



T H E
SILVER DOLLAR
BAR & GRILL

STARTERS

BUFFALO BRISKET SLIDERS

HUCKLEBERRY BBQ SAUCE, AGED GOUDA MORNAY, STEAK FRIES / 13

TROUT BOARD

SMOKED TROUT, CHILLED EGG, CAPERS, LAVASH, GRAIN MUSTARD / 14

BISON CARPACCIO

HERB RUB, WASABI AIOLI, BREAKFAST RADISHES, MICRO ARUGULA, AND PARMESAN / 14

JUMBO LUMP CRAB AND ROCK SHRIMP CAKES

SUMMER CORN SUCCOTASH, SMOKED TOMATO BUERRE BLANC, HERB SALAD / 14

SOUPS

THE WORT HOTEL'S FAMOUS CORN CHOWDER MELTED CHEDDAR, BACON, CROUTONS BOWL 8 • CUP 5

SOUP OF THE DAY BOWL 8 • CUP 5

SALADS

FARMERS MARKET SALAD

ORGANIC MESCLUN, HEIRLOOM VEGETABLES, PUMPKIN SEEDS,
BLEU CHEESE, DIJON MUSTARD VINAIGRETTE / 9

HEIRLOOM TOMATO SALAD

WATERMELON, FRENCH FETA CHEESE, CRISPY SHALLOTS, LEMON BASIL / 11

PANCETTA LETTUCE WEDGE

CRISPY PANCETTA, ICEBERG LETTUCE, PICKLED BERMUDA ONIONS,
TEAR DROP TOMATOES, POINT REYES BLEU CHEESE DRESSING / 10

ENTRÉES

MEYER'S BEEF RIBEYE STEAK

BAKED POTATO, GRILLED ASPARAGUS, CILANTRO CHIMICHURI / 29

PAN SEARED STEELHEAD

CRUSHED FINGERLING POTATOES, BASIL, GARLIC FRENCH BEANS / 27

DRY-AGED BURGER

CANDIED BACON, BOURBON MELTED ONIONS, CAMBOZOLA CHEESE, WATERCRESS, PORT GLAZE, STEAK FRIES / 19

RED BIRD BONELESS HALF CHICKEN

SAUTÉED SPINACH, WILD MUSHROOM RISOTTO CAKE, SUMMER BLACK TRUFFLE GARLIC REDUCTION / 24

BACON WRAPPED BUFFALO TENDERLOIN

FOUR-CHEESE MAC AND CHEESE, GRILLED BROCCOLINI, POACHED SHALLOTS / 36

WILD BOAR CHOP

PARSNIP PUREE, GLAZED HEIRLOOM BABY CARROTS, HUCKLEBERRY STAR ANISE GASTRIQUE / 29

SMOKED PAN SEARED ALASKAN HALIBUT

RICOTTA RAVIOLI, BRAISED BABY KALE, ENGLISH PEAS, BLISTERED TOMATO CAPER COULIS / 29

ROCKY MOUNTAIN ELK SHORT RIB

HERB GRITS, GLAZED HEIRLOOM BABY CARROTS, GREMOLATA / 24

RABBIT SAUSAGE

GARLIC MASHED POTATOES, CARAMELIZED PEPPERS, HOUSEMADE WHOLE GRAIN MUSTARD / 24

PIEDMONTESE PRIME NEW YORK STRIP

FONDANT POTATOES, GRILLED BROCCOLINI / 36

