


BREAKFAST BUFFET All You Care To Eat!

Cold-Smoked Salmon* • Scrambled Eggs • Cheese Blintzes • Baked Goods • Frittata
Granola • Cereal • Dairy-Free Yogurt • Fat-Free Yogurt • Fresh Fruit Salad • Home Fries • Sausage • Bacon
Includes a juice & choice of Green Coffee Co. medium roast coffee, tea, milk or hot chocolate

YELLOWSTONE FAVORITES

SMOKED SALMON*  Cold-smoked salmon served with
a toasted whole grain "Everything" bagel, leaf lettuce, fresh tomato, pickled red
onion, capers and whipped cream cheese

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 home fries or fresh fruit salad

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

BISCUITS AND GRAVY Two biscuits topped with sausage gravy and served with choice of
home fries or fresh fruit salad • Add an egg any style*

BREAKFAST SANDWICHES Two over-hard eggs, sliced cheddar cheese, English muffin
Two over-hard eggs, sliced cheddar cheese, bacon jam, arugula, English muffin
Served with choice of home fries or fresh fruit salad

MONTANA MILLING OATMEAL  Choice of skim or 2% milk
FIXINGS: Raisins, Dried Cranberries, Brown Sugar, Granola, Pecans or Blueberries


SUBSTITUTE PLANT-BASED MILK

AVOCADO TOAST **VG** Toasted sourdough bread, avocado smash, arugula,
roasted tomatoes, chili oil • Add an egg any style*
With Amaltheia Dairy Goat Cheese  • With chopped bacon add


Where toast is indicated, whole wheat will be provided. If you wish, you may request white toast, swirled rye toast, biscuit or English muffin
Sugar-free syrup available upon request • Gluten-free bread is available for a surcharge

FROM THE GRIDDLE

BUTTERMILK PANCAKES **VG**

Fixings - Choice of Blueberries, Bananas, Pecans or Chocolate Chips
With Huckleberries, Huckleberry Butter and Huckleberry Sauce 

Montana Cream of the West **SEVEN-GRAIN BUTTERMILK PANCAKES**  Made from Montana grains
Fixings 1.50 each - Choice of Blueberries, Bananas Pecans or Chocolate
Chips With Huckleberries, Huckleberry Butter and Huckleberry sauce 
Gluten-Free Pancakes Available Upon Request 






 Menu items made within 500 miles or with sustainable and/or organic ingredients
If you have food allergies, please inquire with your server regarding the ingredients of menu items
* "Consuming raw or undercooked eggs may increase your risk of foodborne illness"
Prices do not reflect taxes or a 1.2% utility fee • GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

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.

LYH/25B

LAKE YELLOWSTONE HOTEL

ON THE SIDE

One Egg*
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 Plant-Based Milk 
Granola with Milk
Substitute Plant-Based Milk 

BEVERAGES

Chilled Juice: Cranberry
No Sugar Added Juice: Apple, Orange or V8
Green Coffee Co. Medium 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
Plant-Based 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 and 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.
Continental Sausage
Garden City Fungi
Organically Grown Co.
B Bar Ranch
Wilcox Family Farms
Cream of the West

Montana Wagyu Cattle Company
Western Sustainability Exchange
Fresh Nature Foods
Montana Roots
Tumblewood Teas
Montana Milling
Big Dipper Ice Cream
Oats in Coats
Wheat Montana

Fat Robin Orchard
Flathead Lake Cheese
Gluten-Free Prairie
Mulvey Gulch Ranch
Mt. Flour & Grain
Mountina Cheese
Root Potato Chips
Bovine & Swine
Timeless Farms
Western Buffalo
Seattle Fish Co.
Bausch Farms
Swoffle

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®



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