, French fries choice of two fixings - American, cheddar, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 14.00 additional fixings .75 each

### **Mediterranean Linguine**

[ Gluten-Free Pasta  
Available on Request ]

shrimp, garlic, black olives, sun-dried tomatoes, feta cheese, basil, extra-virgin olive oil  
6-ounce pasta 12.95 • 9-ounce pasta 17.95

### **Roasted Red Pepper Polenta with Ratatouille**

soft polenta, yellow squash, zucchini, bell peppers, onions, mushrooms, eggplant 15.95

### **Italian Style Bison Ravioli**

marinara sauce, parmesan cheese 14.95/19.95

### **Pork Osso Buco**

pork shank, red wine braising jus, buttermilk-mashed potato, roasted vegetables 19.95

### **Wild Berry Lodge Chicken**

wild berry glaze, wild rice pilaf, seasonal vegetable 17.25

If you have food allergies, please inquire with your server regarding ingredients of menu items

Prices do not reflect taxes, a 2.25% utility fee or gratuities. A 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know

\* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"



Menu items made with sustainable and/or organic ingredients



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