

Soup

Kettle Soup du Jour

Chef's Creation of the Day
Cup 7.50 Bowl 9.50

Elk Chili ^{GF}

Elk Chili with White Cheddar Cheese
Cup 9 Bowl 11

Small Dishes

Mural Room Salad ^{GF|V}

Organic Spring Greens, Sliced Strawberries, Crumbled Feta Cheese, Red Onion,
Buffalo Trace Bourbon Vinaigrette 12

Butcher's Plate ^{GF}

House-Made Charcuterie, Whole Grain Mustard, Slide Ridge Honeycomb,
Fruit Compote 16

Chilled Prawns ^{GF}

Bloody Mary Vinaigrette, Crisp Pancetta,
Vertical Harvest Rock Chive 16

Entrée Salads

House-Smoked Idaho Trout Caesar Salad ^{GF}

Local Idaho Trout, Romaine Hearts, Croutons, House Caesar Dressing 16

Greek Salad ^{GF|V}

Organic Baby Greens, Vertical Harvest Tomatoes, Feta Cheese, Kalamata Olives,
Marinated Cucumber, Pickled Sweet Onions, Lemon-Dill Vinaigrette 14.50



Appetite for Life - Healthy & 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

Sandwiches

Includes Choice of House-Cut French Fries, Sweet Potato Fries, Coleslaw, Fresh Raw Vegetables or Cut Fruit. Gluten Free or Whole Wheat Bread Available upon Request.

Tuscan Grilled Cheese v

Fresh Mozzarella, Roasted Red Peppers, Heirloom Tomatoes, Asparagus Tips, Balsamic Reduction on Panini Bread 12

Short Rib Panini

Red Wine Braised Short Ribs, Caramelized Onions, Herb-Horseradish Aioli, Havarti Cheese on Panini Bread 16

Chicken Carbonara Panini

Chicken, Spinach, Tomato, Parmesan-Bacon Mornay Sauce on Panini Bread 15

Gunsight Notch Burger*

1/2-Pound Carter Country Beef, Havarti Cheese, Dijon Aioli, Bacon-Onion Marmalade, Lettuce, Tomato, Onion on a Gaston's Bakery Bun 17

Entrees

Seared Idaho Rainbow Trout GF

Blistered Roma tomatoes, Brown Butter-Leek Polenta, Pine Nut-Sage Vinaigrette 18

Beef Bourguignon

Braised Beef Short Ribs in Jus, Crimini Mushrooms, Buttered Egg Noodles 19.50

Seared Duck Breast

Lavender Basmati Rice, Sautéed French Green Beans, Cherry-Walnut Compote 22

Yellow Lentils GF|VGF

Red Quinoa, Sofrito, Manzanilla Olives, Cilantro 18

*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 food is prepared in a facility that contains wheat, soy, dairy, tree nuts and ground nuts.