

# Artist's Point Dinner



## From the Chef

Welcome to Cody WY, and QT's restaurant. I am grateful for the opportunity to nourish you during your adventure through the greater Yellowstone ecosystem.

My food philosophy is simple: High quality fresh ingredients, thoughtfully combined, served with western flare.

Tonight, we are featuring our "Artist's Point" dinner named for the overlook of the Lower falls of Yellowstone; a place I take great inspiration from.

Our "Artist's Point" menu features staples like my famous butternut squash ravioli, and garlic Pan-Fried Creole Catfish, as well as a other seasonal favorites.

I hope you enjoy your meal as you adventure through the iconic landscapes of our Nation's first (and best) National Park!

## Appetizers

### PRETZEL BITES \$9 (V)

12 Pretzel bites fried and served with our house-made beer cheese dip.

### \* BEEF CHISLICS \$12

Sirloin steak, fried and topped with Korean BBQ sauce, sesame seeds and scallions.

### WINGS (6) \$12 • (12) \$18

Choose your flavor: Buffalo, BBQ or Honey Mustard.

Served with carrots, celery and ranch dressing for dipping.

### SHRIMP SCAMPI \$15

7 Shrimp with mushrooms and grilled leeks in a garlic butter white wine sauce. Served with garlic toast.

## Salads

### \* COBB SALAD \$17

Grilled chicken over mixed greens with diced tomato, avocado, hard boiled egg, diced peppered bacon, blue cheese crumbles, scallions, choice of dressing.

### CAESAR SALAD \$13 (V)

Romaine lettuce, croutons, Parmesan cheese and Caesar dressing.

### GREEK SALAD \$14 (V)

Mixed greens, Kalamata olives, red onions, diced tomato, cucumbers and feta tossed in Italian dressing.

### SOUP DU JOUR & SIDE SALAD \$12

\*ADD GRILLED CHICKEN OR BLACKENED CATFISH \$5

## Entrées

All entrées served with creamy garlic mashed potatoes or crispy fries (unless otherwise noted) and Chef's choice seasonal vegetable.

### CREOLE PAN-FRIED CATFISH \$21 (GF)

8oz catfish seasoned and pan-fried, served with a seafood cream sauce. Served with wild rice blend.

### \* USDA CHOICE RIBEYE STEAK \$39 (GF)

12oz hand cut and grilled to your specification.

### \* GRILLED CHOICE SIRLOIN \$32 (GF)

10oz sirloin with melted cracked pepper and red wine butter.

### CHICKEN FRIED STEAK \$23

6oz beef cutlet breaded and fried, topped with our housemade sausage gravy, served with mashed potatoes.

### BABY BACK RIBS \$24 (GF)

Our slow-cooked, fall-off-the-bone pork ribs. Rubbed in our savory secret blend and finished in our mouthwatering house-made BBQ.

### \* GRILLED PORK RIBEYE + SAUCE DIANE \$25 (GF)

8oz grilled pork ribeye topped with cream, dijon mustard and demi-glace.

### \* WILD MUSHROOM CHICKEN \$24

8oz chicken breast grilled in a wild mushroom and leek ragout. Served with a wild rice blend.

### FETTUCINE BOLOGNESE \$24

Ground beef and Italian pancetta in a crushed tomato ragú sauce. Served with garlic bread.

### BUTTERNUT SQUASH RAVIOLI \$23 (V)

With an eggplant and squash ratatouille in a sundried tomato pesto sauce.

## Sandwiches

### \* COWBOY BURGER \$16

Char-grilled 6oz. burger with lettuce, tomato, onion, pickles and your choice of cheese on toasted brioche bun. Served with fries.

### \* MILE HIGH SIRLOIN STEAK SANDWICH \$18

Grilled and seasoned sirloin steak, sautéed mushrooms, caramelized onions, Boursin cheese, and chipotle mayo on toasted brioche bun. Garnished with lettuce, tomato, onion. Served with fries.

### \* SOUTHWEST CHICKEN SANDWICH \$15

Southwest spiced chicken breast grilled with diced pepper, onion and bacon. Topped with pepper jack cheese and roasted pepper aioli sauce on a hoagie bun. Served with fries.

## Desserts

### NIGHTLY DESSERT FEATURE \$7

Feature changes nightly. Ask your server about our nightly dessert feature.

### FRUIT COBBLER \$7

Fruit cobbler of the night. Served with vanilla ice cream.

### FLOURLESS CHOCOLATE TORTE \$7 (GF)

Decadent, indulgent, and oh-so chocolaty; the perfect gluten free treat.

### CHEESECAKE \$7

Classic cheesecake featuring a buttery graham cracker crust with a smooth, sweet filling.

**(GF) — GLUTEN FREE • (V) — VEGETARIAN**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.