

APPETIZERS

Northwest Crab Cakes

Served with roasted red pepper aioli
11.00

Coconut Shrimp

Chipotle pepper apricot chutney and raspberry sauce with mango pineapple salsa
10.50

Quesadilla

Kobe beef or chicken, roasted red pepper, green chili,
jalapeno and four cheeses with guacamole, sour cream and pico de gallo
11.50

Buffalo Wings

Tossed with your choice of barbeque sauce, red hot sauce or served plain
with ranch or bleu cheese dipping sauce and celery sticks
10.00

Classic French Onion Soup

Topped with a toasted baguette and gruyere cheese
7.25

Soup Du Jour

Cup 4.25 / Bowl 8.50

SALADS

Caesar

Hearts of romaine, croutons and parmesan
Full 8.50 / Half 4.75

House

Baby lettuce, dried cranberries, crushed walnuts,
gorgonzola, apples and garden vegetables with balsamic vinaigrette
Full 8.50 / Half 4.75

Roasted Beet

Warm chevre goat cheese medallions, sweet red onions,
toasted pine nuts and organic field greens with aged sherry walnut vinaigrette
11.50

Greek

Organic field greens, kalamata olives, feta, roasted red peppers, pepperoncinis,
sweet red onions, artichoke hearts 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 chicken, shrimp or crab cake
4.25*

ENTREES

Seared Idaho Ruby Trout

Veloute sauce with sautéed spinach, mushrooms and roasted red potatoes
19.00

Pan Roasted Alaskan Halibut

Citrus beurre blanc and roasted red potatoes
22.00

Chicken Roulade

Filled with spinach, prosciutto and goat cheese in a
black pepper leek cream sauce served with wild rice pilaf
19.00

Grilled Filet Mignon

Wild mushroom demi-glace with mashed potatoes
29.50

Steak Frites

Grilled 14oz. New York strip loin with gorgonzola cheese and shoestring fries
27.50

Lamb Shank

Braised in cabernet, garlic and rosemary, served with mashed potatoes
25.25

Beef Tenderloin Ragu

Braised wild mushrooms, tomato, spinach, red wine and linguine with parmesan
21.00

Penne Pasta

Zucchini, eggplant, bell pepper in marinara sauce with parmesan and goat cheese
13.50

Fraser Burger

Kobe beef or garden patty with aioli on a whole wheat Kaiser roll with
your choice of two items - 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.