

GRANT VILLAGE BREAKFAST

GRANT VILLAGE BREAKFAST BUFFET All You Care To Eat!

Scrambled Eggs du Jour • French Toast • Baked Goods • Bacon • Sausage • Biscuits • Sausage Gravy
Tortillas • Salsa • Shredded Cheddar Cheese • Sour Cream • Home Fries • Fat-Free Yogurt • Cereal
Fresh Fruit Salad • Granola • Includes a small juice and choice of Rainforest Alliance dark roast coffee,
tea, milk or hot chocolate

M. Hill 2006

BREAKFAST CLASSICS

HIKER'S SPECIAL*

Two eggs any style with toast, choice of bacon, pork sausage, turkey sausage or Canadian bacon and choice of fresh fruit salad or home fries


TWO EGGS ANY STYLE*

Served with toast and choice of fresh fruit salad or home fries


BISCUITS AND SAUSAGE GRAVY

Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries

MONTANA MILLING OATMEAL

Choice of skim or 2% milk
Fixings - Raisins, Dried Cranberries, Brown Sugar,
Granola with Raisins, Pecans or Blueberries
Substitute Organic Plant-Based Milk  Unsweetened
vanilla almond or oat milk

VEGAN BREAKFAST BOWL

Home fries topped with bell pepper, roasted tomato,
chimichurri and green chiles
Toppers: Cheddar or Jack cheese
Diced Bacon • Diced Tofu 
Two Eggs Any Style*

Where toast is indicated, whole wheat is provided. If you wish, you may request white toast,
swirled rye toast, biscuit or English muffin.
Gluten-free bread is available • Sugar-free syrup available upon request

FROM THE GRIDDLE


FRENCH TOAST

Three thick slices of French toast sprinkled with powdered sugar • Gluten-Free French Toast


FRENCH TOAST WITH BACON AND EGGS*

Two thick slices of French toast sprinkled with powdered sugar and served with two eggs any style and two strips of bacon • Gluten-Free French Toast

Montana Cream of the West SEVEN-GRAIN BUTTERMILK PANCAKES

Fixings: - choice of Blueberries, Bananas,
Chocolate Chips or Pecans
With Huckleberries, Huckleberry Butter and
Huckleberry Sauce
Gluten-Free Pancakes Available Upon Request 

FOR THIS AFTERNOON Please inquire about our deli lunches to go

 Menu items made within 500 miles or sustainable and/or organic ingredients
If you have food allergies, please inquire with your server regarding the ingredients of menu items
*“Consuming raw or undercooked eggs may increase your risk of foodborne illness”

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. **Fried items are fried in oil that may contain gluten.**

GRANT VILLAGE BREAKFAST

ON THE SIDE

One Egg*
Two Eggs*
Bacon
Canadian Bacon
Pork Sausage
Turkey Sausage
Home Fries
Biscuit
Toast 🌿
Bagel with Cream Cheese 🌿
English Muffin
Blueberry Muffin
Fresh Fruit Salad
Fat-Free Yogurt
Cold Cereal - Gluten-Free Cereal Available
Substitute Organic Plant-Based Milk 🌿
Granola with Milk
Substitute Organic Plant-Based Milk 🌿

BEVERAGES

Chilled Juice: Cranberry
No Sugar Added Juice: Apple, Orange or V8

Rainforest Alliance Dark Roast Coffee 🌿

Tumblewood Teas 🌿 Big Timber, Montana
Chai, Cinnamon Bear, Earlie Grey Dawn,
Snappy Lemon Ginger, Mountain Mint
Chocolate, Peace of the Park

Fine Teas From Bigelow 🌿
Traditional: Earl Grey, English Teatime
Herbal: Mint Medley, Orange & Spice
Green Tea: Constant Comment

Instant Hot Chocolate

Milk (skim, 2%)

Chocolate Milk

Organic Plant-Based Milk 🌿
Unsweetened vanilla almond or oat milk

Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh • Locally produced • Organic • Third-party certified Support sustainable farming, fishing and business practices. We work with the following partners:

Franz Bakery
Amaltheia Dairy
Quality Foods Distributing
Plate & Pantry Gourmet Foods
Pitman Family Farms
Grand View Sheep Cheese
Yellowstone Soup Co.
Montana Wagyu Cattle Company
Western Sustainability Exchange
Garden City Fungi
Organically Grown Co.
B Bar Ranch

Wilcox Family Farms
Fresh Nature Foods
Montana Roots
Tumblewood Teas
Cream of the West
Montana Milling
Big Dipper Ice Cream
Oats in Coats
Fat Robin Orchard
Flathead Lake Cheese
Continental Sausage

Mountina Cheese
Bovine & Swine
Timeless Farms
Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Mt. Flour & Grain
Gluten-Free Prairie
Bausch Farms
Root Potato Chips
Swoffle

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®



GRANT VILLAGE FISH HOUSE LUNCH

TO START

CORNMEAL-FRIED CALAMARI HERB REMOULADE

SMOKED TROUT DIP  PICKLED RED ONION, CRACKERS

BEER-BATTERED ONION RINGS **VG** ZESTY SAUCE

TUNA TATAKI SEARED TUNA, PONZU SAUCE, GREEN ONION, SEAWEED SALAD

SOUP & SALAD

YELLOWSTONE CAESAR  ROMAINE, SMOKED TROUT DRESSING, SHAVED AGED LOCAL SHEEP'S CHEESE, GARLIC CROUTONS

HOUSE SALAD **V** MIXED GREENS, TOMATO, CARROT, CROUTONS, CHOICE OF DRESSING SALAD DRESSINGS INCLUDE: RANCH, BLEU CHEESE, THOUSAND ISLAND, VINAIGRETTE, OIL & VINEGAR, BALSAMIC VINAIGRETTE

NEW ENGLAND CLAM CHOWDER 

ROASTED TOMATO & BASIL SOUP  **V/GF**

CHEDDAR JALAPEÑO BISCUIT **VG**

 MENU ITEMS MADE WITHIN 500 MILES OR WITH SUSTAINABLE AND/OR ORGANIC INGREDIENTS

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INQUIRE WITH YOUR SERVER REGARDING INGREDIENTS OF MENU ITEMS

*"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

WE ARE HAPPY TO ACCOMMODATE YOUR VEGETARIAN, VEGAN AND GLUTEN-FREE REQUESTS. PLEASE INQUIRE WITH YOUR SERVER
FRIED ITEMS ARE FRIED IN OIL THAT MAY CONTAIN GLUTEN

ENTREES

ENTREES ARE SERVED WITH A CHOICE OF WEDGE CUT FRENCH FRIES OR SIDE SALAD

WAGYU BEEF BURGER * EIGHT-OUNCE MONTANA WAYGU BEEF BURGER, BRIOCHE BUN, MOUNTAIN ALPINE CHEESE, BURN'T ONION AIOLI, ARUGULA

BANH MI CHICKEN SANDWICH  DEMI-BAGUETTE, RED BIRD NATURAL CHICKEN BREAST, SPICY PEANUT SAUCE, VEGETABLE SLAW, PICKLED JALAPEÑO, CILANTRO

FRIED FISH SANDWICH  BRIOCHE BUN, BEER-BATTERED COD, VEGETABLE SLAW, OLD BAY AIOLI

SHRIMP ROLL  SUB ROLL, SHRIMP SALAD

BLACK BEAN TACOS  **V** SOFT CORN TORTILLAS, STEWED BLACK BEANS, PICKLED ONIONS, CHARRED CORN RELISH, AVOCADO MASH

PANKO-BREADED TOFU  **VG** PANKO-BREADED TOFU, SMASHED PEAS, AVOCADO DIP

GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS

KITCHENS IN YELLOWSTONE NATIONAL PARK ARE NOT GLUTEN-FREE ENVIRONMENTS. THE GLUTEN-FREE MENU ITEMS WERE DETERMINED BASED ON THE MOST CURRENT INGREDIENT LISTS PROVIDED BY OUR SUPPLIERS AND THEIR STATED ABSENCE OF WHEAT/GLUTEN WITHIN THESE PRODUCTS. OUR KITCHENS DO USE WHEAT FLOURS AND OTHER WHEAT BASED INGREDIENTS DURING PRODUCTION OF OTHER MENU ITEMS. OUR OPERATIONS HAVE SHARED PREPARATION AND COOKING AREAS AND DESIGNATED GLUTEN-FREE AREAS DO NOT EXIST. BASED ON THIS, WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE. **FRIED ITEMS ARE FRIED IN OIL THAT MAY CONTAIN GLUTEN.**

GRANT VILLAGE FISH HOUSE

RAW BAR

HALF DOZEN WEST COAST OYSTERS*  GF COCKTAIL SAUCE, MIGNONETTE, HORSERADISH

SHRIMP COCKTAIL GF FOUR JUMBO SHRIMP, COCKTAIL SAUCE, LEMON

TUNA TATAKI* SEARED TUNA, PONZU SAUCE, GREEN ONION, SEAWEED SALAD

TO START

FRIED CALAMARI HERB REMOULADE

SMOKED TROUT DIP  PICKLED RED ONION, CRACKERS

BEER-STEAMED BANG ISLAND MUSSELS  OLD FAITHFUL ALE, DIJON, SMOKED HAM, ROASTED GARLIC, TOMATO, GREEN ONION, FINE HERBS

BEER-BATTERED ONION RINGS VG ZESTY SAUCE

SOUP & SALAD

YELLOWSTONE CAESAR  ROMAINE, SMOKED TROUT DRESSING, SHAVED AGED LOCAL SHEEP'S CHEESE, GARLIC CROUTONS

HOUSE SALAD V FIELD GREENS, TOMATO, CARROT, CROUTONS, CHOICE OF DRESSING - SALAD DRESSINGS INCLUDE: RANCH, BLEU CHEESE, THOUSAND ISLAND, VINAIGRETTE, OIL & VINEGAR, BALSAMIC VINAIGRETTE

NEW ENGLAND CLAM CHOWDER 

ROASTED TOMATO & BASIL SOUP  V/GF

CHEDDAR JALAPEÑO BISCUIT VG

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ENTREES

ADD 3 OZ OF LUMP CRAB MEAT TO ANY ENTREE

FISH & CHIPS BEER-BATTERED COD, WEDGE CUT FRIES, SWEET PEPPER SLAW, TARTAR SAUCE

CRAB CAKE & CHIPS SWEET PEPPER SLAW, LEMON AIOLI, WEDGE CUT FRIES

TOFU & CHIPS VG PANKO-BREADED TOFU, WEDGE CUT FRIES, SMASHED PEAS, AVOCADO DIP

WAGYU BEEF BURGER*  EIGHT-OUNCE MONTANA WAGYU BEEF BURGER, BRIOCHE BUN, MOUNTAIN ALPINE CHEESE, BURN'T ONION AIOLI, ARUGULA

CORN RAVIOLI VG CHARRED CORN RELISH, CORN PUREE, MICROGREENS, YUZU OIL

SKUNA BAY SALMON*  SWEET SOY GLAZE, SESAME TOASTED GRAINS, KIMCHI CUCUMBER

CHICKEN CURRY CRISPY RICE CAKE, BABY BOK CHOY, CURRY-COCONUT BROTH, CILANTRO

IDAHO RED TROUT  GF PAN-SEARED RED TROUT, ROASTED TOMATO, FIRE-ROASTED ARTICHOKE, BURN'T ONION VINAIGRETTE

GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

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WINES ARE LISTED DRIER TO SWEETER FOR WHITES AND LIGHTER TO FULLER BODIED FOR REDS.

SPARKLING WINES

- 1 KORBEL BRUT, SONOMA**
- 2 GLORIA FERRER BLANC DE NOIR, SONOMA

WHITE AND BLUSH WINES

- 3 SAUVIGNON BLANC, CHATEAU STE. MICHELLE, COLUMBIA VALLEY
- 4 SAUVIGNON BLANC, HONIG, NAPA VALLEY**
- 5 CHARDONNAY, COLUMBIA CREST H3, HORSE HEAVEN HILLS**
- 6 CHARDONNAY, OLD FAITHFUL, WALLA WALLA**
- 7 PINOT GRIS, KING ESTATE, OREGON**
- 8 ROSE OF CABERNET FRANC, DUNHAM CELLARS, COLUMBIA VALLEY
- 9 GEWÜRZTRAMINER, CHATEAU STE. MICHELLE, COLUMBIA VALLEY
- 10 RIESLING, CHATEAU STE. MICHELLE, COLUMBIA VALLEY **
- 11 MOSCATO, TWISTED CEDAR, CLARKSBURG

RED WINES

- 12 PINOT NOIR, ERATH, OREGON
- 13 PINOT NOIR, HENRY ESTATE, OREGON**
- 14 MERLOT, COLUMBIA CREST FOUNDERS, COLUMBIA VALLEY
- 15 MERLOT, DUSTED VALLEY VINTNERS "BOOMTOWN", COLUMBIA VALLEY**
- 16 ZINFANDEL, PREDATOR, LODI**
- 17 ZINFANDEL, FOUR VIRTUES BOURBON BARREL, LODI
- 18 RED BLEND, NORTH BY NORTHWEST, COLUMBIA VALLEY**
- 19 CABERNET SAUVIGNON, DUSTED VALLEY VINTNERS "BOOMTOWN", COLUMBIA VALLEY**
- 20 CABERNET SAUVIGNON, VALDEMAR, WALLA WALLA
- 21 SYRAH, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY**

ALL WINES ARE SUSTAINABLY, ORGANICALLY OR BIODYNAMICALLY FARMED

** INDICATES WINE ALSO SERVED BY THE GLASS

WINES BY THE GLASS

6 OZ

KORBEL BRUT

SAUVIGNON BLANC, HONIG

CHARDONNAY, COLUMBIA CREST H3

CHARDONNAY, OLD FAITHFUL

PINOT GRIS, KING ESTATE

RIESLING, CHATEAU STE. MICHELLE

PINOT NOIR, HENRY ESTATE

MERLOT, DUSTED VALLEY
VINTNERS "BOOMTOWN"

ZINFANDEL, PREDATOR

RED BLEND, NORTH BY NORTHWEST

CABERNET SAUVIGNON, DUSTED
VALLEY VINTNERS "BOOMTOWN"

SYRAH, ALEXANDER VALLEY
VINEYARDS

PORT, FONSECA BIN 27 NV

SOUVENIR WINE GLASS

SOUVENIR WINE GLASS WITH WINE
PRICE DOES NOT INCLUDE WINE SELECTION

DESSERTS

YELLOWSTONE CALDERA ^{GF}

A WARM CHOCOLATE TRUFFLE TORTE WITH A MOLTEN MIDDLE

OLIVE OIL CAKE

DENSE, CITRUS FLAVORED EXTRA VIRGIN OLIVE OIL CAKE

LOCAL ICE CREAM FROM BIG DIPPER ^{GF}

HUCKLEBERRY, CHOCOLATE, VANILLA

BUTTER PECAN ICE CREAM ^{GF}

NO SUGAR ADDED, REDUCED FAT

MANGO SORBET ^{GF}

ICE CREAM SUNDAE

CHOICE OF HOT FUDGE OR BERRY

VANILLA BEAN BRULÉE CHEESECAKE ^{GF}

VANILLA BEAN CRÈME BRULÉE CUSTARD,
FOLDED INTO A CHEESECAKE BATTER,
CRISPY BABY OAT CRUST

ANY DESSERT À LA MODE

★ ★ ★ JUST FOR KIDS ★ ★ ★

ICE CREAM SUNDAE ^{GF} 
CHOICE OF HOT FUDGE OR BERRY

LOCAL ICE CREAM FROM BIG DIPPER ^{GF} 

BUTTER PECAN ICE CREAM ^{GF}

MANGO SORBET ^{GF}

FAT-FREE YOGURT
WITH FRESH FRUIT

IF YOU HAVE FOOD ALLERGIES, PLEASE INQUIRE WITH
YOUR SERVER REGARDING INGREDIENTS OF MENU ITEMS

ENJOYED YOUR DINING EXPERIENCE?
SCAN THE QR CODE TO LET US KNOW HOW WE ARE DOING.



AFTER DINNER LIBATIONS

SMALL BATCH WHISKIES

WYOMING "WILDERNESS" WHISKEY
OLD FAITHFUL BOURBON
COLTER'S RUN • MONTANA 1889

KENTUCKY WHISKIES

KNOB CREEK • WOODFORD RESERVE

SINGLE MALT SCOTCHES

LAPHROAIG • THE BALVENIE DOUBLEWOOD
GLENFIDDICH • GLENLIVET

LOCAL LIQUEURS

UP OR ON THE ROCKS

WILLIE'S MONTANA HONEY MOONSHINE
WILLIE'S HUCKLEBERRY SWEET CREAM
WILLIE'S COFFEE CREAM • WILDRYE APPLE PIE
HEADFRAME ORPHAN GIRL BOURBON CREAM

MUD POT

GRAND PRISMATIC SPICED RUM, KAHLUA, CREAM

ORPHAN GIRL BOURBON CREAM AND COFFEE

ORPHAN GIRL BOURBON CREAM, RAINFOREST ALLIANCE DARK ROAST COFFEE, WHIPPED TOPPING

NUTS ABOUT HUCKLEBERRY

HUCKLEBERRY SWEET CREAM, ORPHAN GIRL BOURBON CREAM, HAZELNUT LIQUEUR

COFFEE BY THE FIREHOLE

MILK CAN CINNAMON MOONSHINE, COFFEE CRÈME LIQUEUR, RAINFOREST ALLIANCE COFFEE

CINNAMON HONEY TODDY

MILK CAN CINNAMON MOONSHINE, WILLIE'S MONTANA HONEY MOONSHINE

FONSECA BIN 27 PORT NV

 MENU ITEMS MADE WITH SUSTAINABLE, LOCAL AND/OR ORGANIC INGREDIENTS