

Pioneer Grill Breakfast
10:30am to 11:00am
Fresh Starts

The Sunrise	\$8.60
House made Teton granola, fresh fruit with yogurt and a muffin	
Fresh Fruit Salad	\$3.90
a medley of seasonal fruit - pineapple, melons, and grapes	
Mango Lassi	\$6.50
Traditional Indian smoothie made with low fat yogurt and mango puree	
The Healthy Start	\$4.50
Teton granola with yogurt and milk	

Baked Goods, Cereals & Sides

Warm Huckleberry and Peach Turnover	\$3.75
Assorted Cold Cereals	\$3.50
Gluten Free Cereal	\$4.50
Fresh Baked Biscuit	\$2.25
Assorted Danish, Muffins and Pastries	\$2.50
Cinnamon Roll	\$3.00
Assorted Bagels	\$3.35
with cream cheese	
Croissant	\$3.00
Cottage Cheese	\$3.00
Toast	\$1.75
Whole Seasonal Fruit ~ Daily Selection	\$2.50
Sliced Boiled Egg	\$1.80
Sliced Tomatoes	\$2.25
Grapefruit Half	\$3.30
English Muffin	\$2.25

Pioneer Grill Dinner
10:00pm to 10:30pm
Starters

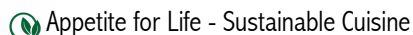
Hummus & Crudités	\$7.00
carrot sticks, celery sticks, jicama sticks, broccoli and cherry tomatoes; classic hummus, green olive hummus and chipotle hummus with pita and bagel chips	
Crispy Lettuce Cups	\$8.50
lettuce cups, blackened ahi tuna, asian slaw with rice noodles, sesame seeds and cilantro scallion dressing	

Made from Scratch Soups

John Colter Western Style Chili	Cup \$5.00	Bowl \$8.15
crackers, red onions and cheddar cheese		
Kettle Soup of the Day	Cup \$4.25	Bowl \$5.10

Fresh Salads

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



We are committed to providing sustainable ingredients in all of our menu offerings.

Executive Chef GTLC - Vishwatej Nath

