

## Soup

### *Kettle Soup du Jour*

Chef's creation of the day  
7 cup, 9 bowl

### *Elk Chili*

Elk chili with white cheddar cheese  
9 cup, 11 bowl

## Small Dishes

### *Mural Room Salad*

Spring greens, sliced strawberry, crumbled feta cheese, and red onion  
with Buffalo Trace Whiskey old-fashioned vinaigrette ~ vegetarian and gluten free 11

### *Butcher's Plate*

Variety of charcuterie, imported and local cheeses, Slide Ridge honey comb,  
Fruit compote ~ gluten free 16

### *Kaffir Lime Poached Chilled Prawns*

Crisp Pancetta, Sundried Tomato Hummus, Sweet Chili Oil,  
Vertical Harvest Rock Chive 16

## Entrée Salads

### *Smoked Idaho Trout Caesar Salad*

Smoked local Idaho trout and romaine hearts  
tossed in house Caesar dressing with croutons 16

### *Greek Salad*

Baby greens and tomato with feta cheese, Kalamata olives, marinated cucumber,  
pickled sweet onions, and lemon-dill vinaigrette ~ vegetarian and gluten free 14.50

### *Appetite for Life - Healthy & Sustainable Cuisine*

Appetite for Life is our way of demonstrating the idea that sustainability is important to the preservation and maintenance of our national park. We work with many different farmers, ranchers, dairies, and bakeries to ensure our kitchen is doing everything it can to lower our impact on the environment.

### *Healthier Option*

Making healthier food choices has been shown to reduce the risk of health issues and prolong life.

# Sandwiches and Entrees

Includes choice of house cut French fries, sweet potato fries, coleslaw, fresh raw vegetables or cut fruit.  
Gluten Free or Whole Wheat Bread Available

## *Chicken Carbonara Panini*

Chicken, spinach, and tomato with a parmesan-bacon Mornay sauce on panini bread 14

## *Turkey Club*

Smoked turkey and Applewood smoked bacon with white Cheddar and Swiss cheese on double-decker Texas toast 14

## *Tuscan Grilled Cheese*

Fresh mozzarella, roasted red pepper aioli, heirloom tomatoes, asparagus tips, and balsamic reduction on panini bread ~ vegetarian 12

## *Classic Reuben*

Zonker stout braised corned beef, Swiss cheese, sauerkraut, and Russian dressing on Gaston's Bakery marbled rye 13

## *Short Rib Panini*

Red wine braised short ribs, caramelized onions, herb-horseradish aioli, and Havarti cheese on panini bread 16

## *Gunsight Notch Burger\**

1/2 pound Carter Country beef burger, Havarti cheese, bacon-onion marmalade, dijon aioli, lettuce, tomato, and onion on a Gaston's Bakery bun 17

## *Seared Idaho Rainbow Trout*

Blistered Roma tomatoes, brown butter-leek polenta, pine nut-sage vinaigrette ~ gluten free 18

## *Beef Bourguignon*

Braised beef short ribs in jus with Crimini mushrooms and buttered egg noodles 19.50

## *Spiced Airline Chicken Breast*

Armenian Rice Pilaf, Broccolini, Mint-Cucumber Yogurt 16.50

## *Yellow Lentils*

Red Quinoa, sofrito, Manzanilla olives, cilantro ~ gluten free and vegan option 15

Split Plate Charge \$8

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server. All dishes prepared using local and sustainable products as available.

Parties of 8 or more will incur a 20% service charge.