

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

Sandwiches served with sweet potato fries, french fries, onion rings, potato salad or coleslaw

Gretchen's Club

Turkey, ham, bacon, avocado, leaf lettuce, tomato and mayonnaise on sourdough
10.50

Grilled 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 roll with your choice of two items - bacon, mushrooms, cheese, grilled onions or 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

Fish Tacos

Alaskan halibut, chipotle tartar, mango pineapple salsa, cabbage slaw and cotija
12.50

Quiche Lorraine

Bacon, ham and three cheeses with tomato slices and balsamic reduction
10.50

Penne Pasta

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

Pad Thai

Shrimp or chicken, rice noodle, egg, green onion, garlic, bean sprouts, cilantro, and peanuts
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.