



# Cowboy Cravings: The Most-Iconic Dishes in Wyoming

*Planning a road trip through Wyoming? Don't miss out on these 27 iconic regional dishes (and the best places to try them).*

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Photo By: Il Villaggio Osteria

12 / 29

## Trout

If you're looking for a meat break, Wyoming is one of the top fly-fishing destinations in the world, which means there is an abundance of cutthroat trout to be consumed at local restaurants. At Teton Village's Italian hotspot, [Il Villaggio Osteria](#), Executive Chef Serge Smith changes up his trout creations each season, playing with different flavor profiles. His latest is a butterflied trout with Idaho lentils, acidulated onion sauce, a Brussels sprout-fennel salad and blistered tomato.

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Photo By: Rendezvous Bistro

19 / 29

## Tartare

Tuna tartare in cowboy country? Think again. Beef tartare is the norm out West. With ranches all over the state, chefs have access to the finest cuts of meat. To experience beef in a whole new light, try the Carter Country Beef Tartare at [Rendezvous Bistro](#) in Jackson. It's one dish that locals would never allow to be removed from the menu. And the combination of local grass-fed beef, a runny egg yolk, capers, mustard seed and potato chips is about as fresh as it gets.

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Photo By: Fine Dining Restaurant Group

23 / 29

## Ice Cream Sandwiches

Ice cream sandwiches aren't anything new, but in Jackson Hole, these sweet treats from Cream & Sugar — Fine Dining Restaurant Group's latest venture — are all the rage. Unlike the overstuffed versions from childhood, these are miniatures crafted with creative ice cream flavors that rotate seasonally — think pumpkin in fall and huckleberry in summer — then finished off with sprinkles. Find them on menus as a dessert item, or pick up a to-go tub at [Bin 22](#), a tapas bar and wine shop.