



The
SILVER SADDLE
RESTAURANT
OUTDOOR TERRACE MENU

5:00pm – last seating 8:30pm

STARTER

Colossal Shrimp Cocktail

Huge Tiger prawns poached in a citrus fortified beer broth served with your choice of banana habanero (pretty hot) cocktail sauce or a smoky cocktail sauce (mild) 15

SALADS

Cashew & Chicken Chop Salad with Mango Vinaigrette

Cherry tomatoes, orange onions, bell peppers, snap peas, sesame seeds and toasted cashews over a bed of Napa cabbage 17

BBQ Chicken Salad

Shredded smoked chicken in your choice of house made BBQ sauces, roasted corn, black beans, orange onions, crushed candied almonds and strawberry vinaigrette 17

MAIN COURSE

All entrees include grilled seasonal vegetables, potatoes du jour and a trip to the "Grazing Grounds"

**Additional trip to the Grazing Grounds 8*

House Smoked Baby Back Ribs

Served with your choice of house made BBQ sauces
Half 23 | Full 31

Rotisserie Cornish Game Hen

Brined and smoked in house, seasoned with our signature spice blend and then slowly spun over fire with a citrus rosemary glaze 19

Pork Loin Rollatini

A roll of center cut pork loin filled with caramelized onion, roasted garlic, savory tomato paste, and black truffle salt, then grilled with an orange-chili glaze 22

Barramundi Seabass

Grilled with fresh herb and orange-infused oil, chopped garlic and served with a smoking rosemary sprig 26

Saratoga Resort Signature Rib-eye

12 ounce boneless choice Angus beef, seasoned with our signature spice blend, topped with a green onion & shallot compound butter 38

Wyoming Gyro

Locally raised beef and lamb blended together and placed in Naan bread with lettuce, chopped tomatoes and Brian's special spin of Tzatziki sauce 24

Wyoming Game and Pepperoni Meatballs

3 giant meatballs made with elk, bison, boar and pepperoni, topped with marinara and Manchego cheese, served with a tomato cream sauce made from their own juices and pita wedges 20

DESSERT

Chef's Choice of Grilled Stone Fruit

topped with red plum whipped cream 6
