

§ SADDLE BAGS §

Buffalo Wings

Served with ranch dressing and celery 9.95

Cheese Quesadilla

Flour tortillas filled with jack and cheddar cheeses, green peppers and Mexican spices. Served with salsa fresca, sour cream and guacamole 7.25

Smoked Trout Plate

Farm-raised house-smoked Idaho trout served with cream cheese, diced tomato, red onion and baguette slices 10.25

Pork Carnitas Sliders

Three mini-buns topped with pork carnitas and jack cheese and accompanied by chipotle mayonnaise 8.95 Add Guacamole 1.00

Chips and Salsa

House-fried red and yellow tortilla chips served with salsa fresca 4.50
Add Guacamole 1.00 • Add Sour Cream .50

Mini-Pork Wild Wings

Served with barbecue sauce and spicy coleslaw 8.95

House Salad

Fresh mixed greens topped with tomato, shredded carrot and your choice of dressing 4.75
Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar, Fat-Free Honey Dijon Mustard, Huckleberry Vinaigrette, Balsamic-Parmesan Vinaigrette

Soup


Cup 3.95 Bowl 5.25

Bison Chili

Cup 4.50 Bowl 6.00

Caesar Salad

Crisp romaine lettuce topped with crunchy croutons, parmesan cheese and tangy Caesar dressing 6.50/8.50

 Menu items made with sustainable and/or organic ingredients

*"Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

§ FRONTIER FARE §

Served with cornbread muffins

ELK BURGER*

Eight-ounce farm-raised elk burger served with romaine lettuce, sliced tomato and onion on a black pepper parmesan roll with a choice of two toppings. Choose from mushrooms, bacon, green pepper, American, cheddar, Swiss, pepper jack or bleu cheeses. Served with French fries 14.00
Additional Fixings .75 each

WILD GAME BOLOGNESE

Linguine topped with our house-made bison and elk bolognese and parmesan cheese
6 ounces pasta 12.95
9 ounces pasta 16.95 Gluten-Free Pasta Available on Request

SHRIMP TACOS

Two flour tortillas filled with sautéed shrimp, cabbage, tomato, onion, cheddar cheese, chili yogurt sauce and salsa fresca 12.00
Add Guacamole 1.00

BEAN AND CHEESE ENCHILADAS

Flour tortillas filled with beans and cheese and topped with red enchilada sauce and jack cheese. Served with fiesta rice, black bean and corn salsa and sour cream 10.25

TACO SALAD GRANDE

Fresh salad greens topped with your choice of bison taco meat, black bean chili or broiled chicken. Finished with fresh tomato, cheddar cheese, black olives and served in a crisp tortilla shell. Accompanied by salsa fresca, sour cream and guacamole

Broiled Chicken 9.95

 **Bison Taco Meat** 11.95

 **Black Bean Chili** 8.95

WELCOME TO

ROOSEVELT LODGE

Choose two of the following to accompany the menu items: Roosevelt beans, mashed potato with brown gravy, baked potato, fiesta rice, haricoverts, Granny Smith apple and cabbage slaw, chuckwagon corn, whipped cauliflower. Served with cornbread muffins

HOUSE SPECIALTIES

APPLEWOOD SMOKED BARBECUE RIBS

One and One Half Pounds 24.50 • One Pound 18.95
These juicy baby back ribs are slow cooked and served with our house barbecue sauce

MESQUITE SMOKED CHICKEN

One-half mesquite smoked chicken with honey chipotle barbecue sauce 17.50

FRIED CHICKEN

Three pieces of chicken fried golden brown 16.00

TEDDY'S TOP SIRLOIN

Eight-ounce top sirloin grilled to your liking and topped with cowboy butter 21.95

BLACKENED PORK LOIN

Served with chipotle barbecue sauce 16.95

PORK CARNITAS

Slow simmered and mildly seasoned pork is served with black bean and corn salsa, sour cream and warmed flour tortillas 17.50
Add Guacamole 1.00

ROCKY MOUNTAIN TROUT

Farm-raised Idaho trout pan-fried and topped with pecans and lemon butter 17.45

Prices do not reflect taxes, a 2.25% utility fee or gratuities.

A 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know

If you have food allergies, please inquire with your server regarding ingredients of menu items