


STARTERS

Fried Mozzarella Cheese	\$8.50
house made marinara sauce	
Crispy Lettuce Cups	\$8.50
lettuce cups, tandoori spiced chicken, shredded cabbage with rice noodles, sesame seeds, and cilantro green onion dressing	
Buffalo Chicken Wings	\$8.50
served with celery, carrot sticks and bleu cheese dressing	
Onion Rings	\$5.00
with ranch dressing	


SOUPS

	cup	bowl
Chicken Pozole	\$4.75	\$5.25
mexican chili broth, shredded cabbage, white onion, mexican oregano with chicken and cilantro		
Kettle Soup of the Day	\$4.75	\$5.25
ask your server about our daily creation		
 Western Chili	\$4.75	\$8.15
home made chili, cheddar, onions and crackers		

ENTRÉE SALADS

add grilled chicken breast \$2.25

add wild caught salmon \$5.00


 Paintbrush Canyon Chopped Salad	\$11.15	Ice Berg Wedge	\$9.15
organic salad mix, BBQ chicken, corn, avocado, boiled egg, roasted chillies, tortilla croutons, tomatoes, shredded jack cheese and chipotle-cilantro ranch dressing		crispy ice berg lettuce, bacon bits, cherry tomatoes, boiled egg, green onion with chunky blue cheese dressing	
Ranch House Salad	\$6.00	Classic Caesar Salad	\$8.00
organic mixed greens, cucumber, carrot, radish, tomato, sprouts, feta cheese, croutons and choice of dressing		hearts of romaine, classic caesar dressing, multi-grain croutons with parmesan cheese and capers	

Endless Soup and Salad Bar

\$10.25

An 18% gratuity will be added to parties of 8 or more

Executive Chef GTLC - Vishwatej Nath

 Appetite for Life - Sustainable Cuisine

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

GRAND TETON
LODGE COMPANY 
Grand Teton National Park

ENTRÉES

includes soup & salad bar, fresh home made organic rolls and sweet butter

🌿 Grilled Buffalo Flank Steak

sweet potato black bean cake, pico, sautéed green beans, bordelaise sauce with pickled jalapeno
\$19.25

🌿 Herb & Garlic Grilled New York Steak

roasted red bliss potatoes with horseradish sauce and organic spinach, sautéed mushrooms, cabernet brown sauce and herb butter
\$22.95

🌿 Cedar Plank Blackened Wild Salmon

wild caught salmon cooked on a cedar plank with native grain rice, yellow wax beans and creamy green onion butter sauce and achiote oil
\$19.25

Slow Roasted Prime Rib of Beef

choice cut served with baby bakers, asparagus, creamy horseradish with cabernet jus and fried parsnip
8 oz \$22.00 12 oz \$25.00

🌿 Breast of Chicken Picatta

flattened organic chicken breast, wild mushroom-bread pudding, Chef's vegetable of the day, lemon-caper butter sauce
\$17.75

🌿 Hermitage Point Rainbow Trout

sautéed cornmeal dusted trout filet, red potato hash, almond lemon butter sauce, Chef's vegetables of the day with fried capers
\$20.50

Maker's Mark BBQ Pork Ribs

St. Louis style pork spare ribs, house made BBQ sauce, chorizo laced white beans and buttered corn cobette
\$19.25

Bacon-Wrapped Meat loaf

house made mashed potatoes, roasted garlic green beans, wild mushroom gravy and tobacco onions
\$16.25

Little Mackinaw Bay Trout you catch it, we'll cook it

served with Chef's fresh vegetable of the day
(Note: cleaned fish must be delivered to the restaurant by 3 PM)
\$13.00

**Consuming raw or undercooked 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 food allergies or dietary restrictions.*

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PASTAS

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Wild Game Bolognese & Grilled Buffalo Chipotle Sausage

buffalo chipotle sausage in a rich tomato
bolognese sauce, penne pasta, shaved
parmesan
\$17.50

Eggplant Parmesan Napoleon

breaded eggplant with mozzarella cheeses and
sautéed spinach, baked in tomato-basil sauce,
parmesan and buttered penne
\$13.25

Stir Fry Tofu Lo Mein

stir fried vegetables with grilled tofu, rice noodles, tamari sauce, topped with sesame seeds and
cilantro (vegan & gluten free)
\$16.00

SIDE DISHES

French Fries, Coleslaw, Potato Salad, Chips and Macaroni Salad	\$2.50
Loaded Baked Potato	\$4.00
topped with all the fixings	
Chef's vegetable of the day	\$4.00
Ranch House Side Salad	\$4.50
Extra Starch	\$4.00

DESSERTS

Slice of Pie	\$5.50
Slice of Pie à la mode	\$6.00
New York Cheesecake	\$6.00
Ranch House Mudd Pie	\$6.25
Ice Cream Sundae	\$6.00
Home made Ice Cream and Sorbet	Single Scoop \$3.00 ~ Double Scoop \$5.00
Chocolate Lava Cake	\$6.75


BEVERAGES

100% Organic Coffee	\$2.20
regular and decaffeinated	
Soft Drinks	\$2.25

FULL SERVICE BAR AVAILABLE

Ranch Hand Lemonade	\$7.00
Jack Daniels, triple sec and lemonade with a splash of 7-Up	
Mountain Mojito	\$7.50
muddled mint, lime, rum and sugar finished with soda water	
Top Shelf Huckleberry Margarita	\$8.75
fresh huckleberries blended with our classic margarita mix tops off your Ranch House Restaurant experience	

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