

WELCOME TO ROOSEVELT LODGE

Summer 2014

Yellowstone National Park, Wyoming

APPLEWOOD SMOKED BARBECUE RIBS

Full Rack (12 Ribs) 25.75
1/2 Rack (8 Ribs) 20.50 + 1/4 Rack (4 Ribs) 12.25

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 14.25 • 9-ounces pasta 18.25

GRAN PRAIRIE RANCH BEEF MEATBALLS



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

BISON BRATWURST



Made with Zonker Stout, cherries and haba ero peppers. Served with honey mustard and mashed potato 15.95

GRILLED LEMON SAGE CHICKEN

For the smaller appetite, a 6-ounce grilled chicken breast served with a house salad 9.95

295 Cal - 21 gm Fat - 237 mg Sodium
Salad dressing not included in nutritional analysis

BISON TAMALES



Locally made bison tamales served with ranchero sauce, cheddar cheese and salsa fresca. Accompanied by black beans and rice 15.50

BEAN AND CHEESE ENCHILADAS

Three flour tortillas filled with beans and cheese and topped with red enchilada sauce and jack cheese. Served with rice, sour cream and black bean and corn salsa 10.95

TACO SALAD GRANDE

Gluten-Free Request No Tortilla Shell, No GardeinTM Chick'n
Fresh salad greens topped with your choice of wild game taco meat, black bean chili, broiled chicken or GardeinTM 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 10.75

 Wild Game Taco Meat 13.25

 Black Bean Chili 9.75

 GardeinTM Chick'n 10.50

GardeinTM is a chicken substitute made of soy, wheat and pea proteins

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

DINNER ONLY

The following entr ees 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 Granny Smith apple and cabbage slaw.

Mesquite Smoked Chicken

Gluten-Free Request No French Fries
One-half mesquite smoked chicken with honey chipotle barbecue sauce 18.95

House-Fried Chicken

Three pieces of chicken fried golden brown 17.95

Teddy's Top Sirloin

Gluten-Free Request No French Fries
Eight-ounce top sirloin grilled to your liking and topped with cowboy butter 23.50

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 18.75

Grilled Pork Flank Steak

Mustard seed, soy and brown sugar rubbed pork flank steak. Served with roasted corn salsa 17.25

DINNER ONLY

Available after 4:30

Black Bean Soup

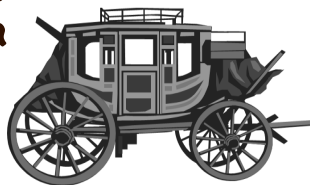
Gluten Free Request
no cornbread and gluten-free crackers
Cup 4.25  Bowl 5.95

Wild Game Chili

with cheddar cheese and red onion
Cup 4.75  Bowl 6.25



SADDLE BAGS



HOT WINGS

Spicy breaded hot wings served with bleu cheese dressing and celery 10.25

BLACK AND TAN ONION RINGS

Served with mustard sauce 7.50

WILD GAME NACHOS

House-fried red and yellow tortilla chips topped with wild game chili, cheddar cheese, diced tomato, red onion and pickled jalapeños. Served with salsa fresca and sour cream 9.25 Add Guacamole 1.00

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 10.95

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, No Muffin Crisp romaine lettuce topped with crunchy croutons, parmesan cheese and Caesar dressing. Served with a cornbread muffin 7.25/9.25

HOUSE SALAD

Vegan/Gluten-Free Request No Croutons, No Muffin Fresh mixed greens topped with grape tomatoes, shredded carrot and your choice of dressing. Served with a cornbread muffin 5.15

Salad Dressings Include:


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

SWEET POTATO

Topped with Feta cheese and steamed broccoli sautéed with garlic 6.95
125 Cal - 10.5 gm Fat - 571 mg Sodium



Prices do not reflect taxes or a 1.1% utility fee

 Menu items made with sustainable and/or organic ingredients

 Healthy Preparation

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 Burger

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. 10.20—

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 14.95 Additional Fixings 1.00 each

Smoked 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 10.25

Wyoming Cheese Steak

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

Thinly sliced choice beef is topped with sautéed red and green peppers, onion and jack cheese. Served on a toasted marble sub roll 10.25

Buffalo Chicken Salad Wrap

Grilled diced chicken and shredded lettuce tossed with diced tomato, Buffalo sauce and bleu cheese crumbles wrapped in a flour tortilla 10.25

Roosevelt Beans

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

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 Lima and Butter Beans) Bake at 325F for 45 minutes or simmer on low heat for one hour. Serves 8-12

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