



# Dinner Menu

## Appetizers

### The Powder Horn Charcuterie Board \$16 **GS**

Seasonal Cured Meats, Artisan Cheeses, Grilled Tuscan Toast, Chili Cured Olives, and Pepperoncini

### Alaskan Black Cod Bites \$15

Fresh Alaskan Black Cod With a Light Tempura Batter, Spicy Thai Chili Sauce and Ginger Cabbage

### Traditional Chicken Wings 7 for \$12 or 11 for \$16 **GS**

Buffalo, BBQ or Sweet Chili

### Chipotle Seared Chicken or Steak Quesadilla \$10

Pepper Jack Cheese, Caramelized Onions, Crisp Flour Tortillas, Salsa, Sour Cream, and Guacamole

### Poached Shrimp Cocktail \$15

4 Large Chilled and Poached Wild Shrimp Served With Seaweed Salad and a Spicy Hawaiian Water Sauce

## Salads

*Add Chicken \$5 Add Shrimp \$8 Add Salmon \$7*

### Traditional Caesar Salad \$8 **GS**

Chopped Romaine Lettuce, Tossed With House Made Caesar Dressing, Shaved Reggiano Cheese and Topped With Peppered Croutons

### Mixed Green House Salad \$6 **GS**

**TroonFIT** Mixed Field Greens, Heirloom Tomatoes, Hot House Cucumbers and Shaved Onions

### Soy Seared Ahi Tuna Salad\* \$17 **GS**

**TroonFIT** Fresh Ahi Tuna Marinated With Sweet Soy and Sesame, Pan-Seared Rare and Thinly Sliced, Served With Organic Greens, Wasabi Vinaigrette, Fried Wontons and Ginger

### Powder Horn Wedge Salad \$9 **GS**

Wedge of Iceberg Lettuce, Oven-Cured Heirloom Tomatoes, Chopped Eggs, Bacon, Shaved Manchego Cheese and Creamy Bleu Cheese Dressing

### Honey Roasted Rhubarb Salad \$15 **GS**

**TroonFIT** Honey Roasted Rhubarb, Baby Kale, Chopped Red Onions, Shredded Carrots, Sunflower Seeds, Goat Cheese, With an Oil and Vinegar Dressing

### Bacon & Broccoli Salad \$13 **GS**

**TroonFIT** Blanched Broccoli, Bacon, Dried Cranberries, Sunflower Seeds, Apple Cider Vinegar Aioli

## Soups

### Soup of the Day Cup \$4 Bowl \$6

### French Onion Soup Cup \$5 Bowl \$7

Rich Beef Broth, Caramelized Onions, Shaved Garlic, Garlic Crostini, Wine, Thyme, Melted Swiss, Provolone & Parmesan-Romano Cheeses, Chives

### Wyoming Range Raised Ground Buffalo Chili

**TroonFIT** Cup \$7...Bowl \$9 **GS**

## Additional Sides \$3

Butter Whipped Potato  
Baked Potato

Vegetable of the Evening  
Sautéed Spinach with Garlic and White Wine

Roasted Cremini Mushrooms  
White Rice

**GS** Gluten Sensitive

(ask your server about other Gluten Sensitive options)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.\*

# The Powder Horn



*Choice of House-Made Chips, French Fries, Sweet Potato Fries, Tater Tots, Cottage Cheese, Leafy Salad, Local Grilled Vegetables or Asian Coleslaw*

## **The Powder Horn Burger\* \$14**

Grilled Half-Pound, Freshly Ground, Angus Beef Patty, Toasted Buttery Brioche Bun, With Your Choice of Cheese

## **Wyoming Sage Smoked Shaved Sirloin Dip Sandwich\* \$14**

Thinly Sliced Sage Smoked New York Strip Served on a Stadium Roll With Swiss Cheese, Caramelized Onions and Red Wine Jus

## **5oz Sirloin Steak Sandwich\* \$16**

5oz Certified Black Angus Top Sirloin Steak, Toasted Ciabatta, Smoked Cheddar Cheese Fries

## **Pasta**

### **Pappardelle Pasta \$17**

Pappardelle Pasta, Caramelized Onions, Cremini Mushrooms, Pan Seared Western Beef Tips and a Spicy Blue Cheese Cajun Style Cream Sauce

### **Creamy Pesto Spaghetti \$15**

Whole-Wheat Spaghetti Tossed with Spring Peas, Asparagus, Artichokes, in a Creamy Pesto Sauce With Shaved Parmesan Cheese and Tuscan Toast

## **Entrées**

### **Beef Tenderloin Filet\* 6oz \$38 8oz \$43 GS**

High-Temperature Broiled Beef Filet, Grilled Seasonal Vegetables, Mashed Potatoes, Topped With a Port & Peppercorn Reduction

### **Grilled Pork Rib Chop \$29**

White Marble Farm Heritage Mangalita Pork Chop, Whipped Potatoes, Broccolini and Pan Wild Mushroom Gravy

### **Yankee Style Pot Roast \$22 GS**

USDA Certified Angus Beef Roast Slow Braised in Red Wine and Vegetables to a Rich Reduction, Smoked Cheddar Cheese Mashed Potatoes

### **Center Cut New York Strip Steak\* \$36 GS**

12oz Center Cut Certified Black Angus New York Steak, Classic Steak House Butter, Whipped Potatoes, Grilled Seasonal Vegetables

### **Broiler Grilled Ribeye Steak\* \$40 GS**

16oz Certified Black Angus Ribeye Steak, Butter Whipped Potatoes, Grilled Seasonal Vegetables

### **Snake River Steelhead Trout \$28 GS**

Fresh Ruby Red Steel Head Trout With a Pistachio Crust Served With Grilled Artichoke Hearts and Gold Potatoes, With a Herb Roe Cream

### **Cedar Smoked Scottish Salmon \$31 GS**

6oz Loch Raised Salmon Lightly Smoked With Cedar and With Blended Wild Rice and Wyoming Whiskey Small Batch Bourbon Sauce

### **Summer Artisan Pizza W/ Shrimp and House Smoked Salmon \$19**

Roma Tomato Sauce, Fresh Mozzarella Cheese, House Smoked Scottish Salmon, Gulf Shrimp, Grape Tomatoes, Fresh Basil and Shredded Manchego Cheese

### **Oven Roasted All-Natural Chicken \$18**

Half All-Natural Half Chicken Served on a Bed of Toasted Garden Vegetables With a Rich Poultry Demi-Glace

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