

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

Sandwiches served with Sweet Potato Fries, French Fries, Onion Rings, Potato Salad or Coleslaw

Club

Turkey, Ham, Bacon, Leaf Lettuce, Tomato and Mayonnaise on Sourdough
10.50

Grilled Free-Range Chicken Breast Sandwich

Gruyere, Tomato, Arugula, Garlic, Herbs and
Whole Grain Mustard Aioli on a Whole Wheat Kaiser
11.50

Papa's Alaskan Halibut & Chips

With Coleslaw and Tartar Sauce
12.50

Fraser Burger

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

French Dip

Roast Beef and Provolone on a Baguette with Au Jus
10.50

Rueben

Corned Beef, Sauerkraut, Gruyere and Russian Dressing on Marbled Rye
11.50

Mediterranean

Eggplant, Summer Squash, Zucchini, Bell Pepper, Tomato, Onion, Garlic,
Provolone, Arugula and Hummus Served Open Faced on Flatbread
11.50

Fish Tacos

Alaskan Halibut, Chipotle Tartar, Mango Pineapple Salsa, Cabbage Slaw and Cotija
12.50

Grilled New York Steak Sandwich

Gorgonzola and Arugula with Whole Grain Mustard Aioli on a Baguette
14.50

Quiche Lorraine

Bacon, Ham and Three Cheeses with Tomato Slices and Balsamic Reduction
10.50

Ratatouille

Penne, Summer Squash, Zucchini, Eggplant,
Bell Pepper, Tomato, Garlic, Onion and Basil with Goat Cheese
13.50

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
15.50

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.