



SOUPS



Soup Du Jour
Cup \$7 Bowl \$9

Pioneer Chili
Cup \$9 Bowl \$11
Green Onions, Cheddar Cheese,
and Housemade Cornbread

STARTERS

Roasted Red Pepper
Hummus Plate \$14
Feta, Kalamata Olives, Fresh
Vegetables, and Crostini 

Chicken Wings \$17
Choice of Buffalo, Honey-Bourbon BBQ,
or Garlic-Parmesan with Blue Cheese or
Ranch and Vegetable Crudité 

Spinach Artichoke Dip \$15
Served with Corn Tortilla Chips  

LOADED FRY APPS


Buffalo Chicken Fries \$15
Crispy Buffalo Chicken, Blue Cheese Crumbles,
and Green Onions


Bacon Loaded Fries \$13
Cheddar Cheese, Chopped Bacon,
and Green Onions

Chili Cheese Fries \$14
House Chili, Cheddar Cheese,
and Green Onions

SANDWICHES & MELTS

Gluten Free Bread available. Served with your choice of Fries, Slaw, or Diced Fruit


Pulled Pork \$19
Honey-Bourbon BBQ Sauce, Slaw, and
Pickles on a Brioche Bun 

BBBLT \$17
Lots of Bacon, Lettuce, Tomato, and
Dijon Aioli on Texas Toast 

Tuna Melt \$14
Cheddar Cheese, Celery, and Onion on Sourdough

Turkey Melt \$19
Cheddar Cheese, Bacon, Arugula, and
Chipotle Aioli on Sourdough

Cali Chicken \$18
Tequila-Cumin Chicken, Bacon, Lettuce,
Tomato, Onion, Cheddar Cheese, and
Avocado Aioli on a Brioche Bun

Grilled Black Bean Quesadilla \$14
Black Beans, Cilantro, Red Onion, Cheddar and
Pepperjack Cheese served with Salsa and Sour Cream 

Grilled Chicken Quesadilla \$16
Tequila-Cumin Chicken, Cilantro, Red Onion, Cheddar and
Pepperjack Cheese served with Salsa and Sour Cream

BEVERAGES

BREWS

Snake River Brewery,
Jackson, WY \$8
Pale Ale, Lager, Pako's IPA, Zonker Stout

High Point Cider,
Jackson, WY \$9
Domestic Beer \$6

WINES

Underwood Wine \$16
Pinot Noir, Pinot Gris, Rose
375ml, canned

Huckleberry Spritz \$18
375ml, canned

SOFT BEVERAGES

Soft Drinks \$4
Teavana Ice Tea \$4
Assorted Bigelow Hot Teas \$4.75
Assorted Fruit Juices \$6
Milk \$5
Lavazza Top Class Coffee \$4.75
Hot Chocolate \$4.75




LUNCH & DINNER

Open Daily 11:00 am
to 10:00 pm



Not all items available
for takeout

SALADS

Mixed Green Salad \$13
Cucumber, Carrots, Tomato, Croutons,
and Red Wine Vinaigrette 


Classic Caesar \$14
Romaine, Shaved Parmesan Cheese,
Croutons, and Caesar Dressing
Add Chicken \$6

Greek Salad \$14
Organic Spring Greens, Grape Tomatoes,
Feta Cheese, Kalamata Olives,
Marinated Cucumbers and Red Onions,
and Lemon-Dill Vinaigrette  

Taco Salad \$21
Romaine, Tequila-Cumin Chicken,
Black Beans, Roasted Corn, Marinated
Red Onion, Tomato, Cotija Cheese,
Sour Cream, and Salsa in a Crisp
Flour Tortilla Bowl with Chipotle Aioli



WRAPS

Served with your choice of Fries, Slaw, or Diced Fruit

Roasted Red Pepper Hummus Wrap \$14
Cucumber, Feta, Tomato, Romaine, and
Tzatziki in a Tortilla 

Chicken Caesar Wrap \$18
Grilled Chicken, Caesar Dressing, Shaved Parmesan
Cheese, and Romaine in a Tortilla
Add Bacon \$3

Buffalo Chicken Wrap \$19
Crispy Buffalo Chicken, Blue Cheese Crumbles, Lettuce,
Tomato, and Red Onion in a Tortilla

Southwest Avocado Wrap \$19
Avocado, Black Beans, Roasted Corn, Lettuce,
Tomato, and Chipotle Aioli in a Tortilla  

HOT DOGS

Served with your choice of Fries, Slaw, or Diced Fruit

Grilled Classic Hot Dog \$10
Onion, Relish

Chili Dog \$12
Cheddar Cheese, Onion

Bacon-Jalapeno Dog \$14
Pickled Jalapenos, Cheddar Cheese, Chopped Bacon

BURGER STATION

All Burgers are served on a Toasted Potato Bun, served with your choice of Fries, Slaw, or Diced Fruit. **Add Bacon \$3**

Classic Beef* \$18.50
1/3 lb Beef Patty, House Burger Sauce, Lettuce, Tomato, Onion, Pickle, and Cheddar Cheese

Double \$25

Buffalo Burger* \$22
1/3 lb Bison Patty, House Burger Sauce, Lettuce, Tomato, Onion, Pickle, and Cheddar Cheese

Double \$32

Cowboy Burger* \$23
1/3 lb Beef Patty, Honey-Bourbon BBQ Sauce, Bacon, Crispy Onions, Lettuce, Tomato, Onion, and Cheddar Cheese

Mushroom Swiss Burger* \$20
1/3 lb Beef Patty, Sauteed Mushrooms, Caramelized Onions, and Swiss Cheese


Black Bean Burger \$19
Pepperjack Cheese, Lettuce, Tomato, Onion, and Roasted Red Pepper Aioli


PIONEER ENTREES

STARTS AT 5PM

Idaho Rainbow Trout* \$34
White Wine Cream Sauce and Sauteed Vegetable Medley with your choice of Mashed Potatoes, Baked Potato, Wild Rice Pilaf, or Fries

Ribeye Steak* \$39
Brown Gravy and Sauteed Vegetable Medley with your choice of Mashed Potatoes, Baked Potato, Wild Rice Pilaf, or Fries

Creamy Penne Pasta \$24
Penne Pasta, Zucchini, Squash, Grape Tomato, Sundried Tomatoes, Parmesan Reggiano, and White Wine Cream Sauce 





Lemon-Rosemary Chicken \$29
Chicken Jus and Sauteed Vegetable Medley with your choice of Mashed Potatoes, Baked Potato, Wild Rice Pilaf, or Fries 

SIDES

Your choice of:

Fries  \$5
Slaw   \$5
Housemade Cornbread  \$5
Diced Fruit   \$5

After 5pm:

Summer Squash Medley   \$5
Mashed Potatoes   \$5
Loaded Baked Potato \$10




Appetite for Life

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 choice

DESSERTS & FOUNTAIN SPECIALS

Butterscotch Caramel Bread Pudding \$13
Topped with a Scoop of Vanilla Ice Cream and Caramel Drizzle

Huckle-brownie  \$13
Topped with a scoop of Vanilla Ice Cream, Huckleberry Compote, Whipped Cream, and Chocolate Drizzle

Cobbler of the Day \$11


Cake or Pie of the Day \$11
Make it a la mode \$3



Giant Cookie \$7

Rice Crispy of the Day \$7


Brownie \$7

Ice Cream  \$4


One Scoop \$4

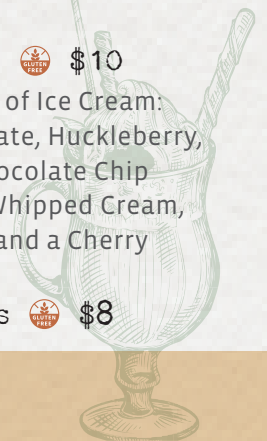
Two Scoops \$8

Vanilla, Chocolate, Huckleberry, or Mint Chocolate Chip

Shakes  \$10

Your Choice of Ice Cream:
Vanilla, Chocolate, Huckleberry, or Mint Chocolate Chip
Served with Whipped Cream, Sprinkles, and a Cherry

Floats  \$8



THE PIONEER GRILL

History can be more than a dry page in a book, sometimes it can be the exploration and experience of a place.

When you entered this room, you stepped back into the 1950's. The chrome accents, orange pastels, vinyl seating, and the space-age light fixtures: all part of the 1950's decor. Now imagine exploring the lodge in 1955 when these design themes existed throughout the lodge. What a different experience than today! Even photos found on our walls are windows to the earliest days of the lodge and Grand Teton National Park itself. The history of this lodge and national park may be written in books, but in exploring it ourselves, we can often find a far richer and memorable experience.