



ROADHOUSE

JACKSON HOLE, WYOMING

739.0700

SOUPS & SALADS

ROGER'S FAMOUS CLAM CHOWDER \$5.95

ICEBERG WEDGE "COBB" SALAD sweet & spicy bacon, blue cheese, toasted pecans & avocado-pumpkin seed dressing \$7.95

CAESAR housemade croutons, romaine lettuce & grated parmesan \$7.95

BABY SPINACH SALAD fried goat cheese, toasted pine nuts, crispy prosciutto & balsamic vinaigrette \$8.95

GREEK crispy romaine, cucumber, kalamata olives, feta cheese, chickpeas, red onion & red wine vinaigrette \$8.95

BELGIAN ENDIVE & PEAR candied walnuts, crumbled blue cheese & sherry vinaigrette \$8.95

APPETIZERS

FRIED TUNA ROLL rare ahi tuna, avocado, seaweed salad & siracha aioli \$7.95

SWEET POTATO BISCUIT PULLED PORK SLIDERS housemade biscuits & big country's spicy mustard \$6.95

BAJA FISH "TACOS" pacific snapper, chipotle crema & judith's salsa roja \$8.95

HOUSE SMOKED BBQ CHICKEN WINGS (Hot! or Not Hot) half pound \$7.95 full pound \$12.95

HOT PEEL & EAT SHRIMP WITH TABASCO BUTTER half pound \$10.95 full pound \$19.95

FRIED PICKLES cornmeal dusted dill pickle chips \$6.95

MOROCCAN LAMB SLIDERS mint almond pesto, lemon-olive aioli & housemade potato chips \$9.95

HUSH PUPPIES WITH HONEY BUTTER deep fried cornmeal dumplings \$6.95

FALAFEL & HUMMUS PLATE baba ghanoush, tabouleh, & grilled pita \$10.95

ROADHOUSE ENTREES

ROSEMARY GRILLED SKIRT STEAK herb roasted potatoes, caramelized peppers, onions & criminis, red wine sauce \$18.95

VEGGIE ENCHILADAS VERDES squash, corn, mushrooms, poblano peppers & queso fresco \$14.95

BLACKENED CATFISH shrimp & scallion sauce with creole rice \$19.95

BRAISED BEEF SHORT RIBS red wine, mashed sweet potatoes & garlic spinach \$19.95

HERB GRILLED ALL NATURAL CHICKEN BREAST white truffle creamed spinach & roasted mushrooms \$17.95

SLICED BEEF BRISKET slow smoked in house served with fresh baked country bread & your choice of side \$15.95

BIG COUNTRY'S GUMBO andouille sausage, chicken, shrimp & steamed rice \$17.95

SWEET TEA BRINED "CHICKEN FRIED" CHICKEN chicken gravy, mashed potatoes & steamed broccoli \$17.95

SHRIMP JAMBALAYA andouille sausage, roasted red peppers & tabasco \$17.95

GRILLED SNAKE RIVER FARMS PORK CHOP braised red cabbage, potato fennel gratin & whole grain mustard sauce \$19.95

GREEN CURRY COCONUT CHICKEN eggplant, zucchini, coconut milk, lemongrass, ginger, cilantro & steamed basmati rice \$17.95

BABY BACK RIBS house smoked over apple & hickory wood served with your choice of side - half rack \$16.95 full rack \$26.95

GRILLED WILD MAHI MAHI sesame vinaigrette, wasabi mashed potatoes, shitakes & scallions \$18.95

CHICKEN POT PIE puffed pastry, crimini mushrooms, peas, fresh herbs, potatoes & mixed greens salad \$15.95

BURGERS & SANDWICHES

CHOOSE YOUR SIDE!

PULLED PORK SANDWICH TOPPED WITH SLAW \$10.95

HOUSE SMOKED TURKEY REUBEN swiss cheese, slaw, russian dressing \$10.95

SLICED BEEF BRISKET SANDWICH \$10.95

SHRIMP PO' BOY lettuce, tomato, cajun remoulade \$10.95

ROADHOUSE BURGER Mead Ranch beef, cheddar, lettuce, tomato & onion \$11.95

BBQ BURGER Mead Ranch beef, cheddar, bacon, onion, fried pickles & bbq sauce \$12.95

SIDES

EXTRA SIDES \$4.95

FRESH CUT FRENCH FRIES

MAC & CHEESE

STEAMED BROCCOLI

MASHED SWEET POTATOES

BBQ BEANS

TRUFFLE CREAMED SPINACH

CORNBREAD

20% gratuity may be added to parties of 5 or more.

Whenever possible we use local, seasonal, organic and all natural ingredients.