

SILVER DOLLAR MENU

Served 11:00am-10:00pm

favorites

Fish & Chips*

battered haddock, french fries, side housemade tartar sauce / 14

Housemade Meatloaf*

whipped potatoes, gravy, Texas toast / 12

Chicken Tenders*

breaded chicken breast, french fries, side honey mustard / 11

Quesadilla

sun-dried tomato flour tortilla, cheddar-jack cheese, jalapeños, side sour cream, pico de gallo, guacamole shredded chicken **or** beef **with** onions & peppers* / 15
sautéed vegetables / 15

Elk Sliders*

smashed elk patties, cheddar, lettuce, tomato, onion, potato bun, side onion rings
One / 8 Two / 14 Three / 16

salads

add grilled chicken* / 5 elk tips* / 9 smoked trout* / 7

Cold Smoked Tomato

marinated mozzarella, arugula, parmesan vinaigrette / 16

Wyoming Cobb*

iceberg, romaine, chopped egg, bacon, ham, turkey, cherry tomatoes, cheddar, french onion strings, *choice of dressing* / 13

Caesar

romaine, Parmesan, anchovies upon request, Caesar / 9

Silver Dollar Greens

greens, cherry tomatoes, cucumbers, red onions, Parmesan, croutons, *choice of dressing* / 9

dressing choices: balsamic, blue, Caesar, Italian, ranch, red wine vinaigrette, oil & vinegar, 1000 island

soups

Award-Winning Bison and Bacon Chili*

2017 High Noon Chili Cook-off Winner

bowl / 10 cup / 6

Wort Famous Corn Chowder*

corn, potatoes, bacon, crostini, melted cheddar
bowl / 8 cup / 5

Soup of the Day

ask your server for today's selection
bowl / 8 cup / 5

appetizers

Tempura Fried Mushrooms*

ten tempura-style beer battered mushrooms, side horseradish crème fraiche / 9

Cheese Board*

assortment of cheeses, flatbread, honeycomb / 16

Silver Dollar Fries*

pulled pork shoulder, chipotle gravy, cheddar cheese / 13

Wild Game Meatballs*

ground buffalo and elk meatballs, rhubarb-balsamic bbq sauce, white cheddar / 16

House Smoked Trout*

pickled tomatoes, onions, lemon-dill cream, grilled ciabatta / 15

Silver Dollar Spinach Dip*

spinach, minced jalapeño, Parmesan, cream cheese, pita / 12

Hummus & Fresh Veggies

hummus, celery, carrot, seasonal vegetables, lavash / 8

Silver Dollar Nachos

tortilla chips, cheddar-jack cheese, jalapeños, black olives, pico de gallo, sour cream, guacamole / 15

shredded chicken **or** beef with onions and peppers* / 17

shredded chicken **and** beef with onions and peppers* / 18

Wort Smoked Buffalo Wings*

smoked wings tossed in spicy buffalo sauce, served with carrots, celery, blue cheese dressing
twelve wings / 15 six wings / 9

burgers

all burgers served with one side of your choice

GF bun available / 1

Silver Dollar Burger*

half-pound ground beef patty, mayonnaise, lettuce, tomato, onion, sesame seed bun / 14

Jackson Hole Buffalo Co. Burger*

half-pound buffalo patty, roasted red pepper aioli, onion, lettuce, tomato, onion bun / 16

Housemade Veggie Burger

fresh made patty, roasted red pepper aioli, smoked Gouda, arugula, sesame seed bun / 12

add your toppings

cheese choices: American, blue, cheddar, Gouda, pepperjack, provolone, Swiss* / 1

add bacon* / 2 add avocado / 3

Welcome to the Wort!

In 1893, Charles J. Wort homesteaded in Jackson Hole. After his death in 1933, his sons John and Jess honored their father's lifelong dream of a hotel in Jackson. The Wort Hotel opened in 1941, the Silver Dollar Bar shortly after in 1950. Open year round with genuine hospitality, the Wort became a meeting spot for visitors and locals alike.

The Silver Dollar boasts a lively history; games of chance, renowned music acts and memorable events have all graced 'our stage.' Take a stroll through our historic hallways to see the performers, family and friends that form our past and our future. **Thank you for dining with us!**

sandwiches

all sandwiches served with one side of your choice

GF bun available / 1

Classic Club*

triple decker of Texas toast, ham, smoked turkey, sun-dried tomato aioli, Swiss, bacon, lettuce, tomatoes / 13

Caprese Chicken*

grilled chicken breast, cold smoked tomatoes, fresh mozzarella, basil, balsamic glaze / 13

Elk Gyros*

marinated elk tips, tzatziki, lettuce, tomato, onion, pita / 14

Fried Green Tomato BLT*

applewood bacon, arugula, avocado aioli, ciabatta / 13

French Dip*

roast beef, provolone, horseradish mayo, au jus / 13

Grand Reuben*

corned beef, Swiss, sauerkraut, 1000 island, rye / 12
sub turkey for a **Grand Rachel** / 12

Pesto Chicken Salad*

house roasted shredded chicken, red onions, celery, hoagie roll / 12

Chipotle BBQ Pulled Pork*

topped with cole slaw, pretzel bun / 12

choose your side

french fries, housemade potato salad **or** apple coleslaw

sub sweet potato fries, hand cut steak fries **or** onion rings / 2

sub side greens, side Caesar **or** a cup of soup / 3-4

starters

Cast Iron Cornbread*

house-baked cornbread, topped with pork belly baked beans / 14

Cowboy Pops*

slow-braised short rib pops, cream corn, huckleberry bbq sauce / 13

Fried Green Tomatoes

baby arugula, red pepper chutney, roasted corn / 12

entrees

Idaho Ruby Trout*

pan fried trout, fennel and yukon potato salad / 32

Grilled Beef Ribeye*

mashed yukon gold potatoes, asparagus, chipotle butter
10oz cut / 32 14oz cut / 40

Roasted Poblano Pepper Rellenos

quinoa, grilled vegetables, roasted red pepper vinaigrette / 28

Smoked Pork Belly & Cheddar Brisket Burger*

ground chuck and ground brisket, lettuce, tomato, onion, mayo, brioche bun, hand cut fries / 19

Coffee Dusted Buffalo Tenderloin*

roasted summer vegetables, baked idaho russet potato, blackened tomato sauce / 43

Chile Rubbed Roasted Half Chicken*

warm three bean salad, wilted baby arugula / 29

Venison Medallions*

mushroom sauce, fingerling potatoes, summer vegetables / 36

Grand Cut Pork Chop*

pan seared, roasted apple pan gravy, white cheddar grits, heirloom baby carrots / 31

Citrus Sage Butter Grilled Steelhead*

potato, bacon, sweet corn, roasted red pepper hash / 34

Grilled Polenta Cake

roasted tomato and butter bean succotash / 28

FROM THE DINING ROOM

available
starting
at 5:30