



# SILVER SADDLE



WINTER MENU

SATURDAY SERVICE ONLY

5:30 PM - 8:30 PM (LAST SEATING)

## STARTERS

### COCONUT SHRIMP 12

8 Jumbo Shrimp Battered and Coated with Coconut, Deep Fried and Served with Orange Chili Sauce  
PAIRS WELL WITH SARATOGA WITBIER

### TOASTED ONION BATTERED GREEN BEANS 6

A Basket of Deep Fried Green Beans, Served with Wasabi Ranch  
PAIRS WELL WITH INDIAN RYE IPA

### CREAMY SPINACH & ARTICHOKE DIP 8

Served with Garlic Crostinis  
PAIRS WELL WITH HIGH ALTITUDE HELLES LAGER

### CHEESY GARLIC CRACK-BREAD 6

Life Altering Garlic Spread on a Fire Roasted Flat-Bread Topped with Wisconsin 4 Cheese Pizza Blend  
PAIRS WELL WITH SUNSHINE ALE

## SALADS & SOUP

*Add Grilled or Blackened Shrimp \$5 | Add Grilled or Blackened Chicken \$4 | Add 4oz USDA Prime Sirloin \$8*

### HOUSE SALAD 8 (GF)

A Blend of Lettuce, Topped with Radish Slices, Orange Onion, Carrot Ribbons and Choice of Dressing Ranch | Buttermilk Blue Cheese | Balsamic Vinaigrette Watermelon Vinaigrette

### ICEBERG SALAD 8 (GF)

Chopped Iceberg Lettuce Topped with Bacon, Blue Cheese, Grape Tomatoes, Toasted Walnuts, Orange Onion and Buttermilk Blue Cheese Dressing

### COBB SALAD 9 (GF)

Mixed Greens Topped with Avocado, Bacon, Red Onion, Blue Cheese, Grape Tomatoes, Hardboiled Egg and Balsamic Vinaigrette

### SOUP OF THE DAY

Today's House-Made Preparation  
CUP 4 | BOWL 6 | BREAD BOULE 8

### WARM SUPER SLAW SALAD 10 (GF)

Shredded Super Food: Kohlrabi, Brussels Sprouts, Red Cabbage, Carrots and Broccoli, Sautéed with Black Pepper and a Watermelon Vinaigrette

### WYOMING GAME RED CHILI OR

### PORK GREEN CHILLI 7 (GF)

Both Made From Scratch, Served with Cheddar-Jack Cheese and Sour Cream  
*Put it in a Bread Boule Additional \$2*

## ENTRÉES

### BRIAN'S FAMOUS PORK PORTERHOUSE 26

16 oz Pork Porterhouse Loin Chop, Topped with Brian's Banana-Cognac and Brown Sugar-Bacon Sauce Served with Seasonal Vegetables, Chef's Choice of Potato and Choice of a Cup of Soup or Side Salad  
PAIRS WELL WITH WIDOW MAKER

### FETTUCCINE ALFREDO 14

Scratch Made Parmesan Cream Sauce Tossed with Fettuccine Pasta and Choice of a Cup of Soup or Side Salad  
*Add Grilled Chicken \$4 | Add Prime Sirloin \$8  
Add Grilled or Blackened Shrimp \$5  
Add 4oz USDA Prime Sirloin \$8*  
PAIRS WELL WITH ALPENGLOW PILSNER

### HAYDEN'S COLD WATER CATCH MKT

A Variation of Trout, Served with a Proper Starch Seasonal Vegetables, and Choice of a Cup of Soup or Side Salad  
PAIRS WELL WITH SARATOGA WITBIER

### TOP SIRLOIN 28

8oz USDA Prime Top Sirloin, Topped with Garlic & Green Onion-Compound Butter Served with Seasonal Vegetables, Chef's Choice of Potato and Choice of a Cup of Soup or Side Salad

### CHARBROILED RIB-EYE STEAK 34

Certified Angus Beef, Roasted Shallot Demi Glaze, Served with Seasonal Vegetables, Chef's Choice of Potato and Choice of a Cup of Soup or Side Salad  
PAIRS WELL WITH CHOCOLATE MELTDOWN PORTER

PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED. THANK YOU FOR DINING WITH US!

**\*PLEASE SEE CHEF'S CHALK BOARD FOR TONIGHT'S SPECIALS\***

# SOUP SANDWICHES SUPPER

*Sandwiches are served with your choice of Saratoga fries, sweet potato fries, coleslaw or housemade potato salad. Soup, onion rings or house salad available for additional \$2*

## FRENCH DIP 14

Thinly sliced beef rib-eye cooked on the grill with caramelized onions and melted Swiss cheese on a toasted hoagie bun.

PAIRS WELL WITH CHOCOLATE MELTDOWN PORTER

## TURKEY CLUB 15

Half-pound of turkey piled on sourdough bread, blueberry mayo, six pieces of bacon and two slices of cranberry-cheddar cheese

PAIRS WELL WITH INDIAN RYE IPA

## SARAH'S REUBEN 11

House smoked corned beef or turkey sliced thin and piled high with sauerkraut, Swiss cheese and 1000 Island dressing on marble rye

PAIRS WELL WITH SARATOGA WITBIER

## CHICKEN CORDON BLEU 12

Grilled chicken breast, grilled ham, Swiss cheese, lettuce, tomato and Sauce Louis on a potato bun

PAIRS WELL WITH SARATOGA WITBIER

## AVOCADO RANCH CHICKEN 12

Grilled chicken breast, Pepper Jack cheese, crispy bacon, topped with avocado-ranch sauce and served on a toasted croissant

PAIRS WELL WITH ALPENGLOW PILSNER

## CHARBROILED BURGERS

-Build Your Own-

BEEF \$9 | BISON \$12 | PORTOBELLO \$8 (V)  
GRILLED OR BBQ CHICKEN \$8

-Toppings \$1 per item-

American, Pepper Jack, Swiss, Cheddar, Blue Cheese, Fried Jalapeño, Sautéed Onion, Onion Strings, Roasted Red Pepper or Grilled Mushrooms

-Additional toppings \$1.50 per item-  
Smoked Bacon, Avocado

## SNOWY MOUNTAIN MAC & CHEESE

HALF 8 WHOLE 15

Creamy soft cheeses blended with a white wine cream sauce, tossed with pasta

*Add Bacon & Mushrooms 2*

PAIRS WELL WITH LONE RANGER RED

## SUNSHINE ALE FISH & CHIPS 15

Atlantic Cod gently battered in Snowy Mountain Brewery Sunshine Ale tempura and fried crispy, served with housemade chips and blackened shrimp tartar sauce  
*(no choice of side)*

PAIRS WELL WITH ALPENGLOW PILSNER

## SNOWY MOUNTAIN PIZZA 10

12" Pizza topped with housemade tomato sauce and Mozzarella cheese

*Toppings - \$1.50 each*

Artichoke, Roasted Red Pepper, Caramelized Onion, Red Onion, Black Olive, Mushrooms, Jalapeños, Pineapple, Sausage, Pepperoni, Bacon and Smoked Ham

## BRIAN'S FAMOUS PORK CHOP 24

Mustard Marinated Heirloom Bone-In Pork Chop, topped with Brian's Banana-Cognac and Brown Sugar-Bacon Sauce served with seasonal vegetables, Chef's choice mashed potatoes and choice of a cup of soup or side salad

PAIRS WELL WITH CHOCOLATE MELTDOWN PORTER