

The Powder Horn



Lunch Menu

Appetizers

Hummus Plate...\$9

Gourmet Olives, Roasted Tomatoes, Roasted Red Pepper, Pita Wedges, Crisp Vegetables, and Extra Virgin Olive Oil

Halibut Bites...\$12

Fresh Alaskan Halibut with Light Tempura Batter Served with a Sweet and Spicy Thai Chili Sauce, and Asian Slaw

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

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

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

Organic Farm-Fresh Eggs, Smoked Rainbow Trout, and a 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

Tf Mixed Green House Salad...\$6 GF

Blend of Mixed Field Greens with Heirloom Tomatoes, Bell Peppers, and Hot House Cucumbers

Traditional Caesar Salad...\$8

Romaine Lettuce Tossed in Creamy Caesar Dressing, Shaved Reggiano Cheese, and Topped with Peppered Croutons

Powder Horn Wedge Salad...\$9 GF

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

Tf Italian Farm Salad...\$13 GF

Salami, Provolone, Pepperoncini Peppers, Olives, Cherry Tomatoes, Red Onion, Roasted Peppers, Cucumbers, and Italian Dressing

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

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

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

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

Tuna Salad...\$9 GF

Traditional Albacore Tuna Salad Served on a Bed of Organic Greens and Fresh Seasonal Salad

Chicken Salad...\$9

Fresh Chicken Salad Served on a Bed of Organic Greens and Fresh Seasonal Melon

TroonFIT 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.

Soups

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

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

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

Handhelds

All Crafted Sandwiches include choice of side

House-Made Chips, French Fries, Herb-Seasoned Fries, Sweet Potato Fries, Leafy Salad, Local Grilled Vegetables, Cottage Cheese, Asian Coleslaw

add cheese...\$1 add bacon...\$2
add avocado...\$2

Deli Style Sandwiches...\$9

Choice of bread
(wheat, sourdough, rye, and gluten free)
Tuna Salad, Chicken Salad, Egg Salad, Roast Turkey, Ham, Pastrami, Roast Beef

Soup and Half Deli Sandwich...\$9
A cup of soup or chili and a half of deli sandwich

Roasted Turkey French Dip...\$12

Thin Sliced Slow-Roasted Turkey with Horseradish Aioli, Havarti Cheese, Garlic Parmesan Roll and Rich Turkey Jus

Lobster and Egg Salad Sandwich...\$12

Maine Lobster, Organic Eggs, Lettuce, Tomato on Warm Rustic Nine-Grain Bread

Grilled Chicken and Avocado Sandwich...\$12

Grilled All-Natural Boneless, Skinless Chicken Breast, Bacon, Tomato, Avocado, and Swiss Cheese on Grilled Ciabatta Bread with a Spicy Chili Aioli

Hot Pastrami Reuben...\$13

Thin Slices of Peppered Pastrami, German-Style Sauerkraut, and Swiss Cheese on Rye Bread with Whole Grain Mustard

Oven-Roasted Summer Vegetable Hoagie...\$11

Zucchini, Yellow Squash, Roma Tomatoes, Crimini Mushrooms, and House-Made Mozzarella Cheese on a Toasted Roll with Asian Cabbage and Basil-Marinated Tomatoes

All-Natural Bison Burger...\$14*

8oz Range-Raised Ground Wyoming Bison grilled to your favorite temperature and topped with Cave Cure Minnesota Blue Cheese

Build Your Own Powder Horn Burger...\$12*

Grilled Half-Pound, Freshly Ground Black Angus Beef Pattie on a Toasted Buttery Brioche Bun with your Choice of Toppings

Up to 4 Items; Add 50c per Additional Topping

American	Cheddar	Havarti
Provolone	Blue Cheese	Crisp Bacon
Fried Egg	Mushrooms	Jalapeno
Fried Onions	Avocado	Salsa
Pepperjack	Swiss	Caramelized
Brie Cheese	Muenster	Onions