

# BREAKFAST BUFFET

## ALL YOU CARE TO EAT!

Scrambled Eggs • Scrambled Eggs du Jour • Hot Bread with Syrup  
Baked Goods • Bacon Sausage Patties • Biscuits • Sausage Gravy  
Greek Yogurt • Vegan Yogurt • Cereal • Fresh Fruit Salad • Granola  
Berries • Fruit • Cured Meats • Artisan Cheeses

Includes a small juice and choice of coffee, tea, milk or hot chocolate

## CLASSICS

### AVOCADO TOAST <sup>v</sup>

Toasted artisan bread topped with smashed avocado, grape tomatoes, olive oil, herbs and Calabrian chili

Add two eggs any style

### EGGS WITH MEAT AND TOAST\*

Two eggs any style served with toast, choice of bacon, pork sausage patty, chicken sausage patty and choice of home fries or fresh fruit

### BREAKFAST SANDWICH\*

Thick cut brioche, two eggs, choice of cheese, chicken or pork sausage, bacon, or ham

### STEEL CUT OATMEAL BOWL <sup>VG</sup>

Organic steel cut oatmeal served with berries, nuts, coconut, and toast

Served with 2%, skim or Plant-Based milk

### COUNTRY HAM STEAK & EGGS\*

8oz Daily's ham steak served with two eggs, toast, and choice of fruit or home fries

# FROM THE GRIDDLE

### BUTTERMILK PANCAKES <sup>VG</sup>

Light, fluffy buttermilk pancakes grilled golden and served hot with butter and maple syrup

Fixings: blueberries, chocolate chips, huckleberries

### BRIOCHE FRENCH TOAST

Thick brioche bread dipped in our house made custard and grilled to perfection. Served with butter, syrup and a dusting of powdered sugar

GLUTEN-FREE PANCAKES AND SUGAR-FREE SYRUP AVAILABLE UPON REQUEST

## SKILLET SELECTIONS

### BISON HASH SKILLET\*

Pastrami, potatoes, onions, bell peppers,  
two eggs any style

### COUNTRY FRIED STEAK SKILLET\*

Country fried steak, potatoes, bell peppers, onions,  
smothered with sausage gravy and topped with two eggs any style

### YELLOWSTONE SKILLET\*

Ham steak, potatoes, onions, bell pepper, mushrooms,  
shredded cheddar cheese, any style egg

### VEGETABLE SKILLET\*

Sweet potatoes, Brussels sprouts, bell pepper, onions, mushrooms, spinach, feta  
cheese topped with two eggs any style and toast

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

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

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 1.50 upcharge.



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

GF - Gluten-Free    V - Vegan    VG - Vegetarian

\*"Consuming raw or undercooked eggs may increase your risk of foodborne illness"

# ON THE SIDE

- Single Egg\*
- Bacon
- Pork Sausage Patty
- Chicken Sausage Patty
- Ham Steak
- Home Fries
- Biscuit
- Toast
- 🌿 Bagel with Cream Cheese
- 🌿 English Muffin
- Danish
- Fresh Fruit Salad
- Greek Yogurt
- Cold Cereal with Milk
- Gluten-free cereal available
- Substitute Plant-Based Milk

# BEVERAGES

- Chilled Juice: Cranberry
- No Sugar Added Juice: Orange, Apple or V8
- 🌿 Peet's Coffee
- 🌿 Tumblewood Teas
  - Big Timber, Montana*
  - Chai, Cinnamon Bear, Earlie Grey Dawn, Snappy Lemon Ginger, Peace of the Park, Mountain Mint Chocolate
- Fine Teas from Bigelow
  - Traditional: English Teatime, Earl Grey*
  - Herbal: Mint Medley, Orange & Spice*
  - Green Tea: Constant Comment*
- Instant Hot Chocolate
- Belgian Hot Chocolate
- Milk (Skim or 2%)
- Chocolate Milk
- 🌿 Plant-Based Milk

# OBSIDIAN DINING ROOM BREAKFAST



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                    | B Bar Ranch                       | Bovine & Swine      |
| Amaltheia Dairy                 | Wilcox Family Farms               | Timeless Farms      |
| Quality Foods Distributing      | Fresh Nature Foods                | Western Buffalo     |
| Plate & Pantry Gourmet Foods    | Montana Roots                     | Mulvey Gulch Ranch  |
| Pitman Family Farms             | Tumblewood Teas                   | Seattle Fish Co.    |
| Grand View Sheep Cheese         | Cream of the West Montana Milling | Continental Sausage |
| Yellowstone Soup Co.            | Big Dipper Ice Cream              | Mt. Flour & Grain   |
| Montana Wagyu Cattle Company    | Oats in Coats                     | Gluten-Free Prairie |
| Western Sustainability Exchange | Fat Robin Orchard                 | Bausch Farms        |
| Garden City Fungi               | Flathead Lake Cheese              | Roots Potato Chips  |
| Organically Grown Co.           | Mountina Cheese                   | Swoffle             |



**YELLOWSTONE**  
NATIONAL PARK LODGES  
XANTERRA TRAVEL COLLECTION®

