THE GRILLE

AT BRONZE BUFFALO RANCH

APPETIZERS

Smokehouse Fish Spread 18

Toasted Crostini | Watermelon Radish

BBR Chicken Wings 16

Cowboy Butter | Crudité | House Blue Cheese

Fried Brussels Sprouts 14

Pepitas | Dried Cranberries | Balsamic Glaze

Warm Brie and Fig 18

Baked Brie | Dalmatia Fig | Crostini

Ranch Grazing Board 28 | 36

Cured Meats | Artisan Cheeses | Accoutrements

SOUP & SALAD

Add Grilled Chicken Breast 12

Winter Caesar 8 | 15

Seasonal Greens | Kale Shaved Parmesan | Croutons Roasted Beet & Pear Salad 8 | 15

Anjou Pear | Pistachios Goat Cheese | Honey Vinaigrette Wedge Salad 8 | 15

Bacon Lardons | Tomato | Red Onion Blue Cheese Dressing

House Made Bison Chili 9 | 14

Monterey Jack | Sour Cream | Jalapeño | Cornbread

Chicken and Wild Rice Soup 12 Carrots | Mushrooms | Celery | Onion

ENTREES

BBR Burger 22

Lettuce | Tomato | Onion | Pickle Cheese | Hand Cut Fries

Elk Bolognese 35

Bucatini | House Ragù | Parmigiano Reggiano

Roasted Salmon 42

Steak Frites 32

Flat Iron Steak | Béarnaise Sauce

Hand Cut Fries

Dill Hollandaise | Choice of Vegetable Whipped Potatoes

Bone-In Ribeye 65

18 Ounces | Choice of Vegetable Choice of Potato Chicken Marsala 34

Teton Valley Mushrooms | Choice of Vegetable Whipped Potatoes

Filet Mignon 60

8 Ounces | Choice of Vegetable | Choice of Potato

ON THE SIDE

Creamed Spinach 10

Shallots | Butter | Cream

Asparagus 10

Pan Roasted | Garlic | Lemon Zest

Baked Potato 8

Butter | Sour Cream

Whipped Potatoes 8
Sweet Cream Butter

Mac & Cheese 10 Cheddar | Provolone