

APPETIZERS

Lettuce Wraps

Crispy, fresh lettuce served with sautéed red peppers, onions, mixed greens, topped with crispy noodles and a sesame ginger sauce. Your choice of either Chicken, Prawns, Beef \$18

APPY GINGER BEEF

Strips of crispy breaded beef in a ginger szechuan sauce, served on chow mein noodles, paired with a couple of Potstickers \$16

CALAMARI

Perfectly dusted Calamari, topped with green onions and served with traditional homemade tzatziki \$16

MUSSELS

PEI mussels steamed in a garlic white wine sauce, with diced tomatoes and green onions, and freshly baked homemade bread \$19

WINGS

One pound of large, breaded, roaster chicken wings, fried, and tossed in your favorite flavor \$18
– hot, honey garlic, salt n' Pepper, teriyaki, spicy BBQ, or cajun

YAM FRIES

Delicious yam fries, fried to a perfect golden color and served with a chipotle mayonnaise \$13

POUTINE

The Canadian classic! French fries drenched in hot homemade gravy and squeaky cheese curds \$15
– Add Bacon Bits and Green onions \$2

DRY RIBS

Bone in, seasoned Dry Ribs. Try them tossed in you favorite flavor if you like. Hot, Teriyaki, Honey Garlic, Cajun \$16

MOZZA STICKS

Mozza Sticks, served with Marinara dipping sauce \$16

NACHOS

A mountain of tortilla chips topped with blended cheeses, sliced jalapenos, black olives, tomatoes, and green onions; all stacked on our homemade beef queso, made for dipping. Served with salsa and sour cream \$21
– Add Chicken \$6 Beef \$6 Guacamole \$3 Half order \$15

SOUP & SALADS

Salads are served with our fresh homemade bread. Add Chicken \$6 Salmon \$6 Prawns \$6 AAA Angus Steak \$11

Daily Soup

Chef's choice made from finest seasonal ingredients, served with our daily fresh, homemade bread Bowl \$9 Cup \$7

Soup & Salad

A bowl of homemade daily soup, with your choice of Caesar or Garden Salad \$15

Garden Salad

Fresh mixed greens, shredded beets and carrots, tomatoes, onions, cucumbers, local sprouts, toasted pumpkin seeds, and our homemade dressing \$16

Cesar Salad

Crisp Romaine lettuce, homemade croutons, roasted garlic dressing, and freshly grated parmesan \$18

Pecan Spinach Salad

Fresh Spinach with onions, red peppers, feta, and candied pecans, tossed in our own Strawberry vinaigrette \$18

Asian Noodle Salad

Fresh mixed greens, carrots, cucumbers, red onion and peppers, topped with noodles, toasted almonds, local sprouts, and with our famous black bean vinaigrette \$20
– Or try a half order for \$14

Cobb Salad

Tossed fresh Romaine lettuce and Spring Mix, served with bacon bits, fresh tomatoes and avocado and a sliced boiled egg. Homemade creamy Jalapeno Ranch dressing on the side. \$19
– Add Chicken for \$6

BOWLS

Thai Peanut Prawn Bowl

Sautéed jumbo prawns with red peppers, brocolini, red onion, topped with shredded carrots, sprouts, fresh lime and sesame seeds. On your choice of rice or noodles. \$19

Ginger Beef Bowl

Strips of crispy beef tossed with brocolini and red peppers, in a sweet and spicy ginger szechuan sauce, topped with green onions and sesame seeds. Your choice of rice or noodles. \$18

Veggie Stir Fry

Fresh veggies sautéed and tossed with a sweet chili ginger sauce. Served on your choice of basmati rice, or noodles \$16
– Add AAA Beef slices \$5

CLASSICS & WRAPS

CHICKEN TENDERS

Crispy breaded chicken tenders, served with french fries and side of plum sauce \$16.

Fish & Chips

Lightly battered Haddock, served with golden brown fries, and our own Jackson's tartar sauce. \$19

Falafel Wrap

Our freshly made falafel, served with cucumber, carrots, beets, spinach, sprouts, onion, feta, and tzatziki all wrapped up in a flour tortilla \$18

Chicken Caesar Wrap

Grilled chicken, crispy romaine lettuce, parmesan cheese, tossed together in roasted garlic ceasar dressing; in a flour tortilla \$18

"Nelson's Best" Steak Sandwich

AAA Alberta Angus Reserve steak, grilled to your liking, served on a slice of garlic toast \$21
– Make it a 10 oz \$5.00 Add Gravy, onions, Mushrooms \$4.00

Steak Fajita Wrap

Sautéed AAA Angus beef with onions and red peppers, wrapped in a flour tortilla with mixed green, tomatoes, mixed cheese and our own fiesta sauce. \$18

PASTA

Smokey Chicken Carbonara

Chicken, bacon, onions, mushrooms, smokey white wine cream sauce, tossed linguine, topped with parmesan and green onion; with garlic bread \$20

Pasta Primavera

Sautéed garlic veg, served in a house made marinara sauce on Rotini noodles with garlic toast \$16

KIDS MENU

Mini Burgers

Two mini burgers, served with a pickle, and your choice of fries, or fresh cut veggie sticks \$8

Grilled Cheese

Kids size grilled cheese on french bread, your choice of french fries or veggie sticks \$8

Cheese Quesadilla

A flour tortilla with cheddar cheese and your choice of side, served with sour cream. \$8

Kids Chicken Tenders

Lightly breaded chicken tenders, served with plum sauce and your choice of side

Noodles!!

Linguine noodles, served plain with butter, or with Alfredo sauce with garlic toast. \$8

ON A BUN

All Burgers served with your choice of fries, Garden Salad, or daily soup. Substitute Caesar Salad, Yam fries, Onion Rings \$4 In a wrap \$2 Add Gravy \$3

Cottage Club Sandwich

Grilled BBQ chicken breast, crispy bacon, tomato, spinach, red onion, swiss cheese and horseradish aioli on a Ciabatta bun \$20

Traditional Beef Dip

Alberta AAA Angus beef covered in Swiss cheese, mushrooms, fried onions, served on a ciabatta bun with our own horseradish aioli with au jus \$18

Buffalo Crunch Burger

A lightly breaded chicken breast tossed in hot sauce, topped with an onion ring, cheddar cheese, fresh greens, tomato and a pickle, all on a Brioche Bun with some cool Ranch dressing \$19

Cracked Pepper Burger

Our award winning beef patty coated in cracked pepper served with swiss cheese, a golden fried onion ring, burger sauce on a Brioche Bun with lettuce, tomato, and pickles. \$19

Classic Burger

Award winning homemade beef patty topped with lettuce, tomato, onions, pickle, cheddar cheese, and our famous homemade burger sauce; served on a Brioche bun with your choice of french fries or garden salad \$18

Jackson's Loaded Burger

Our award winning homemade beef patty with lettuce, tomato, onion, pickle, cheddar cheese, mushrooms, and bacon served on a Brioche bun with our homemade burger sauce. \$20

Mushroom Swiss Burger

Award winning homemade beef patty with spinach, tomato, onion, pickle, sautéed mushrooms and smothered in swiss cheese. Served on a Brioche bun with homemade burger sauce. \$19

Above and Beyond Burger

A delicious plant based patty, topped with spinach, cucumber, onion, sprouts, roasted red pepper and our horseradish aioli sauce, served on a Brioche bun \$19

Grilled Salmon Burger

A 6 oz lightly seasoned, grilled, wild salmon filet, topped with spinach, tomato, red onion, cucumber, and tzatziki, on a Brioche bun \$19

ENTRÉES

Grilled Salmon Filet

Flamed grilled wild salmon, topped with a creamy dill sauce, served on wild rice blend and fresh seasonal vegetables \$26

Peppercorn NY Steak

10 oz Alberta Angus Reserve New York Steak, charbroiled to your liking, smothered in mouth watering peppercorn sauce, with oven roasted potatoes, and seasonal vegetables \$29

½ Rack of Beef Ribs

Beretta Beef Ribs, oven roasted to perfection, covered in our own BBQ sauce served with either oven roasted potatoes or wild blend rice, and oven roasted seasonal vegetables \$29

DESSERTS

Turtles Cheesecake

A Jackson's Hole favorite! A delicious pecan caramel chocolate cheesecake served with whipped cream, chocolate and caramel sauce \$10

Creme Brule

Silky custard with caramelized sugar, and whipped cream \$10

Vanilla Ice Cream Sundae

A bowl of vanilla ice cream topped with your choice of chocolate or caramel sauce, whipped cream and a cherry \$6