

BREAKFAST BUFFET

All You Care To Eat!

Cold-Smoked Wild Alaska Salmon • Scrambled Eggs du Jour • French Toast • Cheese Blintzes • Baked Goods Quiche • Granola • Oatmeal • 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 • Adult 15.50 • Child 6.95

HEALTHY YELLOWSTONE

EGG WHITE OMELETTE Filled with any three fixings. Choose from American, Swiss or cheddar cheeses, bacon, ham, green pepper, onion, tomato, spinach or mushrooms. Served with toast and choice of fresh fruit salad or home fries 10.75 • Additional Fixings .75 each

MONTANA MILLING OATMEAL WITH MILK Choice of skim or 2% milk 5.00
WITH MILK AND TWO FIXINGS Choose from raisins, Craisins, brown sugar, granola, pecans or blueberries 6.00
Additional Fixings .75 each • **SUBSTITUTE ORGANIC VANILLA ALMOND MILK** Add .95

FAT-FREE VANILLA GREEK YOGURT 3.75 • **WITH FRESH FRUIT SALAD** 5.95
WITH GRANOLA 5.95 • **WITH GRANOLA AND BANANA** 6.50

BREAKFAST SPECIALTIES - Egg Beaters® Available

MONTANA CREAM OF THE WEST SEVEN GRAIN BUTTERMILK PANCAKES
Made from Montana grains Full Stack 7.25 • Short Stack 6.50

OMELETTE Filled with any three fixings. Choose from American, Swiss or cheddar cheeses, bacon, ham, green pepper, onion, tomato, spinach or mushrooms. Served with toast and choice of fresh fruit salad or home fries 10.75 Additional Fixings .75 each

SMOKED WILD ALASKA SALMON Cold-smoked wild Alaska salmon rosettes are served with a toasted whole grain "Everything" bagel, leaf lettuce, fresh tomato, sliced red onion, capers and dill cream cheese 11.95

MARY'S BAY BENEDICT* Poached eggs rest on your choice of sautéed crab cake or Canadian bacon and an English muffin. Topped with hollandaise sauce and served with choice of fresh fruit salad or home fries.
Choice of half or full order • Crab Cake 9.95/12.95 • Canadian Bacon 7.95/10.95

HIKER'S SPECIAL* Two eggs with toast and choice of bacon, turkey sausage, sausage or grilled ham and choice of fresh fruit salad or home fries 9.95

TWO EGGS ANY STYLE* Served with toast and choice of fresh fruit salad or home fries 7.95

STUFFED FRENCH TOAST Huckleberry cream cheese sandwiched in golden French toast 9.50

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

FROM THE GRIDDLE

FRENCH TOAST 7.95

FRENCH TOAST, BACON AND EGGS* 9.95

BUTTERMILK PANCAKES

Full Stack 6.95 • Short Stack 5.95

Fixings 1.00 each - Choice of Blueberries, Bananas

Pecans or Chocolate Chips

Gluten-Free Pancakes Available Upon Request

HUCKLEBERRY PANCAKES

Full Stack 9.25 • Short Stack 8.25

FOR THIS AFTERNOON

Please Inquire about our Deli Lunches To Go

FRUITS AND JUICES

Chilled Juice - Cranberry

No Sugar Added Juice: Orange, Apple or V8


Large 3.50 • Small 2.75

Grapefruit Half 3.25 • Fresh Fruit Salad 4.75

For those of you enjoying our Yellowstone Lake guided fishing charters today, you may want to bring your Lake trout catch of the day in for dinner this evening. Have your guide clean and fillet your catch and return to the host stand by 3:00 pm to enjoy this evening. Dinner reservations are required. For more information, please see the host stand. Limit one fish prepared per person.

BEVERAGES

 Rainforest Alliance Dark Roast Coffee 2.50 • Hot Chocolate 2.50

 Tumblewood Teas - Big Timber, MT 2.75 Chai, Cinnamon Bear, Earlie Grey Dawn, Snappy Lemon Ginger, Mountain Mint Chocolate, Peace of the Park

 Organic Vanilla Almond Milk 3.00 • Milk (skim or 2%) 2.75 • Chocolate Milk 2.75

 Menu items made 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"

Prices do not reflect taxes or a 1.1% utility fee

LAKE YELLOWSTONE HOTEL



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:

Wheat Montana
Amaltheia Dairy
Rainforest Alliance
Montana Wagyu Cattle Company
Quality Foods Distributing
Poor Orphan Creamery
Wolf Ridge Lamb & Wool
Montana Natural Lamb
Western Sustainability Exchange
Big Dipper Ice Cream
Vintage Cheese of Montana
Yellowstone Grass Fed Beef
Plate & Pantry Gourmet Foods

Tumblewood Teas
Cream of the West
Montana Milling
Montana Ranch Beef
Lazy SR Beef
Timeless Farms
Harris Ranch
Summit Foods
Western Buffalo
Tucker Family Farms
Varney Bridge Bakery
Trout Culture
Matt's Munchies

YELLOWSTONE
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

 Printed on Recycled Paper

