



Dinner

Lunch plates are house-made and cooked to order. Please allow time for us to serve you properly, especially during peak hours.

APPETIZERS

JUMBO CHICKEN WINGS 14.99 (full) 8.99 (half)
Buffalo or BBQ style. House made ranch or blue cheese dressing for dipping, celery and carrots.

BISON QUESADILLA..... 9.99
Pulled bison steak, onions and peppers sandwiched in a large flour tortilla with cheddar cheese and toasted on a griddle. Garnished with fresh salsa and sour cream.

MARYLAND CRAB CAKES (gluten free) 11.99
Rich blend of lump and claw meat browned to perfection atop a bed of greens. Served with spicy aioli.

STEAMERS 11.99
Little-neck clams sautéed in a white wine butter sauce. Local 460°® baguette is ideal for dipping.

SPINACH ARTICHOKE DIP..... 9.99
Cheesy and flavorful, served warm with crostini.

CREATIVE SALADS

Customize any salad and add:
Grilled chicken, tuna salad, chicken salad: \$4.00
Sliced NY strip steak: \$6.00
Grilled king salmon: \$6.00

House-made dressings: balsamic vinaigrette, ranch, bleu cheese, italian, thousand island, lemon oregano, miso ginger, honey mustard

✂️ **TACO SALAD** 12.00
Crisped tortilla chips crown a bed of greens. Topped with black beans, roasted corn, cheddar cheese and seasoned ground beef. Slices of avocado and red onion complete the presentation. Served with lemon oregano dressing and red salsa.

CLASSIC COBB..... 12.00
Bacon, grilled chicken, sliced hard-cooked egg, tomatoes, avocado, and blue cheese on a mix of romaine and other lettuces.

✂️ **QUINOA AND POWER GREENS** 12.00
Mixed greens and chilled quinoa, graced with shoestring beets, marinated portobello mushroom and avocado. Tossed with miso-ginger dressing

ROASTED VEGGIE SALAD 12.00
Greens topped with roasted red onions, peppers, mushrooms, and artichokes.

MIXED GREEN ENTRÉE SALAD 7.95
Spring mix greens topped with tomatoes, cucumbers, carrots, red onion, and croûtons.

LIGHTER FARE

FISH 'N CHIPS..... 12.00
Tempura-style, lightly battered Mahi-Mahi sautéed in butter, served with hand-cut Idaho "chips" (fries).

✂️ **Juan's FAMOUS FISH TACOS** 13.50
Three corn tortillas warmed on the griddle with a generous serving of sautéed marinated Mahi-Mahi. Jalapeño slaw, avocado, fried French-cut onions, and chipotle salsa.

DINNER ENTRÉES

Dinner Entrées include the choice of soup or salad, as well as choice of side dish.

Side Dishes: baked potato, mashed potatoes, wild rice, or vegetable of the day

Sauces for Steaks: Demi-glace, shallot and blue cheese, compote butter, Bearnaise

NEW YORK STEAK 24.00
Choice 12oz New York grilled over open flame. Cooked to your specified temperature.

✂️ **BEEF RIBEYE**..... 24.00
A more marbled, tender 12oz cut. Cooked to your specified temperature.

BEEF SHORT RIBS..... 16.99
Comfort food! Braised and slow-cooked for eight hours, topped with an ancho chili demi-glace.

✂️ **TRADITIONAL PORK CHOP and APPLES**..... 17.99
A thick-cut, bone-in 8oz chop grilled to tender perfection. Topped with caramelized apples and onions and finished with a sage cream sauce.

GRILLED SALMON 21.00
Atlantic Salmon drizzled with a lemon caper hollandaise sauce.

CHICKEN MARSALA 17.99
8oz chicken breast, with a traditional Marsala-wine cream sauce.



PROVISIONS HEARTY BURGERS

Offered with your choice of sides. Each 1/3 lb burger is grilled over an open flame. Served on a toasted ciabatta roll with lettuce, tomato, onion and dill pickle slice.

Customize any burger and add:
Vegetables: grilled onion, sautéed bell peppers, mushrooms: .50¢ each
Cheese: Bleu, Feta, Swiss, provolone, pepper jack, cheddar, American: \$1.25 each
Bacon, guacamole, or sliced avocado: \$2.00 each
Substitute a gluten free roll: add \$1.50

BISON BURGER..... 14.00
A western standard, and a lean, flavorful alternative to beef. Served with a choice of cheese and one side.

RANCH BURGER 9.50
The classic beef burger, flamed-grilled.



✂️ PROVISIONS SIGNATURE

Drinks & Dessert



HOT

BOTTOMLESS CUP OF COFFEE	2.75
LARGE COFFEE TO GO	2.25
ESPRESSO DRINKS.....	3.95
<i>Each a double-shot: Cappuccino, Latte, Americano, Mocha, Espresso</i>	
<i>Flavored syrups are available - ask your server</i>	
SELECTION OF TAZO® HOT TEAS.....	2.75
OREGON® CHAI	3.00
HOT CHOCOLATE	2.75
<i>Whipped cream and chocolate syrup</i>	
HOT APPLE CIDER.....	2.25

COLD

FRESH BREWED ICED TEA	2.50
MILK.....	2.25
JUICE.....	3.00
<i>orange, apple, V8 or cranberry</i>	
LEMONADE	2.50
SODA.....	2.50
<i>Coke, Diet Coke, Dr. Pepper, Sprite</i>	
GRAND TETON KETTLE BREWED SODA	3.25
<i>Mountain Berry, Cream Soda, Root Beer</i>	



DESSERTS

✂ Provisions proudly offers a selection of desserts hand-crafted by Jackson Hole's critically acclaimed Master Chocolatier, Oscar Ortega.

Your server will present you with a list of the evening's choices.

BEER

PBR.....	3.00
BUD, BUD LITE.....	3.00
CORONA	4.00
STELLA ARTOIS.....	4.00
SIERRA NEVADA PALE ALE	4.00
GRAND TETON BREWS	4.00
<i>Sweet Grass, Bitch Creek, Amber Ale</i>	



WINE

By the glass

CHARDONNAY	6.00
CABERNET SAUVIGNON	6.00
CHAMPAGNE	6.00

✂ See our Wine List for Wines by the Bottle

We are pleased to serve the wine you bring. A corkage fee of \$12 will be added for each bottle not provided by the House.

SPECIALTY DRINKS

BLOODY MARY	5.00
MIMOSA	5.00
SCREWDRIVER	5.00
PROVISIONS MARGARITA.....	5.00
MOSCOW MULE	5.00

