



# LUNCH & DINNER

Served 11:00am-10:00pm

## Starters

### **Poutine 9** (V)

House Cut Fries, Mushroom Gravy, Queso Fresco

### **Sundried Tomato Hummus Plate 13** (VG)

Feta, Kalamata, Pickled Onion,  
Tzatziki, Pita Chips

## Soups

### **Tomato and Sage Cup 7/ Bowl 8** (GF|VG)

### **Smoked Trout Chowder Cup 8/ Bowl 9**

### **Pioneer Chili Cup 8/ Bowl 9** (GF)

Served with corn bread, cheese, onions

## Wings

### **Buffalo Wings 13**

Crudit , Blue Cheese or Ranch

### **BBQ Wings 13**

Crudit , Blue Cheese or Ranch

### **Sweet Chili Wings 13**

Tamarind Chili Sauce

## Salads

### **Mixed Green Salad 9.50** (VG)

Cucumber, Carrots, Tomato, Mushroom, and Crouton

### **Cobb Salad 14** (GF)

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

### **Classic Caesar 10**

Hearts of Romaine, Parmesan, Asiago Cheese and  
Croutons

Add chicken 5, Salmon 9

### **Taco Salad 12.50**

Romaine, Sliced Brisket, Cumin Black Beans, Roasted  
Corn, Red Onion, Roma Tomato, Queso Fresco, Sour  
Cream, Salsa, Crisp Flour Tortilla, Catalina Dressing

## Wraps

### **Hummus Wrap 11** (V)

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, Romaine, Avocado Aioli



*Appetite for Life- Healthy and Sustainable Cuisine*

*Preserving the landscape, protecting the wonders of nature, and providing inspirational experiences are hallmarks of Grand Teton Lodge Company. These ideals are also part of your culinary experience embodied through our "Appetite for Life" program, emphasizing local, sustainable, healthful, and organic choices.*

GF: Gluten Free Ingredients Used V: Vegetarian VG: Vegan

18% gratuity will be added for parties of 8 or more

## Sandos & Melts

Gluten Free and Whole Wheat Breads Available  
Served with your choice of House Fries, Slaw,  
Diced Fruit, Cucs n' Toms

### **Pulled Pork 11**

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

### **Grilled Quesadilla 10**

*Tequila Cumin Chicken, Bacon, Cilantro, Red Onion, House Salsa, Sour Cream*

### **Blackened Salmon BLT 14**

*Avocado Aioli, Bacon, Texas Toast*

### **Turkey Melt 14**

*Huckleberry Marmalade, Havarti, Bacon, Texas Toast*

### **BBBLT 10**

*Lots of Bacon, Dijon Aioli, Texas Toast*

### **Cali Chicken 13.50**

*Avocado Aioli, Bacon, LTO, White Cheddar, Brioche Bun*

### **Tuna Melt 10**

*White Cheddar, Marble Rye*

### **French Dip 13**

*Sliced Brisket, French Roll, Horseradish Aioli, Au Jus*

### **Grilled Hotdog 8**

*Onion, Relish*

### **Chili Dog 11.50**

*Cheddar Cheese, Onion*

## Burger Station

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

### **Buffalo Burger\* 15.50**

*Dijon Aioli, Lettuce, Tomato, Onion,  
White Cheddar*

### **Balsamic Grilled**

#### **Portobello 13 (V)**

*Avocado Aioli, Lettuce, Tomato,  
Onion, Havarti*

### **Burger of the Day\* 15**

*Ask your Server*

### **Classic\* 14.50**

*Dijon Aioli, Lettuce, Tomato, Onion,  
White Cheddar*

### **Apple Cheddar Burger\***

**15.50**

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

### **Double Burger\* 19**

*Dijon Aioli, Lettuce, Tomato, Onion,  
White Cheddar*

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Kindly address any dietary restrictions to your server.*

*All dishes prepared using local and sustainable products as available.*

# Entrees

Served 5:00pm-10:00pm

With your choice of two: Mashers, House Fries, Slaw, Sautéed Vegetables, Cornbread, Diced Fruit or Cuc's N Toms,

## Seared Trout 24 GF

Caramelized Red Onion Vinaigrette

## Seared Pork Chop\* 23 GF

Bourbon- Vanilla Apples

## Ribeye Steak\* 26

Burgundy Mushroom Gravy

## Fish n' Chips 18

Tartar Sauce

## Grilled Chicken Breast 19 GF

Buffalo Trace BBQ Sauce

# 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 Toppings: Strawberry, Chocolate, Butterscotch, Blueberry, Caramel, or Hot Fudge

## Cheesecake of the Day 7

Your choice of strawberry, chocolate, butterscotch, blueberry, caramel, or hot fudge sauce

## Banana Split 8.50

Two Scoops of Ice Cream, Banana, Whipped Cream, Chopped Nuts, Cherry

## Ice Cream

## One Scoop 3.75 / Two Scoops 6.50

Vanilla, Strawberry, Chocolate or Huckleberry

## Mini Cake or Pie of the Day 6.50

a la mode 8

## Teton Treat 3.50

## Giant Cookie 3

## Brownie 3

## Shakes 6.50

Vanilla, Chocolate, Strawberry, Huckleberry

## Floats 6.50

Root Beer, Cherry Dr. Pepper



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## Sides

House Fries 3

Slaw 3

Sautéed Vegetables

Mashers 3

Cornbread 3

Diced Fruit 3

Cucs 'n Toms 3

## Beverages

### Red Wine

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*

### Beer

Snake River Brewery, Jackson, WY 6.25

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

*Hike it Out Hefeweisen*

Domestic 4.75

*Budweiser, Bud Light*

### White Wine

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*

### Soft Beverage

Soft Drinks 3.25

Lemonade 3

Teavana Ice Tea 3

Assorted Fruit Juices 4

Milk 3

Seattle's Best Organic Fairtrade Coffee 3.50

### 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.*

*All dishes prepared using local and sustainable products as available.*