

SNOW LODGE BREAKFAST

BREAKFAST BUFFET

All You Care To Eat!

Scrambled Eggs du Jour • French Toast • Bacon • Sausage • Sausage Gravy • Biscuits • Home Fries
Baked Goods • Fresh Fruit Salad • Salsa • Tortillas • Shredded Cheddar Cheese • Sour Cream
Fat-Free Yogurt • Cereal • Granola Includes a small juice and choice of
Rainforest Alliance dark roast coffee, tea, milk or hot chocolate

BREAKFAST CLASSICS

HIKER'S SPECIAL* Two eggs any style served with toast and choice of bacon, turkey sausage, pork sausage or Canadian bacon and choice of fresh fruit salad or home fries

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

BISCUITS AND GRAVY Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries

MONTANA MILLING OATMEAL  Choice of skim or 2% milk

FIXINGS: Raisins, Dried Cranberries, Brown Sugar, Granola, Pecans or Blueberries - extra charge

SUBSTITUTE ORGANIC PLANT-BASED MILK  Unsweetened vanilla almond or oat milk add

VEGAN BREAKFAST BOWL Home fries topped with bell pepper, roasted tomato, chimichurri and green chilies

TOPPERS - Cheddar or jack cheese - extra charge
Diced Bacon, Diced Tofu  Two Eggs any style *

Where toast is indicated, whole wheat will be provided. If you wish, you may request white toast, swirled rye toast, biscuit or English muffin • Gluten-free bread is available for an extra charge

FROM THE GRIDDLE

MONTANA CREAM OF THE WEST 

SEVEN-GRAIN BUTTERMILK PANCAKES Made from Montana grains
Fixings extra charge - Choice of Blueberries, Bananas, Pecans or Chocolate Chips
With Huckleberries, Huckleberry Butter and Huckleberry Sauce - extra charge

FRENCH TOAST  **WITH BACON AND EGGS***

Two thick slices of French toast sprinkled with powdered sugar, served with two eggs any style and two strips of bacon. Gluten-Free French Toast extra charge

FRENCH TOAST  Three slices of thick, golden brown French toast sprinkled with powdered sugar
Gluten-Free French Toast extra charge



Menu items made with sustainable and/or organic ingredients

Sugar-free syrup available upon request • Prices do not reflect taxes or a 1.2% utility fee





This restaurant is not an allergen-free environment. If you have food allergies, please inquire with your server regarding ingredients of menu items

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. **Fried items are fried in oil that may contain gluten.**

SL/B2024

SNOW LODGE BREAKFAST

ON THE SIDE

One Egg*
Two Eggs*
Bacon
Canadian Bacon
Pork Sausage
Turkey Sausage
Home Fries
Biscuit
Toast 
Bagel with Cream Cheese 
English Muffin
Blueberry Muffin
Fresh Fruit Salad
Fat-Free Yogurt
Cold Cereal - Gluten-Free Cereal Available
Substitute Organic Plant-Based Milk 
Granola with Milk
Substitute Organic Plant-Based Milk 

BEVERAGES

Chilled Juice: Cranberry
No Sugar Added Juice: Apple, Orange or V8

Rainforest Alliance Dark Roast Coffee 

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

Fine Teas From Bigelow 

Traditional: Earl Grey, English Teatime
Herbal: Mint Medley, Orange & Spice
Green Tea: Constant Comment

Instant Hot Chocolate

Milk (skim, 2%)

Chocolate Milk

Organic Plant-Based Milk 

Unsweetened vanilla almond or oat milk

FOR THIS AFTERNOON

Please inquire about our deli lunches to go

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:

Franz Bakery
Amaltheia Dairy
Quality Foods Distributing
Plate & Pantry Gourmet Foods
Pitman Family Farms
Grand View Sheep Cheese
Yellowstone Soup Co.
Montana Wagyu Cattle Company
Western Sustainability Exchange
Garden City Fungi
Organically Grown Co.
B Bar Ranch
Wilcox Family Farms
Fresh Nature Foods

Montana Roots
Tumblewood Teas
Cream of the West
Montana Milling
Big Dipper Ice Cream
Oats in Coats
Fat Robin Orchard
Flathead Lake Cheese
Continental Sausage
Mountina Cheese

Bovine & Swine
Timeless Farms
Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Mt. Flour & Grain
Gluten-Free Prairie
Bausch Farms
Root Potato Chips
Swoffle

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®

