

The Powder Horn



Dinner Menu

Appetizers

Halibut Bites...\$12

Fresh Alaskan Halibut with a Light Tempura Batter
Served with Spicy Thai Chili Sauce and Ginger Cabbage

House-Made Mozzarella Cheese and Tomato...\$8 **GF**

Fresh House-Made Mozzarella Cheese, Basil-Marinated Roma Tomatoes,
Organic Field Greens, and Aged Balsamic Vinegar

Wyoming High Mountain Deviled Eggs...\$8 **GF**

Organic Farm-Fresh Eggs, Smoked Rainbow Trout,
and Sweet Yellow Mustard Filling

Chicken or Steak Quesadilla...\$9

Chipotle Seared, Pepperjack Cheese, Caramelized Onions,
Crisp Flour Tortillas, Salsa, Sour Cream, and Guacamole

Salads

add chicken...\$4 add shrimp...\$7
add salmon...\$7

Traditional Caesar Salad...\$8

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

Tf Mixed Green House Salad...\$6

Blend of Mixed Field Greens with Heirloom Tomatoes, Bell Peppers,
Hot House Cucumbers, Shaved Onions, Fresh Croutons, and Choice of Dressing

Powder Horn Wedge Salad...\$9 **GF**

Thick Wedge of Iceberg Lettuce
Garnished with Oven-Cured Heirloom Tomatoes, Chopped Eggs, Bacon,
Shaved Manchego Cheese, and Creamy Blue Cheese Dressing

Soups

Soup of the Day...Cup \$4 Bowl...\$6 **GF**

French Onion Soup...Cup \$5 Bowl...\$7 **GF**

Rich Beef Broth, Caramelized Onions, Shaved Garlic, Garlic Crustini, Trio of Wine,
Thyme, Melted Swiss, Provolone, Parmesan-Romano Cheeses, and Chives

Wyoming Range Raised Ground Buffalo Chili...Cup \$5...Bowl \$7 **GF**

Troon**fit** Item

GF Gluten Free Item

(ask your server about other Gluten Free options)

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

Entrée Style Salads

Tf Soy Seared Fresh Ahi Tuna Salad...\$17* **GF**

Fresh Ahi Marinated with Sweet Soy and Sesame, Pan-Seared Rare, Thinly Sliced and Served on Organic Greens Tossed with Wasabi Vinaigrette and Garnished Fried Wontons

Tf Cucumber and Tomato Salad...\$10 **GF**

Hot House Cucumbers, Vine-Ripened Tomatoes, Shaved Red Onions, Baby Arugula, and Fresh Lemon Vinaigrette

Beef and Blue Cheese Salad...\$15 **GF**

Grilled Petite Beef Filet Served on a Bed of Romaine Lettuce with Blue Cheese Crumbles, Tomato Compote, and Creamy Blue Cheese Dressing

Pasta

Spaghetti Carbonara...\$13

A Combination of Bacon, Tomato, Parmesan Cheese, Egg and Spaghetti Cooked Together to Make a Classic Italian Dish

Tf Penne Pasta Putenesca...\$12

Bell Peppers, Red Onions, Green Olives, Kalamata Olives, Capers, and Balsamic Vinegar Tossed with Penne Pasta, Organic Greens, and Reggiano Parmesan Cheese

Entrées

Pan Seared All-Natural Chicken Breast...\$17 **GF**

Served with Licorice Spinach and Whipped Potatoes of the Evening

Pan Roasted Duroc Pork...\$18* **GF**

10oz Center-Cut Pork Loin Lightly Dusted with Cinnamon and Served with Apple Blue Cheese Grits and Pan Juices

Walleye Napoleon...\$21 **GF**

8oz Canadian Walleye with Layers of Whipped Potato of the Evening and a Sweet Cucumber Cream

Tf Wild Caught Alaskan King Salmon...\$22* **GF**

Grilled Alaskan King Salmon with Herbed Quinoa and a Vodka Orange Sauce

Fish and Chips

6oz...\$14 9oz...\$18

Beer Batter Fried North Atlantic Cod, Parmesan Steak Fries, Cole Slaw, Tartar Sauce, and Malt Vinegar

Top Sirloin 10oz Center Cut...\$24 **GF**

Cracked Pepper Crust, Pan-Seared, Whipped Potatoes, Grilled Asparagus, with a Coffee and Red BBQ Sauce

Home Style Country Meatloaf...\$14

12oz House-Made Ground Chuck Meatloaf Served with Creamy Whipped Potatoes, Brown Gravy, and Fresh Seasonal Vegetables and a Vodka Orange Sauce

Beef Tenderloin Filet* **GF**

6oz...\$28 8oz...\$33

High-Temperature Broiled Beef Filet Served with Grilled Asparagus, Roastie Potatoes, Port, and Peppercorn Reduction

12oz Braised Beef Short Ribs ...\$19 **GF**

Red Wine Braise USDA Certified Black Angus Short Ribs with Smoked Cheddar Cheese Mashed Potatoes

Additional Sides \$3

Whipped Potato of the Evening

Grain of The Evening

Baked Potato

Vegetable of the Evening

Sautéed Spinach with Garlic and White Wine

Roasted Cremini Mushrooms