



## From our Bean Family to yours, welcome to

### *Roasted Bean & Cuisine*

The original log building was built in 1942 when Main Street was still a dirt road. This building has been many things and has seen many faces in it's life. It was originally a family cabin home, then apartment rentals, to many different business ventures over the years. It has been enjoyable to hear stories from people that once called these walls home or of childhood memories of a candy store that they would all rush to after school.

Jacob and Inga Tyra, along with their young daughter Taytem, purchased this property in 2013. The building underwent a year of major construction. It was stripped down to dirt floors and log walls and was essentially rebuilt from the inside out. A commercial kitchen was installed and the Roasted Bean & Cuisine officially opened its doors May 12, 2014. Since opening, the Roasted Bean & Cuisine has adapted and transitioned from a sit down coffee shop/café to one of the best dining experiences in Fremont County.

Every dish at Roasted Bean and Cuisine is hand crafted to order and sourced from the highest quality ingredients possible to perfect our family inspired recipes. We also take great pride in sourcing quality ingredients locally when available and in season. Along with our amazing menu, we have a nightly feature that often highlights a new Chef creation, fresh caught fish flown in from Hawaii overnight or our in house dry aged beef.

Whether you are craving a tender, mouth watering, juicy hand-cut in house steak, moist and flaky wild caught Alaskan Salmon or our amazing house made fettucine with one of our made to order sauces...You won't be disappointed! The hard part will be picking your favorite dish!

So please, sit back, relax and let our Bean Family take care of you and yours!

### *Starters*

#### **Caprese Bites**

six fresh mozzarella medallions topped with fresh basil and tomato and drizzled with a balsamic glaze and house balsamic vinaigrette 11

#### **Shrimp Cocktail**

five jumbo shrimp served on ice with house-made cocktail sauce and lemon 13

#### **Chicken Teriyaki-Ginger Skewers**

four chicken skewers grilled to perfection and drizzled with teriyaki sauce, topped with scallions and sesame seeds 12

### *Soup & Salads*

#### **House-made soup of the day**

freshly made daily in-house from scratch 4/6

#### **Grilled Chicken Caesar Salad**

grilled Red Bird chicken, romaine, parmesan and croutons with Caesar dressing and a lemon twist 12  
Blackened Chicken- +1

#### **Honey Smoked Salmon Salad**

Honey Smoked Salmon served chilled with diced cucumbers, tomatoes, capers, avocado, hard boiled egg, lemon slice and microgreens on a bed of spring mix with house honey mustard dressing 17

#### **Craisin Steak & Pecan Salad\***

balsamic glazed steak to order served on top of spring mix tossed with craisins, glazed pecans and feta cheese with house balsamic vinaigrette dressing 17



## Entrees

*all dinner entrees are served with a fresh vegetable, garden salad and choice of baked potato, garlic mashed potatoes  
or seasoned wild rice*

### **House-Cut Choice Ribeye\***

our Certified Angus Beef® ribeye's are hand-cut in-house and grilled to your liking with house seasoning, your choice of either a 10 ounce or a 14 ounce - Market Price

### **House-Cut Filet Mignon\***

these hand-cut in-house 8 ounce delicacies are wrapped in hickory smoked bacon and grilled to perfection with house seasoning - Market Price

### **“Fremont County’s Best”- Featured Local Beef\***

ask your server about our featured locally raised beef special - Market Price *when available*

### **Salmon with Dill\***

wild caught Alaskan sockeye salmon with creamy house dill sauce 27

### **Raspberry Jalapeno Frenched Pork Chop\***

tender and juicy bone-in frenched pork chop topped with house raspberry jalapeno sauce and jalapeno cream cheese 23

### **Mushroom Cream Sauce French Pork Chop\***

tender and juicy bone-in frenched pork chop topped with house mushroom sour cream sauce 24

### **Friday Night Slow-Roasted Prime Rib\***

Fremont County's favorite slow-roasted Certified Angus Beef® served with house au jus either a 10 ounce or a 12 ounce - Market Price  
customize your size by adding additional ounces- Market Price

## Upgrades

### **Sautéed Mushrooms**

mushrooms sautéed in garlic butter 3.5

### **Grilled Onions**

onions sautéed in butter and au jus 3

### **Sautéed Mushrooms & Onions**

mushrooms and onions sautéed in butter and au jus 4.5

### **Blackened Seasoning or Truffle Finishing Salt**

great addition to any of our house-cut steaks 2

### **Loaded Baked Potato**

add bacon, cheese, scallions and sour cream +3

### **Loaded Garlic Mashed Potato**

add bacon, cheese, scallions and sour cream +3

### **Grilled Garlic Butter or Cajun Shrimp**

five shrimp either sautéed in garlic butter or cajun seasoning 9

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*



## *House-Made Pasta*

*Pastas are served with garlic bread, garnished with aged Parmigiana Reggiano and all sauces are made to order!*

### **Truffle Lobster Mac**

our decadent combination of Parmigiano Reggiano from Parma, Italy and Tillamook® cheddar cheese tossed with lobster and garnished with Vita Sana® truffle oil 27

### **Fettuccine Alfredo**

our rich and creamy alfredo sauce is made with an aged Parmigiano Reggiano from Parma, Italy and tossed with our amazing house-made fettuccine 17

with chicken 20, with garlic shrimp 23 or with balsamic glazed steak\* 25

### **Salmon Basil Cream Fettuccine\***

wild caught Alaskan sockeye salmon served with a sweet cream reduction tossed with fresh basil and our house-made fettuccine 26

### **Steak Balsamic Penne\***

a velvety balsamic cream sauce with sautéed mushrooms and red onions tossed with penne rigate pasta and steak 24

### **Chicken Pesto Penne**

Red Bird® grilled chicken tossed with pesto, red onions, roasted tomatoes marinated in a seasoned white balsamic vinegar and penne rigate pasta 19

## *Gourmet Burgers & Hot Sandwiches*

*includes a choice of potato salad, pasta salad or chips or  
upgrade to a dinner starch, fresh vegetable, soup or garden salad*

### **Mushroom Swiss Burger\***

third pound Clark's® fresh ground beef hand formed patty topped with sautéed mushrooms and swiss, served on a telera bun 13

### **RB&C Burger\***

third pound Clark's® fresh ground beef hand formed patty topped with balsamic glaze, provolone and bacon, served on a telera bun 13

### **The Awesome Burger\***

third pound Clark's® fresh ground beef hand formed patty topped with our house raspberry jalapeno sauce and provolone, served on a telera bun 13

### **Prime Dip & House Au Jus\***

our famous slow-roasted Certified Angus Beef® is shaved and topped with swiss and grilled onions, served on a telera bun with house au jus 17

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*Additions and/or substitutions are subject to an additional fee*