

# ROOSEVELT LODGE

YELLOWSTONE NATIONAL PARK, WYOMING

Summer 2025

EST. 1920

## SADDLE BAGS

### CHIPS AND SALSA <sup>v</sup>

House-fried tortilla chips, salsa fresca

*Add guacamole*

*Add sour cream*

### BISON TACO NACHOS

House-fried tortilla chips, bison taco meat,  
cheddar cheese, diced red onion, tomato,  
salsa fresca, pickled jalapeños

*Add guacamole*

*Add sour cream*

### BLACK BEAN 7-LAYER DIP <sup>VG</sup>

Sour cream, salsa, lettuce, black olives,  
fresh tomato, avocado, tortilla chips

### SMOKED TROUT PLATE

Farm-raised, house-smoked, boneless trout fillet,  
dill cream cheese, diced tomato, red onion  
and baguette slices

### CHICKEN WINGS

Whiskey honey sauce, celery sticks,  
bleu cheese

### SOUP DU JOUR




Prices do not reflect taxes or a 1.2% utility fee

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

## FRONTIER FARE

### SALAD TOPPERS

 *Add flaked smoked trout*

 *Add sliced chicken breast*

*Add grilled shrimp*

*Add sliced Gardein Chick'n <sup>V</sup>*

### SOUTHWESTERN SALAD <sup>VG</sup>

Romaine lettuce, roasted corn, bell peppers,  
black beans, red onions, grape tomatoes,  
green onions, cilantro, tortilla frizzles  
and avocado dressing

*Add bison taco meat*

*Add smoked chicken*

### HOUSE SALAD <sup>v</sup>

Fresh mixed greens, grape tomatoes, shredded  
carrots, cucumber, croutons choice of dressing  
Salad dressings include: Ranch, Bleu Cheese,  
Thousand Island, Vinaigrette, Oil & Vinegar  
and Balsamic Vinaigrette


### BISON CHILI with CORNBREAD

With cheddar cheese and red onion

### CORNBREAD MUFFIN



GF - Gluten-Free • V - Vegan • VG - Vegetarian

 Menu items made with local, sustainable  
and/ or organic ingredients





# ACCOMPANIMENTS

Roosevelt beans, side salad, French fries, mashed potatoes and gravy,  
seasonal vegetable, chuck wagon corn or cole slaw

## STAMPEDE

Served with choice of one accompaniment  
*Gluten-Free Buns are available for a surcharge*

### MONTANA WAGYU BBQ BEEF BURGER★

Half-pound beef burger grilled to medium-well and served on a brioche bun.  
Topped with our house barbecue sauce, bacon, white cheddar cheese, sliced tomato, crisp leaf lettuce and onion

### RED BIRD NATURAL CHICKEN BURGER

Six-ounce chicken burger served on a brioche bun and topped with avocado smash, bacon, chipotle aioli, sliced tomato, crisp lettuce and onion

### BISON BURGER★

Third-pound farm-raised bison burger served with sliced tomato, crisp leaf lettuce and onion on a brioche bun

Fixins': *American, cheddar, pepper jack,  
Swiss or bleu cheeses  
Green pepper or mushrooms  
Bacon*

## SMOKED PULLED PORK SANDWICH

Slow-cooked and mildly seasoned pork on a brioche bun, topped with Southwestern coleslaw, and avocado salsa



*All menu items are prepared in a facility that contains major food allergens.*

*Information on food allergens in menu items is available upon request.*

## ROUNDUP

Served with choice of two accompaniments

### PORK CARNITAS

Slow-cooked and mildly seasoned pork, flour tortillas, sour cream, guacamole, salsa fresca and jack cheese



### HOUSE-SMOKED BARBECUE RIBS

These house-smoked baby back ribs are slow cooked and topped with our house barbecue sauce  
*Half rack  
Quarter rack*



### SUNFLOWER SEED & SUMAC-CRUSTED IDAHO RED TROUT FILET

Farm-raised Idaho red trout fillet, juniper berry butter

### ENCHILADAS

Three flour tortillas with your choice of filling.  
Topped with red enchilada sauce and jack cheese. Served with sour cream and black bean and corn salsa  
*Bean and cheese VG  
Smoked chicken*

### VEGETARIAN BURRITO VG

Portabella mushroom, Southwestern rice, black bean chili, jack cheese, sautéed peppers and onions, tomatillo salsa verde and cilantro

### ROASTED HALF-CHICKEN

With chipotle maple barbecue sauce.  
Choice of two accompaniments