

HAYDENS POST

DINNER MENU

Crab-Stuffed Portabella Mushroom 36

roasted portabella, asparagus, tomato, Atlantic blue crab, potato crisp, tomato basil coulis, bearnaise

Bacon Wrapped Bison Meatloaf 35

tender bison wrapped in bacon, roasted garlic mashed potatoes, crispy brussels

Herbed Chicken Breast with Sauce Perigeaux 32

frenched and baked, topped with black truffle demi-glace, asparagus, dauphinoise potatoes

Butternut Squash Ravioli 30

served with pesto cream, pinenuts, and mild chili oil

Iberico Rib Chop 44

acorn-fed Spanish pork, bourbon peppercorn sauce, crispy brussels, whipped potatoes

Citrus BBQ Salmon 38

lightly seasoned and pan seared, long grain rice, asparagus, citrus bbq glaze, green onion

Beef Bourguignon Short Rib 48

braised short rib, spice glazed carrots, celeriac mashed potatoes, roasted cipollinii, crispy shallots, port wine reduction

STEAKS

one sauce included

8 oz Wyoming Beef Filet 53

14 oz Angus Ribeye 48

12 oz Mountain River Elk Chop 57

7 oz Bacon-Wrapped Bison Filet Mignon 46

SAUCES

sauce perigeaux
bernaise
chimichurri
horseradish cream
marchand de vin

ROASTED MARROW BONES 22

slow-roasted marrow bones, lemon, capers, parsley, crostini

SIDES 10

baked potato
whipped potatoes
dauphinoise potatoes
french fries
crispy brussel sprouts
asparagus
sauteed baby spinach
rice pilaf



SNOW KING RESORT

JACKSON HOLE

20% SERVICE CHARGE WILL BE ADDED TO EACH GUEST CHECK

*Consuming raw or undercooked meats, nuts, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any additional dietary restrictions.