

HEADWATERS

GRILLE

Starters

Soup of the Day

Cup - 5 Bowl - 8

Caesar Salad

*Romaine Hearts, house-made Croutons,
Parmesan, and house-made
Caesar Dressing*

6

Spring Greens Salad

*Blueberry Wensleydale Cheese,
Candied Pecans, and fresh Berries
With Honey-Basil Vinaigrette*

6

Bruschetta

*Tomatoes with grilled Fennel and Red Onions
Finished in Garlic, Basil, and Balsamic*

7

Point Judith Fried Calamari

*From the coast of Rhode Island served on a bed of Spinach
And tossed in a Annato and Cilantro Vinaigrette*

9

Mussels

Slow simmered in a Tomato, Basil, and Saffron Broth

11

Braised Bison Quesadilla

*Braised Bison, caramelized Onions, Peppers, and Cotija Cheese
Served with house-made Pico de Gallo*

11

Entrées

Australian Rack of Lamb

*Roasted and topped with Mint-Basil Pesto,
Served with Southwestern Polenta and Truffled Broccolini*

25

Snake River Farms Ribeye

*Topped with Matre D' Porcini Butter,
Served with Whipped Potatoes and Truffled Broccolini*

30

Copper River Sockeye Salmon

*Grilled Sockeye Salmon over Smoked Barley Risotto,
Topped with Chili Lime Glaze and Broccolini*

26

House-made Fettucini

Tossed with sautéed Tomatoes, Pinenuts, Spinach, and Finished with Grana Padano

19

Rocky Mountain Elk Tenderloin

*Grilled and topped with Huckleberry Demi Glace,
Served with Whipped Potatoes and Spaghetti Squash*

30

Margarita Chicken

*Roasted Tequila-Lime marinated Frenched Chicken Breast, Peppers, and Onions
With Southwestern Polenta and Cotija Cheese*

22

Teton Valley Angus Burger

Maytag Bleu Cheese and Bacon, toasted bun, and French Fries

12