



BREAKFAST

Open Daily 6:00am to 10:30am



FRESH STARTS

Caramel-Coffee Overnight Oats \$11
Peanut Butter, Banana, Coffee Caramel, Oats,
Condensed Milk, Almond Milk

The Sunrise \$13
House-Made Granola, Greek Yogurt, Fresh Berries

Fruit Bowl \$8
Chef's Selection of Fresh Fruit

Whole Fruit \$4
Apple, Banana, or Orange

Oatmeal \$9
Served hot with Raisins and Brown Sugar
Add Blueberries \$3

SIDES

Two Eggs Any Style* \$6

Bacon or Sausage \$6

Homestyle Potatoes \$4

Choice of Toast \$4

Housemade Granola \$7

Yogurt \$5

HOUSE FAVORITES

Egg Classic* \$17
Two Eggs, Bacon or Sausage, with
Homestyle Potatoes and Toast

Chorizo Breakfast Burrito* \$17
Scrambled Eggs, Chorizo Sausage,
Cheddar Cheese, Peppers, Onions, and Homestyle
Potatoes with House Salsa and Sour Cream
Smother it in Hatch Red Chili Sauce \$3

Biscuits & Gravy* \$14
Served with Two Eggs and Housemade Biscuits

Avocado Toast* \$16
Sourdough Bread, Avocado Spread, Red Onion,
Egg, and Everything Bagel Seasoning

Power Wrap* \$19
Egg Whites, Turkey, Spinach, Cremini Mushrooms,
and Mozzarella in a Tomato-Basil Tortilla with
Homestyle Potatoes, Salsa, and Sour Cream

Bacon, Egg & Cheese Sandwich* \$16
Scrambled Eggs, Bacon, Tomato, and Cheddar Cheese
on Texas Toast with Homestyle Potatoes

Veggie Breakfast Sandwich* \$16
Scrambled Eggs, Spinach, and Goat Cheese on
Texas Toast with Homestyle Potatoes

Country Fried Steak and Eggs* \$21
Smothered in PG Classic Country Gravy with
Two Eggs and Homestyle Potatoes

Build Your Own Omelet* \$18
Three Eggs or Egg Whites (+\$2)

Choose Four: Bacon, Sausage, Ham, Peppers, Onions,
Tomatoes, Black Olives, Mushrooms, Spinach,
Cheddar or Pepper Jack Cheese
Served with Homestyle Potatoes and Toast

Trout and Eggs* \$25
Two Eggs, Idaho Trout Fillet with Dill Crème Fraîche
and Homestyle Potatoes




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


*Consuming raw or undercooked meats, poultry, seafood, or eggs may
increase your risk of food-borne illness if you have certain medical conditions.
Kindly address any dietary restrictions to your server.

GRIDDLE

Buttermilk Pancakes \$15
Served with Powdered Sugar and Syrup 
Add Chocolate Chips \$3

I'm Your Huckleberry \$21
Three Huckleberry Pancakes,
Powdered Sugar, and Syrup 


**Strawberry Cheesecake
Pancakes \$17**
Full Stack with Whipped Cream Cheese,
Strawberry Compote and Graham Cracker Crumble 


**Grand Marnier-Vanilla
French Toast \$16**
Served with Powdered Sugar and Syrup 




KIDS

 **The Sunrise \$8** 
House-Made Granola, Greek Yogurt, Fresh Berries

Scrambled Eggs* \$8
With choice of Bacon or Sausage and Homestyle Potatoes

French Toast  \$8

Pancakes  \$8
Served with Syrup

 **Oatmeal   \$8**
Served hot with Raisins and Brown Sugar
Add Blueberries \$3

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.

A 20% gratuity will be added to parties of 8 or more

BEVERAGES

Drip Coffee \$5
Regular or Decaffeinated

Assorted Hot Teas \$5

Iced Tea \$4

Hot Chocolate \$5

Assorted Fruit Juices \$6
Orange, Lemonade, Cranberry, Apple

Soft Drinks \$4

Milk \$5
Skim, Whole, 2%, Chocolate

FROM *the* BAKERY

Muffin of the Day \$6

Cinnamon Roll \$5

**Bagel with
Cream Cheese \$6**
Plain or Everything

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.



LUNCH & DINNER

Open Daily 11:00 am
to 10:00 pm



Not all items available
for takeout

STARTERS

Jenny Lake Lager
Broccoli & Cheddar Soup
Cup \$8 Bowl \$10

Pioneer Chili
Cup \$10 Bowl \$12
Diced Red Onion, Cheddar Cheese,
and Housemade Cornbread

Grilled Quesadilla \$14
Black Beans, Cilantro, Red Onion,
Cheddar and Pepper Jack Cheese
served with Salsa and Sour Cream
Add Tequila Cumin Chicken \$6

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

Chicken Wings \$18
Choice of Buffalo, Honey-Bourbon
BBQ, or Garlic-Parmesan with Blue
Cheese or Ranch and Crudite

Cowboy Caviar \$16
Black Eyed Peas, Tomatoes, Corn,
Cilantro, Red Onion, Avocado, and
Housemade Tortilla Chips

Loaded Fries \$15
(Choose One)

Buffalo Chicken & Blue Cheese
Cheddar Cheese & Bacon
House Chili & Cheddar Cheese,
Onion Gravy

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

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

Wedge Salad \$14
Crumbled Blue Cheese, Bacon, Red
Onion, Cherry Tomatoes, and Blue
Cheese Dressing

Taco Salad \$22
Romaine, Tequila Cumin Chicken,
Black Beans, Roasted Corn, Red Onion,
Tomato, Cotija Cheese, Chipotle Aioli in a
Crisp Flour Tortilla Bowl
with Roasted Poblano Vinaigrette

HANDHELDS

Served with Housemade Sweet Pickles and your choice of Fries, Coleslaw, or Diced Fruit.

Gluten Free Bread +\$2 Add Bacon or Avocado +\$3

Roasted Red Pepper Hummus Wrap \$16
Cucumber, Feta, Tomato, Romaine, and
Tzatziki in a Sundried Tomato Tortilla

Chicken Caesar Wrap* \$18
Grilled Chicken, Caesar Dressing, Shaved Parmesan
Cheese, and Romaine in a Spinach Tortilla

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 Spinach Tortilla

Pulled Pork Sandwich \$19
Honey-Bourbon BBQ Sauce, and Coleslaw on
a Potato Bun

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

Tuna Melt \$15
Cheddar Cheese, Celery, and Onion on Sourdough

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

Cali Chicken Sandwich \$19
Tequila Cumin Chicken, Bacon, Lettuce, Tomato, Onion,
Provolone Cheese, and Avocado Aioli on a Potato Bun

Classic Hot Dog \$11
Onion and Sweet Pickle Relish

Chili Dog \$13
Cheddar Cheese and Onion

Bacon-Jalapeno Dog \$15
Pickled Jalapenos, Cheddar, and Bacon

BURGERS

All come with 1/3lb Patty, Lettuce, Tomato,
and Onion on a Toasted Potato Bun
Make it a Double +\$7 (+\$10 for Bison)

Classic* \$19
House Burger Sauce and Cheddar Cheese

Bison* \$22
House Burger Sauce and Cheddar Cheese

Cowboy* \$23
Honey-Bourbon BBQ Sauce, Bacon, Crispy Onions,
and Cheddar Cheese

Mushroom Swiss* \$21
Sautéed Mushrooms, Caramelized Onions,
and Swiss Cheese

Black Bean \$19
Provolone Cheese and Roasted Red Pepper Aioli

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PIONEER ENTREES

STARTS AT 5PM

Idaho Ruby Red Trout* \$37
Dill White Wine Sauce and
Sauteéd Vegetables with your
choice of Mashed Potatoes, Baked
Potato, Rice Pilaf, or Fries

RedBird Chicken Breast \$29
Lemon-Rosemary Sauce and
Sauteéd Vegetables with your choice
of Mashed Potatoes, Baked Potato,
Rice Pilaf, or Fries

Ribeye Steak* \$40
Pioneer Grill Steak Sauce and Sauteéd
Vegetables with your choice of Mashed
Potatoes, Baked Potato, Rice Pilaf, or Fries
Ask your Server about our House Rub

Creamy Penne Pasta \$25
Penne Pasta, Zucchini, Squash, Grape
Tomato, Sundried Tomatoes, Parmesan,
and White Wine Cream Sauce

SIDES

Fries \$6
Coleslaw \$5
Housemade Cornbread \$6
Diced Fruit \$5
Onion Gravy \$4

After 5pm:

Sauteéd Vegetables \$5
Mashed Potatoes \$5
Loaded Baked Potato \$10

FOUNTAIN SPECIALS



DESSERTS

Huckleberry Dr. Pepper \$7
Dr. Pepper, Huckleberry, Vanilla

Grand View Dr. Pepper \$7
Dr. Pepper, Vanilla, Toasted Marshmallow, Coconut

Huckleberry Fizz \$7
7-Up, Huckleberry, Lemon Juice

Campfire Root Beer \$7
Root Beer, Toasted Marshmallow, Vanilla

Electric Mountain Dew \$7
Mountain Dew, Coconut, Pineapple, Vanilla

Make it Dirty \$1
Add Whipped Cream \$1

Shakes \$10

Your Choice of Ice Cream:
Vanilla, Chocolate, Strawberry,
or **Huckleberry +\$2**
Served with Whipped Cream,
Sprinkles, and a Cherry

Shake of the Day \$12

Ice Cream

One Scoop \$4
Two Scoops \$8

Vanilla, Chocolate, Huckleberry,
or Strawberry

Ice Cream Floats \$8

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

Berry Cobbler \$11

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

Housemade Cookie or
Brownie \$7

Teton Treat \$7



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BEVERAGES

BREWS

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

Grand Teton Brewing,
Victor, ID \$8
Huckleberry Madness, Citra IPA

Domestic Beer \$6

WINES

Underwood Wine \$17
Pinot Noir, Pinot Gris, Rose
355ml

Huckleberry Spritz \$18
355ml

High Point Cider,
Jackson, WY \$10

SOFT BEVERAGES

Soft Drinks \$4

Iced Tea \$4

Assorted Hot Teas \$5

Assorted Fruit Juices \$6

Milk \$5

Drip Coffee \$5

Hot Chocolate \$5