

# WELCOME TO ROOSEVELT LODGE

Summer 2013

Yellowstone National Park, Wyoming

## APPLEWOOD SMOKED BARBECUE RIBS

Full Rack (12 Ribs) 24.95  
1/2 Rack (8 ribs) 19.95 + 1/4 Rack (4 ribs) 11.95

Gluten-Free Request No French Fries

These juicy baby back ribs are slow cooked and served with our house barbecue sauce Served with a choice of two accompaniments. Choose from Roosevelt Beans, side salad, French fries, mashed potato and gravy, whipped cauliflower, steamed seasonal vegetable, rice, chuck wagon corn or Granny Smith apple and cabbage slaw.

## FRONTIER FARE

### WILD GAME BOLOGNESE

Gluten-Free Request Gluten-Free Pasta  
Linguine topped with our house-made bison and elk bolognese and parmesan cheese.

6 ounces pasta 13.75  
9 ounces pasta 17.75

### BARBECUE SHRIMP Gluten-Free





Barbecue shrimp with diced onion and bell pepper served with cheddar cheese grits 13.95

### BEAN AND CHEESE ENCHILADAS

Three flour tortillas filled with beans and cheese and topped with red enchilada sauce and jack cheese. Served with rice, black bean and corn salsa and sour cream 10.50

### TACO SALAD GRANDE

Gluten-Free Request No Tortilla Shell  
Fresh salad greens topped with your choice of wild game taco meat, black bean chili, broiled chicken or Gardein™ Chick'n. 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 10.25 Gluten-Free
-  Wild Game Taco Meat 12.75 Gluten-Free
-  Black Bean Chili 9.25 Gluten-Free
-  Gardein™ Chick'n 10.00  
Gardein™ is a chicken substitute made of soy, wheat and pea proteins

### GRAN PRAIRIE RANCH BEEF MEATBALLS

Locally raised beef meatballs served with huckleberry barbecue sauce and mashed potato 12.95

### BISON TAMALES

Locally made bison tamales served with ranchero sauce, cheddar cheese and salsa fresca. Accompanied by black beans and rice 14.95

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

## DINNER ONLY

The following entrées come with your choice of two accompaniments: Roosevelt Beans, side salad, French fries, mashed potato and gravy, whipped cauliflower, steamed seasonal vegetable, rice, chuck wagon corn or cabbage and Granny Smith apple slaw

### Mesquite Smoked Chicken

Gluten-Free Request No French Fries  
One-half mesquite smoked chicken with honey chipotle barbecue sauce 18.25

### Fried Chicken

Three pieces of chicken fried golden brown 16.50

### Teddy's Top Sirloin

Gluten-Free Request No French Fries  
Eight-ounce top sirloin grilled to your liking and topped with cowboy butter 22.75

### Pork Chop Skillet

Gluten-Free Request No French Fries  
Two boneless pork chops served with sautéed onions, apples and barbecue sauce 16.95

### Farm-Raised Trout

Gluten-Free Request No Flour Coating And No French Fries  
Farm-raised trout pan-fried and topped with pecans and lemon butter 18.25

### Pulled Barbecue Pork

Gluten-Free Request Gluten-Free Bun And No French Fries  
Texas toast topped with pulled barbecue pork 17.75

DINNER ONLY

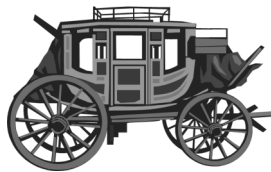
Available after 4:30



Prices do not reflect taxes, a 1.1% 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.



## SADDLE BAGS



### Hot Wings

Spicy breaded hot wings served with bleu cheese dressing and celery 9.95

### Black and Tan Onion Rings

Served with mustard sauce 7.25

### Wild Game Nachos

Tortilla chips topped with wild game chili, cheddar cheese, diced tomato, red onion and pickled jalapeños. Served with sour cream 8.95

### Smoked Trout Plate

Gluten-Free Request Gluten-Free Crackers And No Baguette

Farm-raised house-smoked trout served with cream cheese, diced tomato, red onion and baguette slices 10.50

### Chips and Salsa

House fried red and yellow tortilla chips served with salsa fresca 4.50

Add Guacamole 1.00 • Add Sour Cream .50

### Caesar Salad Gluten-Free Request No Croutons

Crisp romaine lettuce topped with crunchy croutons, parmesan cheese and Caesar dressing 6.95/8.95

### House Salad

Vegan/Gluten-Free Request No Croutons

Fresh mixed greens topped with grape tomatoes, shredded carrot and your choice of dressing 4.95

### Salad Dressings Include:

Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar, Fat-Free Dijon Honey Mustard, Fat-Free Huckleberry Vinaigrette, Balsamic-Parmesan Vinaigrette

### Roosevelt Beans

- 8oz. Ground Beef or Sausage
- 8oz. Bacon-1/4 inch diced
- 1-Onion-1/4 inch diced
- 1-16oz. Can Pork and Beans
- 1-15oz. Can Kidney Beans
- 1-15oz. Can Lima Beans
- 1-15oz. Can Butter Beans
- 1/2 cup Brown Sugar
- 2 Tbsp. Cider Vinegar
- 1 Tbsp. Spicy Brown Mustard
- 1/2 cup Ketchup
- 1 tsp. Garlic Powder
- Salt & Pepper to taste



Brown meats in a skillet then drain fat. Sauté diced onion with meat. Stir in remaining ingredients. (For a thicker product, drain liquid from the Butter Beans and Lima Beans) Bake at 325F for 45 minutes or simmer on low heat for one hour. Serves 8-12

Grab the saddles and hitch up the wagon for an evening you won't soon forget. You can ride out to Yancy's Hole 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'-joel" when we ring the "dinner bell", you'll line up for real western beef steaks cooked to order, our signature Roosevelt beans, potato salad, coleslaw, cornbread muffins, 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!

## STAMPEDE

The following entrées come with your choice of one accompaniment: Roosevelt Beans, side salad, French fries, mashed potato and gravy, whipped cauliflower, steamed seasonal vegetable, rice, chuck wagon corn or Granny Smith apple and cabbage slaw

### Grass Fed Beef Burgers\*

*We proudly support local Wyoming ranchers. Our beef burger is from pasture raised cattle from Teton Waters Ranch located in Teton Valley. Their cattle are humanely treated and have never received growth hormones or antibiotics.*

Gluten-Free Request Gluten-Free Bun And No French Fries  
This one-third pound beef burger is grilled to medium-well and served with sliced tomato, crisp romaine lettuce and zesty onion on a cornmeal bun. 9.95

Fixings 1.00 each. Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms

### Bison Burger\*

Gluten-Free Request Gluten-Free Bun And No French Fries

Eight-ounce farm-raised bison burger served with sliced tomato, crisp romaine lettuce and zesty onion on a grilled parmesan black pepper roll with choice of two fixings. Choose from cheddar, bleu, Swiss, American or pepper jack cheeses, bacon, green pepper or mushrooms 14.50 Additional Fixings 1.00 each

### Barbecue Beef Sandwich

Gluten-Free Request Gluten-Free Bun And No French Fries

Shredded smoked beef simmered in smoky barbecue sauce. Served on a soft ciabatta roll 9.95

### Wyoming Cheese Steak

Gluten-Free Request Gluten-Free Bun And No French Fries

Thinly sliced choice beef is topped with red and green peppers, onion and jack cheese. Served on a toasted marble sub roll 9.95

### Buffalo Chicken Salad Wrap

Sliced grilled chicken and shredded lettuce tossed with diced tomato, Buffalo sauce and bleu cheese crumbles wrapped in a flour tortilla 9.95

**Gluten-Free**  
**Black Bean Soup**  
Cup 4.25  Bowl 5.95



**Wild Game Chili**  
with cheddar cheese and red onion  
Cup 4.75  Bowl 6.25

 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"