

## BREAKFAST



Teddy Roosevelt, as a Rough Rider



#### **Rainforest Alliance** Dark Roast Coffee 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

Fine Teas From Bigelow 2.50

**Traditional:** English Teatime, Earl Grey

**Green Trea:** Constant Comment

**Herbal:** Mint Medley, Orange Spice

Hot Chocolate 2.50

Milk (skim, 2% or chocolate) 2.75

Organic Vanilla Almond Milk 3.00

Chilled Juice Cranberry No Sugar Added: Orange, Apple, V8 Small 2.75 • Large 3.50



Menu items made with sustainable and/or organic ingredients Sugar-free syrup is available upon request

\*Consuming raw or undercooked eggs may increase your risk of food borne illness

#### Scrambled Eggs Du Jour

Eggs scrambled with the Chef's choice of fixings. Served with toast and choice of fresh fruit salad or home fries. Your server will describe today's selection 7.95 Add bacon, sausage, turkey sausage or grilled ham 9.95

#### Huevos Rancheros\*

Two eggs any style rest atop a flour tortilla filled with black bean chili and jack cheese. Topped with ranchero sauce, salsa fresca, sour cream and guacamole. Served with a flour tortilla and choice of fresh fruit salad or home fries 10.50

#### Hiker's Special\*

Two eggs any style with toast and choice of bacon, sausage, turkey sausage or grilled ham. Served with choice of fresh fruit salad or home fries 9.95

#### Wrangler Skillet\*

Diced steak, bacon, sausage, home fries, onions, peppers, cheddar cheese, topped with two eggs any style. Served with toast and fresh fruit salad 11.95

#### **Biscuits and Sausage Gravy**

Biscuits topped with sausage gravy. Served with choice of fresh fruit salad or home fries 7.50

Two Eggs Any Style\* Served with toast and choice of fresh fruit salad or home fries 7.95

Egg Beaters ® available Where toast is indicated, whole wheat is provided. If you wish, you may request white toast, swirled rye toast, English muffin or biscuit

### HEALTHY YELLOWSTONE

Montana Milling Oatmeal with Milk 5.00 Choice of skim or 2% milk with Milk and Two Fixings 6.00 Choose from raisins, granola, Craisins, brown sugar, pecans or blueberries Additional Fixings .75 each

🖉 Substitute Organic Vanilla Almond Milk Add .95

#### Fresh Fruit Salad 4.75

Fat-Free Yogurt 3.50 Creamy strawberry yogurt with Fresh Fruit Salad 5.50 with Granola 5.50 with Granola and Banana 5.95

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

#### FROM THE GRIDDLE

French Toast 7.95

French Toast, Bacon and Eggs\* Two thick slices of French toast sprinkled with powdered sugar, served with two eggs

any style and two strips of crispy bacon 9.95

#### **Buttermilk Pancakes**

Full Stack 6.95 Short Stack 5.95

Gluten-free pancakes available upon request

Fixings 1.00 each—Choice of Blueberries, Bananas, Pecans or Chocolate Chips

> Huckleberry Pancakes Full Stack 9.25

Short Stack 8.25

Cream of the West Seven Grain Buttermilk Pancakes Made from Montana Grains

Full Stack 7.25 Short Stack 6.50





Wheat Montana Bagel with Cream Cheese 3.50 Blueberry Muffin 2.75 Biscuit 1.95 Bacon 4.25 Grilled Ham 4.25 Pork Sausage 4.25 Turkey Sausage 4.25 Home Fries 3.00 One Egg\* 1.95 Two Eggs\* 3.50 Toast 2.00 English Muffin 2.25 Cold Cereal 3.50

> Substitute Organic Vanilla Almond Milk Add .95

Gluten-Free Cereal Available

Prices do not reflect taxes or a 1.1% utility fee

# OLD WEST COOKOUT

Grab the saddles and hitch up the wagon for an evening you won't soon forget. You can ride out to Pleasant Valley on a horse or in a covered wagon. When you arrive you'll find those cooks dishin' up some real cowboy grub at our popular Old West Dinner Cookout.

The coffee's brewin' over the open campfire, and our wranglers love talkin' your ear off over a strong "cup-o'Joe!" When we ring the "dinner bell", you'll line up for real western beef steaks cooked

to order, our signature Roosevelt baked beans, potato salad, coleslaw, cornbread muffins, watermelon and fruit crisp. And if all this is not enough, you'll find your boots tappin' to old western songs sung by our singin' cowboy. You may have come here as a city slicker, but you'll go back as a regular cowpoke!



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 Harris Ranch Amaltheia Dairy Rainforest Alliance Summit Foods Poor Orphan Creamery Wolf Ridge Lamb & Wool Varney Bridge Bakery Trout Culture Tucker Family Farms Big Dipper Ice Cream Matt's Munchies Montana Ranch Beef Montana Wagyu Cattle Company Montana Natural Lamb Lazy SR Beef Tumblewood Teas Cream of the West Montana Milling Timeless Farms Quality Foods Distributing Western Buffalo Yellowstone Grass Fed Beef Plate and Pantry Gourmet Foods Vintage Cheese of Montana Western Sustainability Exchange