

# THE GRILLE

AT BRONZE BUFFALO RANCH

## APPETIZERS

- RANCH GRAZING BOARD** 28/36  
CURED MEATS | IMPORTED & DOMESTIC CHEESES  
OLIVES | 460 BREAD
- BEEF TARTARE\*** 22  
SNAKE RIVER FARMS TENDERLOIN
- BBR BISON CHILI\*** 12  
AGED CHEDDAR CHEESE | SCALLION | CHIPOTLE CREMA
- FIERY CRISPY FRIED CALAMARI\*** 22  
WARM ARRABBIATA SAUCE | CHARRED LEMON
- SUPER LUMP CRAB & BRIOCHE** 24  
CHOPPED MINT | CITRUS

## A LA CARTE SELECTIONS

- SNAKE RIVER FARMS RIBEYE\*** 65  
WAGYU BLEND | BBR STEAK SPICE | CHIVE BUTTER  
SIXTEEN OUNCES
- SNAKE RIVER FARMS  
FILET MIGNON\*** 54  
BLACK PEPPER DEMI | EIGHT OUNCES
- CHICKEN CACCIATORE\*** 28  
HERBED FREGOLA
- CEDAR PLANK ORA KING SALMON\*** 38  
MISO CITRUS | SOY GLAZE

## ENHANCEMENTS

- CHICKEN BREAST\*** 12
- ORA KING SALMON\*** 16

## MARKET GREENS

- CAESAR SALAD\*** 14  
HOUSE MADE CROUTONS | AGED PARMESAN  
CAESAR DRESSING
- FRISSE SALAD** 15  
MARCONA ALMONDS | WARM BACON SHALLOT DRESSING
- BBR WEDGE** 15  
SHAVED RED ONION | APPLEWOOD SMOKED BACON  
BABY HEIRLOOM TOMATO | BLUE CHEESE DRESSING  
ADD FRIED EGG\* 4

## SIGNATURE DISHES

- ELK BOLOGNESE\*** 32  
TAGLIATELLE | PECORINO ROMANO
- DUCK POT PIE\*** 20  
MORNING DEW MUSHROOMS | ENGLISH PEAS | CARROTS  
ROASTED FENNEL | SWISS CHARD | SOY CARAMEL
- ZOËS PIMENTO CHEESE BURGER\*** 18  
PIEDMONTESE BEEF | FRISEE LETTUCE | CRISPY PICKLES  
DIJON MUSTARD | BRIOCHE BUN | HAND CUT FRIES

## ON THE SIDE

- HAND CUT FRIES** 10  
HOUSE MADE BUTTERMILK RANCH DRESSING
- MAC & CHEESE\*** 12  
PENNE PASTA | CREAMY CHEESE SAUCE
- POMME PURÉE** 12  
BUTTER WHIPPED YUKON GOLD POTATOES
- CHARRED BROCCOLINI** 12  
LEMON | EVOO
- SAUTÉED MUSHROOMS** 12
- ROASTED HEIRLOOM BEETS** 14  
AGED BALSAMIC | HOT HONEY | CRACKED HAZELNUTS | FETA

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*