

BREAKFAST BUFFET All You Care To Eat!

Cold-Smoked Salmon* • Scrambled Eggs du Jour • French Toast • Cheese Blintzes • Baked Goods • Frittata • Granola • Cereal • Fat-Free Yogurt • Fresh Fruit Salad • Home Fries • Sausage • Bacon
Includes a juice & choice of Rainforest Alliance dark roast coffee, tea, milk or hot chocolate

YELLOWSTONE FAVORITES

SMOKED SALMON*  Cold-smoked salmon rosettes served with a toasted whole grain "Everything" bagel, leaf lettuce, fresh tomato, pickled red onion, capers and whipped cream cheese

BREAKFAST CLASSICS

HIKER'S SPECIAL* Two eggs any style served with toast and choice of bacon, turkey sausage, pork sausage or Canadian bacon and choice of breakfast potatoes or fresh fruit salad


TWO EGGS ANY STYLE* Served with toast and choice of breakfast potatoes or fresh fruit salad

BISCUITS AND GRAVY Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or homefries

MONTANA MILLING OATMEAL  Choice of skim or 2% milk

FIXINGS: Raisins, Dried Cranberries, Brown Sugar, Granola, 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 will be provided. If you wish, you may request white toast, swirled rye toast, biscuit or English muffin
Sugar-free syrup available upon request • Gluten-free bread is available

FROM THE GRIDDLE

FRENCH TOAST  Three thick slices of French toast sprinkled with powdered sugar
Gluten-Free French toast

FRENCH TOAST , **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**  Made from Montana grains
Fixings - Choice of Blueberries, Bananas Pecans or Chocolate Chips
With Huckleberries, Huckleberry Butter and Huckleberry sauce 
Gluten-Free Pancakes Available Upon Request 



Menu items made within 500 miles or with 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.

LYH/24B

LAKE YELLOWSTONE HOTEL

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

FOR THIS AFTERNOON

Please inquire about our deli lunches to go

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 and 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.
Continental Sausage
Garden City Fungi
Organically Grown Co.
B Bar Ranch
Wilcox Family Farms
Cream of the West

Montana Wagyu Cattle Company
Western Sustainability Exchange
Fresh Nature Foods
Montana Roots
Tumblewood Teas
Montana Milling
Big Dipper Ice Cream
Oats in Coats

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

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®



 Printed on Recycled Paper

LAKE YELLOWSTONE HOTEL LUNCH

Cocktails

Lake 75

GREAT GREY GIN, LEMON JUICE,
HUCKLEBERRY PUREE, SPARKLING WINE

Fernet Cascade

BURRONE FERNET, ORANGE LIQUEUR,
LIME JUICE AND SODA WATER

307 Dirty Martini

307 VODKA, OLIVE BRINE, VERMOUTH

Mocktails

E.C. Waters Elixir

CUCUMBER, LIME, SODA WATER

Storm Point Sipper

HUCKLEBERRY, LIME, MINT,
GINGER BEER

Espresso Drinks

Cafe Latte

Cappuccino

Espresso

Double any Espresso Drink

Flavorings

Substitute Oat Milk 
or Unsweetened Almond Milk 

Appetizers

Smoked Salmon Dip

PICKLED RED ONION, CRISPY CAPERS,
FINE HERBS, CRACKERS

Frites A La Truffe ^{vg}

PARMESAN TRUFFLE FRIES

Charcuterie & Fromage

SELECTION OF LOCAL CHEESES & MEATS,
MUSTARD TRIO, JAM, BAGUETTE

Soup & Salads

Salade Maison ^{v, GF}

FIELD GREENS, CARROT, CUCUMBER,
GRAPE TOMATOES, TOASTED WALNUTS,

CHOICE OF DRESSING **Tuna Salade Nicoise***

SEARED AHI, SWEET GEM LETTUCE,
HARICOT VERTS, OLIVES, GRAPE TOMATOES,
RED POTATO, HARD BOILED EGG,
SHALLOT VINAIGRETTE

Salade De Tomates ^{vg, GF}

HEIRLOOM TOMATO, BURRATA, BASIL,
PICKLED ONION, OLIVE OIL,
CHAMPAGNE VINEGAR

Soup Du Jour

Demi-Baguette

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

• IF YOU HAVE FOOD ALLERGIES, PLEASE INQUIRE WITH YOUR SERVER REGARDING INGREDIENTS OF MENU ITEMS AND GLUTEN-FREE OPTIONS

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



LAKE YELLOWSTONE HOTEL LUNCH

Entrees

SERVED WITH CHOICE OF SIDE SALAD
OR FRENCH FRIES

Blackened Halibut Sandwich

BRIOCHE BUN, BLACKENED HALIBUT,
SMOKED LEMON AIOLI, SWEET SLAW,
MICROGREENS

Bison Burger Poivre

BRIOCHE BUN, EIGHT-OUNCE BISON BURGER,
AU POIVRE SAUCE, FRIED EGG, TRUFFLE AIOLI,
CARAMELIZED ONION, ARUGULA

Coq Au Vin Sandwich

BRIOCHE BUN, BRAISED CHICKEN,
THICK CUT BACON, CRISPY SHALLOTS,
PICKLED VEGETABLES, RED WINE SAUCE

Smoked Tofu v

SMOKED TOFU, SUMMER RATATOUILLE,
MICROGREEN SALAD

Croque Monsieur

THICK CUT WHITE BREAD,
JAMBON HAM, FONTINA CHEESE,
BECHAMEL SAUCE

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

Desserts

Yellowstone Caldera GF

A WARM CHOCOLATE TRUFFLE TORTE
WITH A MOLTEN MIDDLE

Sticky Toffee Pudding

CARAMEL TOFFEE SAUCE OVER A LAYER
OF WHIPPED CREAM AND LIGHTLY SPICED
SPONGE CAKE SPECKLED WITH
FINELY CHOPPED DATES

Local Ice Cream from Big Dipper

ASK YOUR SERVER FOR TODAY'S SELECTIONS

Butter Pecan Ice Cream GF

NO SUGAR ADDED, REDUCED FAT

Mango Sorbet GF

Basque Cake

LOCALLY MADE DENSE YELLOW CAKE
FILLED WITH VANILLA PASTRY CREAM.
SERVED WITH BRANDIED
FLATHEAD CHERRIES

Blueberry Cobbler Cheesecake

BLUEBERRY COMPOTE SWIRLED INTO
A WHITE CHOCOLATE AND VANILLA
CHEESECAKE

Any Dessert À La Mode

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.

LAKE YELLOWSTONE HOTEL DINNER

Cocktails

Lake 75

GREAT GRAY GIN, LEMON JUICE
HUCKLEBERRY PUREE, SPARKLING WINE

Fernet Cascade

BURRONE FERNET, ORANGE LIQUEUR,
LIME JUICE AND SODA WATER

307 Dirty Martini

307 VODKA, OLIVE BRINE, VERMOUTH

Mocktails

E.C. Waters Elixir

CUCUMBER, LIME, SODA WATER

Storm Point Sipper

HUCKLEBERRY, LIME, MINT,
GINGER BEER

Espresso Drinks

Cafe Latte

Cappuccino

Espresso

Double any Espresso Drink

Flavorings

Substitute Oat Milk 
or Unsweetened Almond Milk 

Appetizers

Coquilles St-Jacques GF

SCALLOPS BROILED IN WINE & CREAM,
FONTINA CHEESE, MUSHROOM PUREE

Frites A La Truffe VG,GF

PARMESAN TRUFFLE FRIES

Escargot Bourguignonne GF

SNAILS BROILED WITH GARLIC & HERB
BUTTER, SLICED BAGUETTE

Huitres Mignonette* GF

OYSTERS ON THE HALF SHELL,
VINEGAR & SHALLOT SAUCE

Charcuterie & Fromage

SELECTION OF LOCAL CHEESES & MEATS,
MUSTARD TRIO, JAM, BAGUETTE

Soup & Salads

Salade Maison V,GF

FIELD GREENS, CARROT, CUCUMBER,
GRAPE TOMATOES, TOASTED WALNUTS,
CHOICE OF DRESSING

Tuna Salade Nicoise*

SEARED AHI, SWEET GEM LETTUCE,
HARICOT VERTS, OLIVES,
GRAPE TOMATOES, RED POTATO, HARD
BOILED EGG, SHALLOT VINAIGRETTE

Salade De Tomates VG,GF

HEIRLOOM TOMATO, BURRATA, BASIL,
PICKLED ONION, OLIVE OIL,
CHAMPAGNE VINEGAR

Soup Du Jour

Demi-Baguette

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LAKE YELLOWSTONE HOTEL DINNER

Entrees

Trout Meuniere GF

WINE-POACHED POTATO, HARICOT VERTS,
BROWN BUTTER & LEMON SAUCE

Olive Oil-Poached Halibut GF

ARTICHOKE BARIGOULE,
CONFIT GRAPE TOMATOES,
MICROGREENS

Vegetable Stuffed Crepes VG

ROASTED MUSHROOMS, TOMATOES
AND ARTICHOKES, LENTILS, LEEKS,
MICROGREENS, YUZU OIL

Steak Au Poivre* GF

12-OUNCE NY STRIP, POMMES PUREE,
ASPARAGUS, BRANDY-PEPPERCORN SAUCE

Coq Au Vin

BRAISED CHICKEN LEG
WITH BURGUNDY WINE SAUCE,
BACON LARDONS & MUSHROOMS

Smoked Tofu V, GF

SMOKED TOFU, SUMMER RATATOUILLE,
MICROGREEN SALAD

Cassoulet

JACKALOPE SAUSAGE WITH PORK,
RABBIT & ANTELOPE,
DUCK CONFIT, STEWED WHITE BEANS

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

Desserts

Yellowstone Caldera GF

A WARM CHOCOLATE TRUFFLE TORTE
WITH A MOLTEN MIDDLE

Sticky Toffee Pudding

CARAMEL TOFFEE SAUCE OVER
A LAYER OF WHIPPED CREAM AND LIGHTLY
SPICED SPONGE CAKE SPECKLED WITH
FINELY CHOPPED DATES

Local Ice Cream from Big Dipper

ASK YOUR SERVER FOR
TODAY'S SELECTIONS

Butter Pecan Ice Cream GF

NO SUGAR ADDED, REDUCED FAT

Mango Sorbet GF

Basque Cake

LOCALLY MADE DENSE YELLOW CAKE
FILLED WITH VANILLA PASTRY CREAM.
SERVED WITH BRANDIED
FLATHEAD CHERRIES

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BLUEBERRY COMPOTE SWIRLED INTO
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LAKE YELLOWSTONE HOTEL



A FEW WINE SELECTIONS FOR DINNER...

Wines are listed drier to sweeter for whites
and from lighter to fuller for reds

Our philosophy is simple -
provide the highest quality food and
beverages with the Softest Footprint.

We do it by finding products,
where possible, that are:

Locally produced

Organic

Third party certified

Support sustainable farming and
business practices.

WINES BY THE GLASS

6oz/9oz

Sparkling Wine, Korbel Brut NV

Sauvignon Blanc, Kenwood

Sauvignon Blanc, Honig

Chardonnay, Alexander Valley Vineyards

Chardonnay, Old Faithful

Pinot Gris, King Estate

Rosé of Cabernet Franc, Dunham

Pinot Noir, Schug

Merlot, Dusted Valley Vintners "Boomtown"

Zinfandel, Four Virtues

Red Blend, North by Northwest

Cabernet Sauvignon, Rutherford Ranch

Cabernet Sauvignon, Amavi

Syrah, Dusted Valley Vintners

Port, Fonseca Bin 27 NV



BIN

SPARKLING WINES

- * 1 Korbel Brut, Sonoma**
- * 2 Mumm Napa Brut Prestige, Napa Valley

WHITE WINES

- * 3 Sauvignon Blanc, Kenwood, Sonoma
- * 4 Sauvignon Blanc, Dunham, Columbia Valley
- 5 Sauvignon Blanc, Honig, Napa Valley**

- * 6 Chardonnay, Alexander Valley Vineyards, Alexander Valley**
- * 7 Chardonnay, Old Faithful, Walla Walla**
- * 8 Chardonnay, Patz and Hall, Sonoma

- 9 Pinot Gris, Elk Cove, Willamette Valley
- *10 Pinot Gris, King Estate, Oregon**

- *11 Conundrum, Caymus, California
- *12 Rose of Cabernet Franc, Dunham, Columbia Valley**
- *13 Gewürztraminer, Chateau Ste. Michelle, Columbia Valley

- *14 Ice Wine, Kiona, Red Mountain Half Bottle

* Sustainably, organically or biodynamically farmed

** Indicates wines also served by the glass

BIN

RED WINES

- *15 Pinot Noir, Schug, Sonoma Coast**
- *16 Pinot Noir, Elk Cove, Willamette Valley

- 17 Tempranillo, Abacela, Umpqua Valley,
Southern Oregon
- *18 Grenache, Abacela, Umpqua Valley,
Southern Oregon

- *19 Merlot, Dusted Valley Vintners "Boomtown",
Columbia Valley**
- *20 Merlot, Columbia Crest H3,
Horse Heaven Hills

- *21 Zinfandel, Four Virtues Bourbon Barrel
Finished, Lodi**
- *22 Zinfandel, Ridge Geyserville, Sonoma

- *23 Red Blend, North by Northwest, Columbia Valley**
- *24 Red Dunham Three Legged, Columbia Valley

- *25 Cabernet Sauvignon, Rutherford Ranch,
Napa Valley**
- *26 Cabernet Sauvignon, Amavi, Walla Walla**
- *27 Cabernet Sauvignon, Valdemar,
Klipsun Red Mountain
- 28 Cabernet Sauvignon, Silver Oak, Napa Valley

- 29 Syrah, Alexander Valley Vineyards,
Alexander Valley
- *30 Syrah, Dusted Valley Vintners, Columbia Valley**

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** Indicates wines also served by the glass