



The *historic* SonRise Grass Creek Guest Ranch, LLC



EAT

The SonRise Grass Creek Guest Ranch staff handcrafts each dish from fresh ingredients and sources from local farms when the seasons permit.

All meals are made with one common ingredient - *affection*.

Dinners

served with homemade bread and cheddar chive scones. Your choice of soup or Cesar Salad, Blue Cheese & Bacon Wedge, or House salad with handmade dressings (ranch, blue cheese, or vinaigrette).

Sides (choice of one): Twice Baked Potatoes, Three-cheese Scalloped Potatoes topped with Sour Cream or Garlic Mashed Potatoes.

Vegetables: Each dinner is served with our famous sweet Julienned Carrots and your choice of Broccoli or Asparagus.

Hand Cut Rib Eye Steak

*A full 14 plus ounce USDA Choice Rib
Eye steak – cooked to order. Creamy horseradish
upon request. \$39*

Hand Cut New York Steak

Thick cut, 12 plus ounce – cooked to order. \$42

Smoked Pork Chop with Cream Sauce

*A center-cut Loin Chop smoked then grilled and
topped with our lemon-cream sauce. \$39*

SonRise Ranch Roasted Chicken

*One-quarter Pasture Raised Chicken, slowly roasted
until fall-apart tender (your choice of white or dark
meat). \$37*

Bacon Wrapped, Black and Blue Filet Mignon

*Beautiful, rich and tender 8-ounce, bacon-wrapped filet
topped with Blue Cheese and Black Truffle Oil
Compote. \$49*

Salmon with Lemon Crème Caper Sauce

*Direct from a local Cody man who operates a fishing
boat in the summer – topped with our lemon-crème
caper sauce. \$37*

Sweet chili glazed Sea Bass

*A buttery, seared filet topped with our house made
sweet chili glaze featuring just a hint of heat. \$42*



Desserts

 made in-house each week from our age-old recipes.

Handcrafted Cheesecake

Homemade Cheesecake (topped with berries, chocolate, or caramel drizzle) \$7

Fresh Cookies

Warm fresh baked cookies (assortment of three) with vanilla ice cream \$5

Crème Brulé

A beautiful custard made with genuine Mexican vanilla beans and topped with a caramelized sugar sweet crust \$7

Drinks

 – ask if you don't see it below...

Special Mixed Drinks \$9

Old Rancher – like an old fashioned, but grumpier

Tom T. Hall – like a Tom Collins but with more stories

Greyhound Cattle Dog – like a greyhound but with a desire to chase anything and everything in sight

Fence Stretcher – Spiced rum, pineapple juice and sunny weather

Brey & Whinny – half horse, half donkey but 100% mule

Wine & Mead Glass \$7 Bottle \$19

Red Wine	19 Crimes
Old Vine Zinfandel	Bogle
Vintner's Reserve Chardonnay	Kendall-Jackson
Sauvignon Blanc	Decoy
Crazy Woman Mead w/ Hibiscus & Hops	Big Lost
Wild Man Mead with Hops	Big Lost

Whiskey Shot \$6 Flight of four \$12

Cinnamon Clove Honey Whiskey	LeDoux
Double Cask Blended Bourbon	LeDoux
Double Cask Straight Bourbon	Wyoming Whiskey
Straight Bourbon	Brush Creek

House Drinks \$11 to \$13

Salted Carmel Whisky Sour – bitters, caramel whiskey

Chambord Martini – Chambord, sweet 'n sour, sprite

Black Tie – coffee ice cubes, Kahlua, vanilla vodka

Buttered Toffee – Bailey's, Kahula and cream

Whiskey Cherry Coke – cherry whiskey and coke

Christmas Star – peach whiskey, blackberry, Chambord

Midori Sour – Melon liquor, fresh lime and lemon

Top Shelf

Johnny Walker 28 year Blue Label \$25

Laphrog 10 year Scotch \$17

20 Grapes Port Wine - \$15

Grahams Tawny Port - \$17

Diplomatico Rum - \$13

Beer Local \$6.50 | *Domestic standard \$5

Moose Drool Brown Ale	Big Sky Brewing
Saddle Bronc Brown Ale	Black Tooth Brewing
Bomber Mountain Amber Ale	Black Tooth Brewing
Teton Amber Ale	Grand Teton Brewing
Old Faithful Pale Golden Ale	Grand Teton Brewing
Earned It Hazy IPA	Snake River Brewing
*Golden Banquet Beer	Coors
*1554 Enlightened Dark Ale	New Belgium
*Salmon Fly Honey Rye	Madison River Brewing
*Belgian White Wheat Ale	Blue Moon

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