

# THE GRILLE

AT BRONZE BUFFALO CLUB & RESORT

## LUNCH MENU

### SHAREABLES

---

**Mediterranean Mezze**- fresh seasonal vegetables, naan bread, feta, tzatziki, hummus, muhamarra sauce 25

**Bison Shortrib Nachos**- house fried tortilla chips, cilantro crema, pico, guac, salsa, chile queso 28

**Corn Ribs**- roasted sweet corn, cotija, garlic aioli, cilantro lime crema 23

### STARTERS

---

**Caesar Salad**- hearts of romaine, parmigiano, croutons, bonito caesar dressing 12

**Green Goddess Salad**- celery, green apple, spring mix, marcona almonds, green goddess 12

**Add On**- lemon chicken breast 10, salmon filet 21

### FROM THE SEA

---

**Classic Poke Bowl\***- tuna, salmon, cucumber, edamame, ponzu, avocado, sriracha aioli 24

**Peruvian Ceviche\***- crispy corn, fresno, red onion, house tortilla chips, aji amarillo, leche de tigre 23

### ENTREES

---

**Buttermilk Chicken Sandwich**- brioche bun, pickled onion, summer slaw, aji verde 22

**BBR Burger\***- double smashed patty, yellow cheddar, crispy onions, burger sauce 22

**Caprese Sandwich**- toasted focaccia, salami, burrata, arugula, pesto, bruschetta, balsamic 20

### SIDES

tallow fries 8, summer slaw 8, seasonal fruit 8, truffled tots 11

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

# THE GRILLE

AT BRONZE BUFFALO CLUB & RESORT

## SHAREABLES

---

**Fondue-** gruyère, emmentaler, white cheddar, focaccia, seasonal vegetables, charcuterie 39

**Pork Belly Bao Buns-** chashu pork belly, cucumber, fresno peppers, teriyaki, gochujang & yuzu 23

**Shishito Peppers-** bonito flakes, lemon soy vinaigrette, yuzu koshō aioli 25

## STARTERS

---

**Caesar Salad-** hearts of romaine, parmigiano, croutons, bonito caesar dressing 12

**Summer Salad-** blood orange, tempura avocado, heirloom tomato, sesame butter, citrus vinaigrette 13

**Roasted Tomato Soup-** basil, cheese croissant waffle 13

**Add On-** lemon chicken breast 10, salmon filet 21

## FROM THE SEA

---

**Alaskan Halibut-** miso cured, carrot ginger purée, asparagus, lemon sourdough crouton, hazelnuts 48

**Scottish Salmon-** escabeche salad, summer radish, coconut saffron rice, dill chimichurri 32

## FROM THE GARDEN

---

**Roasted Cabbage-** hazelnuts, lemon panko, miso glaze, carrot ginger purée 23

**Creamy Corn Pasta-** house fettuccine, roasted corn, lime, pecorino, beurre monté 26

## FROM THE PASTURE

---

**Lemon Half Chicken-** cucumber salad, baby potatoes, broccolini, lemon beurre blanc 34

**Pork Chop-** caramelized apples, carrots, pomme purée, apple bourbon glaze 32

**Beef Wellington\***- prosciutto, summer mushrooms, baby potatoes, asparagus, bourbon cherry jus 55

## FROM THE GRILLE

---

Cut		Butter	Sauce
New York 16oz	58	Cowboy Butter	Smoked Chimichurri
Ribeye 16oz	60	Black Garlic Butter	Peppercorn
Chef's Cut	MP	Miso Marrow Butter	Béarnaise

**Sides 9:** truffle hashbrowns, summer vegetables, pomme purée, roasted mushrooms

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

# APRÈS GOLF

\$3 Off Specialty Cocktails

\$6 Well Drinks

\$4 Draft Beers

\$8 Select Wine by the Glass

## Caesar Salad 9

romaine, croutons, parmigiano

add chicken \$4

## Fried Egg Rolls 9

chicken, spring onion

sweet and sour sauce

## Grazing Board 28

cured meats, local cheeses, crisps

seasonal preserves

## Popcorn Shrimp Tacos 13

flour tortilla, sriracha aioli, pico de gallo, cilantro crema

## Chicken Wings 13

choice of: buffalo, spicy garlic honey or truffle parmesan

## Bison Nachos 15

shortrib, roasted chile queso, pico, guac, spicy salsa

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

---

## DESSERT

---

### Huckleberry Cheesecake 20

huckleberry gelée, huckleberry ice cream

### Chocolate Fondue 20

raspberry chocolate ganache, fruit variety,  
cake pops, pretzels

### Lemon Meringue Tart 15

meyer lemon curd, basil, swiss meringue

### Cowboy Cookie 15

chocolate chunk cookie, vanilla ice cream,  
salted caramel drizzle

### Ice Cream Scoop 4

chocolate, vanilla, chef's special

---

## NIGHTCAPS

---

### Espresso Martini 14

vodka, espresso, kahlúa, baileys

### Godfather 14

scotch, amaretto

### Hot Toddy 15

whiskey, honey, lemon

### Amaro Nonino 17

### "Bin 27" Port 16

---

## COCKTAILS

## BEER

---

### Woodford Wagyu Old Fashion 18

woodford reserve, wagyu tallow wash, maple, bitters

### Rosemary Gimlet 15

vodka, rosemary, lime

### Guadalajara Sour 15

tequilla, apple cider, lime, maple syrup

### Pom Smash 17

bourbon, pomagranette, rosemary, lemon

### Mountain Berry Mojito 14

white rum, triple berry shrub, lime, soda, mint

### Grille Margarita 16

tequila, cointreau, lime, agave

### Bronze Buffalo Bloody 15

house-made bloody mix with vodka, citrus, spice

### Tap

Loose Boots, Session IPA, Roadhouse Brewing 9

Killer Bees, Blonde, Melvin 9

Modelo Especial 7

### Craft 6

Grand Teton Amber Ale

Melvin IPA

Melvin Heyzeus

Snake River Jenny Lake Lager

Snake River Pakos IPA

Highpoint Cider

High Noon

White Claw

### Non- Alcoholic 5

Athletic Upside Dawn

Athletic Mexican Style Copper

---

## BY THE GLASS

---

### White

Mionetto | Prosecco di Treviso Brut | NV | \$11 Glass | \$38 Bottle

Altanuta | Pinot Grigio | 2023 | \$15 Glass | \$52 Bottle

Mirabaue Forever | Rose | 2024 | \$10 Glass | \$38 Bottle

Craggy Range | Sauv Blanc | 2024 | \$17 Glass | \$62 Bottle

Raymond | Chardonnay | 2023 | \$17 Glass | \$59 Bottle

### Red

Stoller Family Estate | Pinot Noir | 2023 | \$16 Glass | \$66 Bottle

Josh | Red Blend | 2023 | \$11 Glass | \$39 Bottle

Charles Krug | Cabernet Sauvignon | Sonoma | 2021 | \$19 Glass | \$76 Bottle

Terrazas De Los Andes Reserva | Malbec | Mendoza, Argentina | 2022 | \$15 Glass | \$52 Bottle

## **SPARKLING**

Marie Copinet 375ml | Champagne Rosé | 32

Stoller Brut | Sparkling | 90

Proletariat Sparkling Rosé | Sparkling Rosé | 36

Canard-Duchêne | Champagne | 130

Laurent-Perrier La Cuvée Brut | Champagne | 150

Veuve Clicquot | Champagne | 150

Ruinart Brut Rosé | Champagne Rosé | 220 | delicate red berry | oldest Champagne house

## **WHITE AND ROSÉ**

Dr. Loosen | Dry Riesling | 2024 | 50

Ferrari-Carano | Sauvignon Blanc | 2023 | 46

Holloran | Rosé | 2023 | 63

Stoller Rosé | Rosé | 2023 | 39

Albert Bichot Chablis | Chardonnay | 2022 | 63

Louis Jadot Pouilly-Fuisse | Chardonnay | 2023 | 78 | mineral, clean finish | limestone hillside fruit

Far Niente | Chardonnay | 2023 | 105 | creamy stone fruit | restored 1885 stone cellar

Rombauer Carneros | Chardonnay | 2024 | 95

## **LIGHT-BODIED REDS**

Stoller Reserve | Pinot Noir | 2019 | 93

Goldeneye | Pinot Noir | 2021 | 132 | dark berry spice | Duckhorn's Anderson Valley estate

Belle Glos Clark & Telephone | Pinot Noir | 2023 | 73

Kosta Browne | Pinot Noir | 2022 | 200 | lush layers | winery founded by servers

## **MEDIUM-BODIED REDS**

Monsanto | Chianti | 2019 | 81

Villadoria | Barbaresco | 2021 | 78 | floral earth | family winemakers since 1800s

Bodegas Manzanos Gran Reserva | Rioja | 2015 | 74 | cedar dried fruit | aging caves by Ebro River

Banfi | Brunello di Montalcino | 2020 | 135

Saldo | Zinfandel | 2021 | 63

The Prisoner | Red Blend | 75

## **FULL-BODIED REDS**

Heitz Cellar | Cabernet Sauvignon | 2019 | 160

Merryvale | Cabernet Sauvignon | 2017 | 156

Silver Oak Alexander Valley | Cabernet Sauvignon | 167 | silky dark fruit | aged in American oak

Buccella Mica | Cabernet Sauvignon | 2020 | 220

Merryvale Profile | Cabernet Sauvignon | 2019 | 332

Freemark Abbey | Merlot | 2019 | 122

Château La Fleur-Pétrus | Merlot | 2015 | 375 | dark cherry cocoa | limited production Pomerol