



*Trapper's*  
STEAKHOUSE

**Colters Lodge ~ Trappers Steak House ~ Valleon Café  
355 South Main Street Afton, Wyoming 83110**

# STARTERS

**Teton Nachos** \$11  
Tortilla Chips Layered with Pulled Seasoned Pork, Monster Cheese Sauce, Tomato, Black Olives, Onion, Jalapeño peppers & Bacon. Sour Cream and Salsa Served on the Side.

**Big Kid Tenders** \$10  
Hand-Cut Chicken Breast Strips, Deep Fried in Our Unique Crispy Breading. Choose Bar-B-Que, Buffalo, Curry Buffalo or Plain. Don't Forget to Ask for Your Favorite Dipping Sauce.

**Artichoke Dip** \$9  
Rich Creamy Warm Artichoke Dip Served with Crispy Corn Tortilla Chips.

**Buffalo Chicken Dip** \$10  
Cheesy and Just a Little Spicy, but We Can Make it Spicier.

**Rocky Mountain Oysters** \$13  
Bullish Tender Groins, Breaded and Deep Fried. Served with Ranch Dressing.

**Tempura Mushrooms** \$7  
Tempura Battered & Deep Fried Mushroom Caps Served with Ranch for Dipping.

**Crab Stuffed Mushroom** \$11  
Large White Mushroom Caps Stuffed with Our Rich Homemade Crab Stuffing dredged in Tempura Batter and Fried. Served with Ranch Dressing.

**Blue Crab Cakes** \$12  
House-made Cakes Featuring Blue Crab Claw Meat and a drizzle of Western Yum Yum Sauce.

## SOUP & SALAD BAR

One Trip \$7.00

All You Care to Eat \$10.00

Add One Trip Soup & Salad Bar  
to Burger and Sandwich orders \$5.00

All Dinner Entrees Include  
One Trip Soup & Salad Bar.

## SIDE DISH

Hand-Cut Fries \$4.50  
Baked Potato \$3.50  
Loaded Baked Potato \$5.00  
Tater-Tots \$4.50  
Portobello Mushroom \$4.50  
Monster Cheese Sauce \$5.50  
Soup Cup \$2.95  
Soup Bowl \$3.95  
Fresh Mixed Fruit Cup \$3.00  
Coleslaw \$2.00

# BURGERS & SANDWICHES

All Burgers and Sandwiches, Served with Hand-Cut Fries or Tater-Tots and Coleslaw.  
Add One Trip Soup and Salad Bar for \$5.00

Burgers are cooked to a Medium-Well temperature, unless otherwise requested and include:, Lettuce, Tomato, Onion, Pickles & Cheese of Your Choice.  
Choose from Cheddar, Provolone, Swiss or Pepper Jack.

**Angus Burger** **\$11**  
½ pound - 100% Angus Beef Burger, Made Fresh Right Here. Choice of Cheddar, Provolone, Swiss or Pepper Jack.

**Mushroom Onion Swiss Burger** **\$13**  
Just like it sounds, Yummy!

**Bison Burger** **\$15**  
Our Bison Burger is a True taste of the west. Leaner than Beef and Cooked to Medium Rare, Unless You Want it Different.

**Pork Carnita BBQ** **\$11**  
Bar-B-Que Pulled Pork Carnita on a Traditional Burger Bun Topped with House Made Cole Slaw.

**Prime Rib Sandwich** **\$14**

Thinly sliced and Piled High on a Fresh Hoagie Bun,  
with Au Jus' and Horse Radish Sauce.

**Spicy Blue Burger** **\$15**  
Blackening Seasoning Smothered with Fine Blue Cheese and Topped with Candied Jalapeno Bacon.

**Char-Grilled Chicken** **\$9**  
½ Pound Chicken Breast Grilled and Topped with BBQ Sauce and Served with Lettuce, Tomato and Onion on a Traditional Bun. Ask for Your Favorite Cheese too!

**Maui Teriyaki Chicken** **\$11**  
Teriyaki Marinated Grilled Chicken Breast, Topped with Ham, Pineapple and Swiss Cheese. Served on a Traditional Bun

**Veggie Burger** **\$8**  
This Vegan Friendly Burger is Loaded with Lettuce, Tomato, Onion, and Vegan Cheddar Cheese and Served on a Traditional Burger Bun.

*All hamburgers are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked hamburgers may increase your risk of food borne illness.*

# ENTREES

All Dinner Entrees are Served with Choice of Side Item,  
Vegetable of the day, Hot Bread, and One Trip Soup & Salad Bar.  
Side Items Include: Baked or Sweet Potato, Hand-Cut Fries, Rice Pilaf or Parmesan Portobello Mushroom.

## STEAK

<b>Rib Eye</b>	<b>12 oz.</b>	<b>\$28</b>
	<b>16 oz.</b>	<b>\$32</b>
Excellent Marbling Creates a Tender, Most Flavorful Cut. This is Our Most Popular Steak.		
<b>Tenderloin Filet</b>	<b>6oz.</b>	<b>\$29</b>
	<b>9oz.</b>	<b>\$33</b>
Bacon Wrapped Filet Mignon, Cut from the Large End of the Tenderloin, Known for Being Extremely Tender.		
<b>Top Sirloin</b>	<b>8oz.</b>	<b>\$21</b>
	<b>12oz.</b>	<b>\$25</b>

Well-flavored and Leaner than the Other Cuts.

## PRIME RIB

~Friday & Saturday~

Ask Your Server for details

### Steak Temperature

**Blue** – Very Cool Center, Red Throughout

**Rare** – Cool, Red Center

**Medium Rare** – Bright Pink Center

**Medium** – Warm, Pink Center

**Medium Well** – Hot, Slightly Pink Center

**WELL** – Hot, Fully Cooked Throughout

## RIBS

**Smoked Pork Ribs** 1/2 **\$18**

**Full Rack** **\$23**

Well Seasoned in Our Zesty Dry Rub, House-Smoked,  
and Finished with Sweet BBQ Sauce

**Add Seasoned Grilled Chicken Breast \$5**

## CHICKEN

<b>Fire Grilled Chicken</b>	<b>\$15</b>
1/2 Pound Chicken Breast Lightly Marinated & Fire-Grilled.	
<b>Sesame-Teriyaki Chicken</b>	<b>\$16</b>
Flavorful 1/2 Pound Chicken Breast.	
<b>Santé Fe Chicken</b>	<b>\$17</b>
1/2 Pound Seasoned Grilled Chicken Breast, Topped with Black Beans, Green Chilies, Cheddar Cheese, Sun-dried Tomatoes, and a Squeeze of Fresh Lime.	

## SEAFOOD

<b>XL Shrimp</b>	<b>\$23</b>
Black Tiger Shrimp Tempura Battered & Fried or Seasoned with Herb Butter and Fire-Grilled.	
<b>Shrimp Scampi</b>	<b>\$24</b>
Black Tiger Shrimp Sautéed in Butter, Garlic, Tomatoes, Red Onion & Creamy White Wine Sauce. Your Choice of Side Dish or Served Over Pasta.	
<b>Alaskan Salmon</b>	<b>\$22</b>
Wild Caught Alaskan Salmon Fillet Brushed with Butter & Fire-Grilled with Dill and Lemon.	
<b>Rocky Mountain Trout</b>	<b>\$22</b>
8oz. Fillet Rainbow Trout, From Idaho To Be More Specific.	

**Trappers Style \$6**

Add a Couple Delicious Blue Crab Cakes  
Topped with Western Yum Yum Sauce

*Consuming raw or under cooked meat, poultry, eggs or seafood, or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.*