



Little Whirligig Geyser

FIRST COURSES & SALADS



Smoked Wild Alaska Salmon 
sliced cold-smoked wild Alaska salmon, celery root salad, sliced baguette 10.95

Shrimp Cocktail 
six large wild American prawns, cocktail sauce 11.25

Parmesan Sweet Potato Fries
grated parmesan cheese 5.95

Crab Cakes
orange-basil aioli 8.95

Buffalo Wings
bleu cheese dressing, celery 8.50

Caesar Salad
romaine, croutons, Caesar dressing 8.50/6.50

Gourmet Wedge
iceberg lettuce, tomato, red onion, hard boiled egg,
natural apple wood-smoked bacon, choice of dressing 6.25

House Salad
mixed greens, roasted walnuts, huckleberry vinaigrette 4.95

Roasted Red Pepper Smoked Gouda Soup
Cup 3.95 • Bowl 4.95

SIGNATURE DINNER BUFFET

Enjoy our carved roasted steamship round of farm-raised bison and accompaniments

Adults 29.75 • Kids 10.95

Carved Roasted Steamship Round of Bison • Peel and Eat Certified Wild American Shrimp
Chicken Fricassée • Sautéed Trout • Caesar Salad • House Soup • Mashed Potatoes
Baked Penne • Wild Rice • Seasonal Vegetable • Bread Pudding • Choice of iced tea,
lemonade, soda, milk, tea, hot chocolate, or fair trade organic French roast coffee

SPECIALTIES

Specialties served with warm rolls and choice of house salad or cup of roasted red pepper smoked gouda soup. For a lower carb option, whipped cauliflower may be substituted for potato or rice

Hand-Cut Natural Rib Eye Steak

ten-ounce natural rib eye, roasted bell pepper butter,
buttermilk-mashed potato, seasonal vegetable 29.00 Add Oscar 5.95

Chicken Oscar

crab, asparagus, béarnaise sauce, buttermilk-mashed potato, seasonal vegetable 19.95

Open-Face Steak Sandwich

grilled hoagie roll, sliced flank steak, caramelized sweet onions, jack cheese,
horseradish sauce, french fries 15.95

Wild Game Bolognese

tri-color penne, bison and elk bolognese, parmesan cheese 15.95



Wild Alaska Salmon*

seared, citrus beurre blanc, crystallized ginger, wild rice, seasonal vegetable 24.25

Farm-Raised Idaho Trout

pistachio parmesan-crust, artichokes, basil-lemon butter, wild rice,
seasonal vegetable 20.25

Frenched Pork Chop

thick-cut ten-ounce pork chop, apple glaze, buttermilk-mashed potato, seasonal vegetable 19.95

Rice and Corn Cakes

spicy black beans, sautéed spinach 16.25



This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery

If you have food allergies, please inquire with your server regarding ingredients of menu items

Prices do not reflect taxes, utility fees or gratuities. A 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"



Menu items made with sustainable and/or organic ingredients