



Served 11:00am-10:00pm

LUNCH & DINNER

Starters

Poutine 9 (V)

House Cut Fries, Mushroom Gravy, Queso Fresco

Sundried Tomato Hummus Plate 13 (VG)

Feta, Kalamata, Pickled Onion,
Tzatziki, Pita Chips

Grilled Quesadilla 10

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

Soups

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

Smoked Trout Chowder Cup 8/ Bowl 9

Pioneer Chili Cup 8/ Bowl 9

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

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, Cuc n' Toms

Buffalo Burger* 15.50

Dijon Aioli, Lettuce, Tomato, Onion,
White Cheddar

Classic* 14.50

Dijon Aioli, Lettuce, Tomato, Onion,
White Cheddar

Double Burger* 19

Dijon Aioli, Lettuce, Tomato, Onion,
White Cheddar

Balsamic Grilled

Portobello 13 (V)

Avocado Aioli, Lettuce, Tomato,
Onion, Havarti

Apple Cheddar Burger*

15.50

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

Burger of the Day* 15

Ask your Server

*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.

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

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

Entrees

Served 5:00pm-10:00pm

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

Seared Trout 24 (GF)

Caramelized Red Onion Vinaigrette

Ribeye Steak* 26

Sautéed Onions, Burgundy Mushrooms

Seared Pork Chop* 23 (GF)

Bourbon-Vanilla Apples

Fish n' Chips 18

Tartar Sauce

Grilled Chicken Breast 19 (GF)

Buffalo Trace BBQ Sauce

Sides

House Fries 3

Slaw 3

Sautéed Vegetables 3

Mashers 3

Cornbread 3

Diced Fruit 3

Cucs 'n Toms 3



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 to parties of 8 or more.

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

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

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

Beer

Snake River Brewery, Jackson, WY 6.25

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

Hike it Out Hefeweizen

Domestic 4.75

Budweiser, Bud Light

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.