

# LUNCH & DINNER

11:00am-10:00pm

## Starters

Poutine 9

*House Cut Fries, Mushroom Gravy, Parsley, Queso Fresco*

Sundried Tomato Hummus Plate 13 

*Feta, Kalamata, Pickled Onion,  
Tzatziki, Pita Chips. ~Vegetarian*

Grilled Quesadilla 10

*Tequila Cumin Chicken, Cheddar and Pepper Jack  
cheese, Bacon, Cilantro, Red Onion, House Salsa, Sour  
Cream*

## Wings

Buffalo Wings 13

*Crudit , Blue Cheese or Ranch. GF*

BBQ Wings 13

*Crudit , Blue Cheese or Ranch. GF*

Sweet Chili Wings 13

*Tamarind Chili Sauce, GF*

## Soups

Pioneer Chili Cup 8/ Bowl 9

*Served with corn bread, cheese, onions*

Tomato and Sage Cup 6/ Bowl 7

*~Vegetarian*

Smoked Trout Chowder Cup 8/ Bowl 9

## Salads

*Add Salmon 6.50; Add Chicken 4*

Mixed Green Salad 8.50 

*Cucumber, Carrots, Tomato, Mushroom,  
and Crouton. ~ Vegan and Gluten Free Option*

Cobb Salad 14

*Romaine, Bacon, Blue Cheese, Roma Tomatoes, Hard  
Boiled Egg, Blackened Chicken, Caramelized Red Onion  
Vinaigrette, ~ Gluten Free*

Classic Caesar 10 

*Hearts of Romaine, Parmesan, Asiago Cheese and Crou-  
tons. ~Vegetarian and Gluten Free Option*

Taco Salad 12.50

*Romaine, Sliced Brisket, Cumin Black Beans, Roasted Corn,  
Red Onion, Roma Tomato, Queso Fresco, and Catalina  
Dressing served in a Crisp Flour Tortilla with a side of salsa  
and sour cream*

## Wraps



Hummus Wrap 11



*Cucumber, Feta, Tomato, Romaine, Tzatziki ~ Vegetarian*

Thai Chicken Wrap 11

*Peanut Sauce, Rice Wine Slaw, Carrot, Cilantro*

Blackened Chicken Wrap 11

*Bacon, Pepper Jack, Tomato, Roasted Red Pepper,*

 Appetite for Life: 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.

In House Preparation

The team at Jackson Lake Lodge has the goal to run a 100% made-from-scratch kitchen. This effort is supported by our in-house butchering facility and on premise bakery. All stocks, soups, dressings, vegetables, starches, and proteins are prepared from scratch in our kitchens daily.

# Sandwiches & Melts

Gluten Free and Whole Wheat Breads Available.  
Served with your choice of House Fries, Slaw,  
Cornbread, Diced Fruit, or Cucumbers and Tomatoes

## Pulled Pork 11

Buffalo Trace Bourbon BBQ Sauce, Slaw, Pickles, Brioche Bun

## Classic Chicken 13.50

Dijon Aioli, Lettuce, Tomato, Onion, White Cheddar, Brioche Bun

## Blackened Salmon BLT 14

Avocado Aioli, Bacon, Texas Toast

## Turkey Melt 14

Huckleberry-Sage Marmalade, Havarti, Bacon, Texas Toast

## BBBLT 10

Lots of Bacon, Dijon Aioli, Texas Toast

## Cali Chicken 14

Avocado Aioli, Bacon, Lettuce, Tomato, Onion, White Cheddar, Brioche Bun

## Tuna Melt 10

White Cheddar, Marble Rye

## Fried Cod 11

Tartar Sauce, Lettuce, Tomato, Onion, Brioche Bun

## French Dip 13

Sliced Brisket, French Roll, Horseradish Aioli, Au Jus

## Balsamic Grilled Portobello 13

Avocado Aioli, Lettuce, Tomato, Onion, Havarti.  
~ Vegetarian

## Grilled Hotdog 8

Onion, Relish

## Chili Dog 11.50

Cheddar Cheese, Onion

# Sides

Slaw 3.50

Fruit 3.50

Fries 3.50

# Burger Station

All Burgers are 1/3lb beef patties and served on a Toasted Gaston's Bakery Bun. Served with your choice of House Fries, Slaw, Cornbread, Diced Fruit, or Cucumbers and Tomatoes

## Buffalo Burger\* 15

Dijon Aioli, Lettuce, Tomato, Onion, White Cheddar

## Classic\* 14

Dijon Aioli, Lettuce, Tomato, Onion, White Cheddar

## Apple Cheddar Burger\* 15

Dijon Aioli, Smoked Bacon, Bourbon Vanilla Apples, White Cheddar

## Double Burger\* 18

Dijon Aioli, Lettuce, Tomato, Onion, White Cheddar

## Burger of the Day\* 15

Ask your Server about today's selection

# Entrees

Served 5:00pm-10:00pm

With your choice of two: Mashers, House Fries, Slaw, Sautéed Vegetables, Cornbread, Diced Fruit, Cucumbers and Tomatoes

## Seared Trout 24

Caramelized Red Onion Vinaigrette ~ Gluten Free

## Ribeye Steak\* 26

Burgundy Mushroom Gravy

## Seared Pork Chop\* 23

Bourbon- Vanilla Apples ~ Gluten Free

## Fish n' Chips 18

Tartar Sauce

## Grilled Chicken Breast 19

Buffalo Trace BBQ Sauce. ~ Gluten Free

Sautéed Veg 3.50 Served after 5pm

Mashed Potatoes 3.50 Served after 5pm

\*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% gratuity.

# Desserts & Fountain Specials

## The Mount Owen 8.50

*Two giant chocolate chip cookies topped with vanilla ice cream and drizzled with hot fudge and whipped cream*

## Dusty Glacier 8.50

*Chocolate brownie topped with two scoops of vanilla ice cream covered in chocolate sauce, whipped cream, and malt topping*

## Berry Canyon Sundae 7.25

*Two Scoops of Vanilla Ice Cream, Chopped Nuts, Choice of Sauce: Strawberry, Chocolate, Butterscotch, Blueberry, Caramel.*

## Cheesecake of the Day 7

*Your choice of strawberry, chocolate, butterscotch, blueberry, caramel sauce*

## Banana Split 8.50

*Two Scoops of Ice Cream, Banana, Whipped Cream, Chopped Nuts, Cherry, Choice of Sauce*

## Ice Cream

### One Scoop 3.75 / Two Scoops 6.50

*Vanilla, Strawberry, Chocolate or Huckleberry*

### Slice Of Pie 6.50

### Pie a la mode 7.50

### Teton Treat 3.50

### Giant Cookie 3

### Brownie 3

### Shakes 6.50

*Vanilla, Chocolate, Strawberry, Huckleberry, or*

*Shake of the Day*

### Floats 6.50

*Root Beer, Cherry Dr. Pepper*

# Beverages

## Red Wines

Fleur Pinot Noir 11/37

*Cameros, CA*

Red Rock Merlot 9/33

*California*

Don Miguel Gascon Malbec 10/37

*Mendoza, Argentina*

Edna Valley Cabernet Sauvignon 12/38

*Central Coast CA*

## White Wines

Ecco Domani Pinot Grigio 9/33

*Tre Venezie, Italy*

Starborough Sauvignon Blanc 10/37

*Marlborough, New Zealand*

Edna Valley Chardonnay 10/37

*Central Coast, CA*

Chateau St. Michelle Riesling 9/30

*Columbia Valley, WA*

## Brews

Snake River Brewery, Jackson, WY 6

*Pale Ale, Lager, Pako's IPA, Zonker Stout, Hoback Hefeweisen*

Domestic 4.75

*Budweiser, Bud Light*

## Soft Beverages

Soft Drinks 3

Lemonade 3

Tazo Ice Tea 3

Assorted Fruit Juices 4

Milk 3

Seattle's Best Organic Fairtrade Coffee 3.25

