

Pioneer Lunch & Dinner Menu 2011

11am to 10pm

Starters

Hummus & Crudités \$7.00 carrot sticks, celery sticks, jicama sticks, broccoli and cherry tomatoes; classic hummus, green olive hummus and chipotle hummus with pita and bagel chips	Spicy Chicken Wings \$8.50 crispy wings tossed in mango wing sauce served with bleu cheese dressing, carrot and celery sticks
Crispy Lettuce Cups (gluten free) \$8.50 lettuce cups, blackened ahi tuna, asian slaw with rice noodles, sesame seeds and cilantro scallion dressing	Chicken Quesadilla \$8.00 chicken, monterey jack and cheddar cheese mix, flour tortilla served with house made chipotle salsa and sour cream
Chili Spiced Onion Rings \$4.00 with ranch dressing	Cheese Quesadilla \$6.75 monterey jack and cheddar cheese mix, flour tortilla served with house made chipotle salsa and sour cream

Fresh Salads

House made Dressings

Classic Buttermilk Ranch, Chipotle-Cilantro Ranch, Classic Caesar, Green Apple & Roasted Lemon Vinaigrette, Huckleberry Raspberry Vinaigrette


 Mixed Greens Salad \$4.75 organic mixed greens, cucumber petals, matchstick carrots, red radish and multi grain croutons; choice of dressing	Paintbrush Canyon Chopped Salad \$10.75 pioneer salad mix, BBQ chicken, roasted corn, roasted chile, tortilla croutons, green onions, tomatoes, shredded jack cheese and chipotle-cilantro ranch dressing
Chef's Cobb Salad \$12.50 organic spinach and spring greens, shaved black forest ham and smoked turkey, bacon, cucumber, tomatoes, onions, sliced boiled eggs, shredded cheddar and gruyere cheeses; choice of house made dressing	 Classic Caesar \$7.75 organic hearts of romaine, parmesan cheese, multi-grain croutons and house made Caesar dressing
 Ice Berg Wedge \$9.15 crispy ice berg lettuce, bacon bits, cherry tomatoes, boiled egg, green onions with chunky blue cheese dressing	Taco Salad \$10.50 crispy tortilla shell stuffed with chipotle tossed lettuce, seasoned ground beef and pinto beans, tomato, onions, crumbled queso fresco, guacamole, green onions, sour cream, fire roasted salsa and pepper jack cheese

add chicken breast \$2.75 or add wild salmon scaloppini 4oz \$5.00

Made from Scratch Soups

John Colter Western Chili
crackers, red onions and cheddar cheese
Cup \$5.00 Bowl \$8.15 includes corn muffin

Kettle Soup of the Day
Cup \$4.30 Bowl \$5.10

 Appetite for Life - Sustainable Cuisine
We are committed to providing sustainable ingredients in all of our menu offerings.
Executive Chef GTLC - Vishwatej Nath

Sandwiches & Burgers

all sandwiches are served with potato chips

- Blackened Wild Salmon B.L.T.** \$11.15
 scaloppini-cut blackened salmon, applewood smoked
 bacon, sliced tomatoes and red lettuce on toasted
 thin-sliced sourdough with green onion mayonnaise
- Grilled Cheese & Fried Egg Sandwich** .. \$5.15
 two fried eggs on thin-sliced sourdough with Swiss cheese
 and sliced tomato
 with sliced black forest ham or
 applewood smoked bacon \$6.00
- Black Angus Burger** \$9.20
 All Natural 1/3 pound burger choice of cheddar,
 Swiss or pepper jack cheese, shredded lettuce, sliced
 tomato, and onion on grilled kaiser bun
- Philly Cheese Steak** \$9.00
 shaved sirloin, sautéed onions, sweet peppers and
 mushrooms, with melted pepper jack cheese on a
 toasted philly roll
- Grilled Portobello Mushroom "Patty" Melt** \$9.20
 balsamic and soy marinated portobello, caramelized
 onions, sweet peppers and smoked mozzarella on
 marbled rye
- Cajun Po' Boy Catfish Sandwich** \$9.75
 Cajun spiced crusted catfish, cajun remoulade,
 shredded lettuce, and french roll
- Tuna or Chicken Salad** \$8.25
 served with shredded lettuce, diced tomatoes and a
 warmed pita
- Mountain Buffalo Burger** \$10.25
 1/3 pound naturally lean buffalo burger, choice of
 cheddar, Swiss or pepper jack cheese with lettuce,
 tomato and onion on a toasted ciabatta bun
- Flame-Grilled Chicken Sandwich** \$9.25
 herb marinated breast of chicken, melted havarti
 cheese, onion, shredded lettuce and tomato on an
 onion kaiser roll
- Bivouac Turkey Croissant** \$9.75
 all natural smoked turkey breast, avocado, sliced
 tomato and Swiss cheese on a toasted house baked
 croissant with pesto mayonnaise
- Knife & Fork Chili Dog** \$7.50
 flame-grilled kosher dog, house made chili, french
 roll, grated cheddar and minced onions

Potato & English Peas "Patty" Sandwich

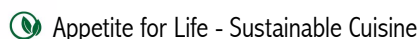
cilantro green onion sauce served over a potato patty with lettuce and sliced tomato, on a kaiser roll
 \$8.75

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions. Please notify your server of any allergies or dietary restrictions.

Large Plates

Served with choice of a cup of soup or a small Pioneer salad, roll and butter

- Skillet Glacier Pan-Fried Trout** \$20.50
 cornmeal dusted trout with caper tarter sauce, red
 pepper, potato hash and Chefs vegetable of the day
- Wild Mushroom Ravioli** \$17.25
 caper olive artichoke putanesca with parmesan cheese,
 organic spinach and grilled parmesan garlic bread
- with grilled chicken breast.....\$20.00
 with blackened scaloppini-cut wild salmon.....\$23.00
- Southern Fried Chicken** \$18.00
 four pieces of southern fried chicken, with house
 made macaroni and cheese, and Chefs vegetable of
 the day
- Rice Vermicelli Tofu Lo Mein** \$16.00
 house made stir fry sauce (gluten-free), onions,
 carrots, celery, peppers, water chestnuts, bamboo
 shoots, tofu, sesame seeds, scallions and cilantro,
 vegan and gluten free
- Pioneer House made Meatloaf** \$16.50
 our house made, smoked bacon wrapped meatloaf
 with sour cream-chive mashed potatoes, gravy, onion
 rings and Chefs vegetable of the day
- Grilled New York Steak** \$21.50
 herb marinated center-cut steak with creamy
 horseradish sauce, sautéed mushrooms, whipped
 herb butter, truffle-parmesan fries and Chefs
 vegetable of the day
- Liver & Onions** \$16.50
 sautéed beef liver medallions, apple wood smoked
 bacon strips, creamy mashed potatoes with chives,
 caramelized sherry onions, red wine demi glaze with
 chef's vegetable



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Sides

House Made Mac 'N Cheese \$3.75 smoked bacon and toasted parmesan bread crumbs	House Made Coleslaw \$2.50
House Made Potato Salad \$2.50	Fresh Fruit Salad \$2.70
Applesauce \$2.00	Scoop of Cottage Cheese \$3.25
Fries with chili and grated cheddar \$3.75	French Fries \$2.50
Fries with Truffle Oil, Parmesan, \$4.25	Fries with garlic butter and parmesan \$3.25
Herbs and Goat Cheese Ranch	

Fountain Specials

rich and refreshing house made ice cream treats

Milk Shakes and Malts \$4.50 vanilla, strawberry, chocolate and huckleberry	Waffle Ice Cream Cones one scoop \$3.15 two scoops \$5.50
Berry Canyon Sundae \$4.85 two scoops of ice cream, whipped cream, chopped nuts and your choice of one of the following toppings: strawberry, chocolate, butterscotch, blueberry, caramel or hot fudge	The Mount Owen \$7.40 two giant chocolate chip cookies topped with vanilla ice cream, drizzled with hot fudge and whipped cream
Assorted House Made Ice Creams vanilla, strawberry, chocolate and huckleberry one scoop \$3.00 two scoops \$5.25	Dusty Glacier \$7.40 chocolate brownie topped with two scoops of vanilla ice cream covered in chocolate sauce with whipped cream and malt topping

House made Pies and Desserts

New York Style Cheesecake \$6.00	Assorted Cakes \$5.00
World Famous Teton Treat \$2.50	Pie A La' Mode \$6.00
Assorted Pies \$4.75	Giant Cookie \$2.50
Chocolate Lava Cake \$6.00	Lava Cake A La' Mode \$7.50
Dessert of the Day \$5.00	

Beverages

Assorted Teas \$2.15	Hot Chocolate \$2.15
Lemonade \$2.20	Milk \$1.80 / \$2.25
 Organic Regular and Decaffeinated Coffee \$2.15	Soft Drinks \$2.15
Assorted Juices \$1.85 / \$2.75	Iced Tea \$2.15