Kettle Soup du Jour

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

Soup

Elk Chili

Elk chili with white cheddar cheese 9 cup, 11 bowl

Small Dishes

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

Chícken Carbonara Paníní

Classic Reuben 🕦 Zonker stout braised corned beef, Swiss

cheese, sauerkraut, and Russian

dressing on Gaston's Bakery marbled



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 aíolí, heirloom tomatoes, asparagus típs, and balsamic reduction on panini bread ~ vegetarían 12

rye 13

Short Ríb Paníní



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

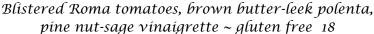
Gunsight Notch Burger*



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

Seared Idaho Raínbow Trout 🏵 👀





Beef Bourguígnon

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

Spíced Aírlíne Chícken Breast 🖲

Armenian Rice Pilaf, Broccolini, Mint-Cucumber Yogurt 16.50

Vellow 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.