



Dinner Menu

Appetizers

Ruby Trout and Crab Cakes

One of each served over Lemon Garlic aioli
9.95

Buffalo Carpaccio

with truffle goat cheese crème fraîche and crisp flat bread crackers
8.95

Pulled Chipotle Chicken Quesadilla

with fresh Pico De Gallo, Sour Cream and Guacamole
7.95

Ice Shrimp Gazpacho

with Avocado Pablano and fresh ripe tomatoes
8.95

King Crab Macaroni and Cheese

King crab tossed with noodles mascarpone, montaseo, sharp cheddar cheeses,
finished with white truffle oil and a montaseo cheese crisp
10.95

Phyllo Wrapped Baked Brie

Stuffed with roasted garlic and caramelized onion, finished with port wine reduction.
Served with water crackers.
8.95

Artichoke Dip

Served in bread bowl with fresh veggies for dipping
9.95

Salads

Classic Caesar Salad

6.95 Add Chicken /8.95

Fresh Ice Berg Wedge

With Gorgonzola, Teardrop Tomatoes and red onion finished with Balsamic vinaigrette
Small 1.95 / Large 3.95

Salmon Salad

Bacon Wrapped Salmon pan seared served over fresh baby spinach with dried cranberry, fetta and toasted walnuts,
finished with Orange Ginger vinaigrette
12.95

Chopped Salad

Fresh Romaine and crisp iceberg lettuce chopped together with Chicken and tossed with diced carrots, tomatoes,
cucumber, red radish, red onion, snap peas and gorgonzola cheese. Finished with honey mustard vinaigrette.
8.95

Additions / steak 4.00 / grilled shrimp 1.50ea





Dinner Entrees

Range Flat Iron Steak

USDA Choice Black Angus, a tender cut of beef, grilled the way you like, smothered in bourbon mushrooms and caramelized onions, served over white truffle infused whipped potatoes.

19.95

Pan Roasted Half Chicken

Fresh, free range half chicken boned, pan seared and finished in the oven. Served with crispy fried Yukon gold potatoes with chili lime roasted garlic jus.

14.95

Filet

The Most tender, center cut USDA Choice Black Angus beef tenderloin grilled and served over whipped potatoes with red wine demi glaze and finished with cambazola blue cheese

29.95

Salmon

Lemon zest and cracked pepper rubbed salmon, pan seared served over chive potato latke with lemon artichoke buer blanc

17.95

Chicken Pot Pie

Free range chicken meat, diced potato, carrot, celery mushrooms and fresh tarragon topped with a fresh herbed pastry crust and baked to bubbly perfection

12.95

Pork Tenderloin

Seasoned with sea salt and rosemary lightly smoked and pan seared, served sliced with Roasted butternut squash and green peppercorn apple brandy sauce

14.95

BBQ Shrimp Brochette

Large white shrimp stuffed with horseradish and wrapped in bacon, grilled and basted with chipotle roasted red pepper ketchup, served over sweet corn potato hash

14.95

The Plains Hotel Bison Meatloaf

Fresh ground Wyoming Bison seasoned with fresh herbs, bread crumbs and roasted garlic roasted with chipotle roasted red pepper ketchup and served with whipped potatoes

13.95

Fresh Ruby Trout

lightly breaded with herbed bread crumbs, pan fried and served with garlic tomatoes caper aioli and crispy Yukon Gold potatoes

16.95

Gnocchi

Hand made herbed potato dumplings pan seared and sautéed with roasted garlic, spinach and gorgonzola cream, finished with grilled Portobello

12.95

Chicken Fried Steak

Served with whipped potato and country sausage gravy

12.95

Shrimp Linguini

Large shrimp sautéed with garlic, spinach oven dried tomatoes and artichoke hearts, tossed in linguini and finished with parmesan reggiano and cheffinade of fresh basil.

14.95

The logo of the Plains Hotel that appears on the letterhead, china, the long outdoor sign and the tile inset on the street features Chief Little Shield, an Arapaho. In 1915, Little Shield brought some of his people to Cheyenne for Frontier Days. He was an Indian guest of the The Plains Hotel, but his friends stayed in tepees at Frontier Park.



Chief Little Shield always washed up and dusted off at the horse trough across the street before coming inside The Plains to visit with his friends. So handsome was the young chief that Hynds had noted photographer J.E. Stimson take his photograph and that image has always been associated with The Plains Hotel. Sitting in regal style in the lobby, Chief Little Shield caused quite a stir among the other guests. He has never left his place as the symbol of The Plains Hotel, and the current owners are now the keepers of the tradition.