



Dinner

Dinner 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
Shredded 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

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

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

CREATIVE SALADS

Customize any salad and add:

Grilled chicken, tuna salad, chicken salad: \$5.00

Sliced NY strip steak: \$8.00

Grilled salmon: \$7.00

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

CAESAR SALAD 10.00
Chopped romaine hearts, parmesan cheese, caesar dressing and croûtons

CLASSIC COBB..... 13.00
Bacon, grilled chicken, sliced hard-cooked egg, tomatoes, avocado, and blue cheese on a mix of romaine and other lettuces.

✂ **QUINOA AND POWER GREENS** 13.00
Mixed greens and chilled quinoa, graced with shoestring beets, marinated portobello mushroom and avocado. Tossed with miso-ginger dressing

MIXED FRESH GREENS ENTRÉE SALAD 8.95
Spring mix greens topped with tomatoes, cucumbers, carrots, red onion, and croûtons



SIDES

MASHED POTATOES

HAND-CUT IDAHO FRIES

SWEET POTATO FRIES

HOUSE MADE BACON-POTATO

SALAD

CUP OF SOUP

MIXED GREEN SALAD: add \$1.50

DINNER ENTRÉES

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

✂ **Juan's FAMOUS FISH TACOS** 12.95
Three corn tortillas warmed on the griddle with a generous serving of sautéed marinated Mahi-Mahi, cabbage, avocado-lime salsa & cilantro

NEW YORK STEAK 24.00
Choice 12oz New York grilled over open flame. Cooked to your specified temperature and served with demi-glace

GRILLED SALMON 21.00
Drizzled with a lemon caper hollandaise sauce

SMOKED RIBS ... 26.00 (full rack) 18.00 (half rack)
Coffee dry-rubbed baby back ribs with house-made bbq 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, and onion.

Customize any burger and add:

Vegetables: grilled onion, sautéed jalapenos, 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

✂ **BACON/GUACAMOLE** 11.50
Applewood smoked bacon and fresh house-made guacamole with cheddar cheese

BISON.....13.75
1/2-pound burger. A western standard, and a flavorful alternative to beef. Includes your choice of cheese

✂ **BRUNCH BURGER** 11.95
Topped with a fried egg, cheddar cheese, applewood smoked bacon

BACON/BLEU..... 11.50
Applewood smoked bacon and melted Maytag blue cheese

THE RANCH HAND 9.50
The Classic beef burger, flame-grilled

ORTEGA..... 11.25
Mild green, fire-roasted Ortega chiles and pepper jack cheese

✂ **VEGGIE BURGER** 11.00
With quinoa, corn, black beans & roasted bell peppers



✂ PROVISIONS SIGNATURE

Limit for split tickets is two per table. Split plate charge \$4.00. 18% gratuity is automatically added for parties of five or more.

Consuming raw or undercooked meats, poultry, seafood, shell-fish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Dinner

SPECIALTY SANDWICHES

Served with your choice of side.

Customize your sandwich and add:

sliced avocado \$2.00

grilled onions or grilled tomato: .50¢ each

Substitute a gluten free roll: add \$1.50

TURKEY CLUB 11.00

Thinly-sliced turkey with applewood smoked bacon, roasted garlic aioli, tomato, and lettuce on wheat toast

HOUSE-MADE MEATLOAF SANDWICH 11.00

A local's favorite with spicy mayo, cheddar cheese, caramelized onions and sautéed mushrooms on a 460° Bread® baguette

CLASSIC B.L.T ON 460° BREAD® 10.25

The American standard made with thick-sliced bacon, lettuce, tomato and a dab of mayonnaise on toasted sourdough

PROVISIONS REUBEN 11.00

Corned beef with sauerkraut, melted Swiss cheese and Thousand Island dressing. Served on grilled rye bread

PHILLY CHEESE STEAK 12.00

Thin-sliced Ribeye grilled with bell peppers and onions. Topped with American cheese and horseradish mayo on a 460° Bread® baguette

TUNA MELT 9.75

House-made tuna salad and cheddar cheese on grilled sourdough

ACHIOTE MARINATED CHICKEN SANDWICH 10.75

Chicken breast grilled over an open flame and served on a ciabatta roll with fire-roasted red pepper, applewood bacon, pepper jack cheese and spicy aioli

CHICKEN SALAD SANDWICH 9.75

House-made chicken salad, lettuce and tomatoes on ciabatta roll

GRILLED CHEESE 8.50

The All-American comfort food! Melted cheddar cheese on grilled sourdough bread

DESSERTS

Provisions proudly offers a selection of desserts

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



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 \$10 will be added for each bottle not provided by the House.

Drinks

HOT

BOTTOMLESS CUP OF COFFEE 2.75

LARGE COFFEE TO GO 2.25

ESPRESSO DRINKS 3.95

Each a double-shot: Cappuccino, Latte, Americano, Mocha, Espresso

Flavored syrups are available - ask your server

SELECTION OF TAZO® HOT TEAS 2.75

OREGON® CHAI 3.00

HOT CHOCOLATE 2.75

Whipped cream and chocolate syrup

HOT APPLE CIDER 2.25



COLD

FRESH BREWED ICED TEA 2.50

MILK 2.25

JUICE 3.00

orange, apple, V8 or cranberry

LEMONADE 2.50

SODA 2.50

Coke, Diet Coke, Dr. Pepper, Sprite

GRAND TETON KETTLE BREWED SODA 3.25

Mountain Berry, Cream Soda, Root Beer

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

Sweet Grass, Bitch Creek, Amber Ale

Please ask for our Draft Beer selection

SPECIALTY DRINKS

BLOODY MARY 5.00

MIMOSA 5.00

SCREWDRIVER 5.00

PROVISIONS MARGARITA 5.00

MOSCOW MULE 6.00

