

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,
Bourbon Vinaigrette 13

Chimichurri Heirloom Tomatoes

Arugula, Lemon Oil, Queso Fresco, Sea Salt 14

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 13

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 15.50

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 18

Entrees

Coq Au Vin GF

Blistered Roma Tomatoes, Brown Butter-Leek Polenta 20

Ropa Vieja

Shredded Brisket, Manzanillo Olives, Braised Peppers, Saffron Rice 18

Roasted Spaghetti Squash

Coconut-Curry Cream, Candied Pecans, Granny Smith Apple 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.