

APPETIZERS

Hummus Platter

Roasted Garlic and Herb Hummus with Grilled Pita and Seasonal Accompaniments
7.25

Coconut Shrimp

Ancho Pepper Apricot Chutney and Raspberry Sauce with Mango Pineapple Salsa
10.50

Smoked Salmon Artichoke Dip

Served with Grilled Pita
10.50

Northwest Crab Cakes

Roasted Red Pepper Aioli and Basil Oil with Balsamic Reduction and Lemon
11.00

French Onion Soup

Caramelized Onions, Veal Stock, Crouton and Gruyere Cheese
7.25

Today's Soup

A Seasonal Reflection of Sun Valley
Cup 4.25 / Bowl 8.50

SALADS

Caesar

Hearts of Romaine, Croutons and Parmesan
Full 8.50 / Half 4.25

House

Organic Field Greens, Dried Cranberry, Crushed Walnut, Gorgonzola, Granny Smith Apple
and Garden Vegetables with Balsamic Vinaigrette
Full 8.50 / Half 4.25

Roasted Beet

Organic Field Greens, Chevre Goat Cheese Medallions, Sweet Red Onion and Toasted Pine
Nuts with Aged Sherry Walnut Vinaigrette
11.50

Greek

Organic Field Greens, Kalamata Olive, Feta, Roasted Red Peppers, Pepperoncini,
Sweet Red Onion, Artichoke Heart and Tomato with Greek Yoghurt Vinaigrette
10.50

Cobb

Hearts of Romaine, Turkey, Ham, Bacon, Tomato, Gorgonzola and Egg
with Buttermilk Ranch or Blue Cheese
12.50

Add Free-Range Chicken, Shrimp or Crab Cake
4.25

ENTREES

Pan Seared Idaho Ruby Trout

Mushroom Veloute and Sautéed Spinach with Wild Rice Pilaf
19.00

Bourbon Shrimp

Jumbo Shrimp Wrapped in Hickory Smoked Bacon with Grilled Pineapple,
Bourbon Citrus Glaze, Mango Pineapple Salsa,
Raspberry Drizzle and Wild Rice Pilaf
22.00

Pan Roasted Alaskan Halibut

Citrus Beurre Blanc and Potato Gratin
22.00

Salmon Creek All Natural Grilled Pork Chop

Idaho Huckleberry and Apple Chutney with Creamy Polenta
23.00

Pan Roasted Free-Range Chicken Roulade

Pinwheels of Stuffed Boneless Breast, Black Pepper Leek Cream and Wild Rice Pilaf
19.00

Braised Idaho Lamb Shank

Veal Stock, White Wine and Seasonal Vegetables with Creamy Polenta
25.50

Filet Mignon

Wild Mushroom Demi-Glace with Potato Gratin
29.50

Steak Frites

Grilled 14oz. New York Strip Loin with Gorgonzola
27.50

Beef Tenderloin Ragù

Braised Wild Mushroom, Tomato, Spinach, Red Wine
and Linguine with Parmesan
21.00

Ratatouille

Penne, Summer Squash, Zucchini, Eggplant, Bell Pepper,
Tomato, Garlic, Onion and Basil with Goat Cheese
15.50

Pad Thai

Shrimp or Chicken, Rice Noodle, Egg, Green Onion, Roasted Red Bell Pepper,
Garlic, Radish Sprouts, Cilantro, Leaf Lettuce and Peanuts with a Classic Thai Sauce
19.00

Fraser Burger

Kobe Beef or Garden Patty with Aioli on a Whole Wheat Kaiser
Two Items, Your Choice - Bacon, Mushrooms, Cheese, Grilled Onions or Fried Egg
13.50

Gretchen Fraser

In a surprising upset at the 1948 Olympics in St. Moritz, Switzerland, Gretchen Kunigk Fraser won both the gold in slalom and the silver in the alpine combined event. At the time, no American skier had won an Olympic gold medal. Living and training in Sun Valley since 1939, Gretchen competed in international races, played Sonja Henie ski stunt double and assisted wounded and disabled veterans in their rehabilitation through various sports including skiing. In addition, she raised money for the US Ski Team and worked in public relations for Sun Valley.

Both Gretchen's Restaurant and Gretchen's Gold, a ski run on Bald Mountain, are named for her. The display cases at Gretchen's showcase some of the trophies from this remarkable woman's life.