

Roosevelt Lodge

YELLOWSTONE NATIONAL PARK, WYOMING



Summer 2026

Est. 1920

LUNCH & DINNER

★ ★ ★

APPETIZERS



FRIED GREEN TOMATOES^{VG}

Crispy fried green tomatoes served golden and tangy, paired with a smoky chipotle ranch dip for a bold, creamy finish

PIMENTO CHEESE DIP^{VG}

Creamy pimento cheese dip served with house-fried potato chips and flatbread crackers

BURNT END BRISKET DIP

Smoky burnt end brisket dip, topped with green onion and a drizzle of BBQ sauce. Served with house-fried potato chips and tortilla chips for the perfect scoop

BBQ DEVEILED EGGS^{VG}

Classic deviled eggs with a smoky BBQ twist

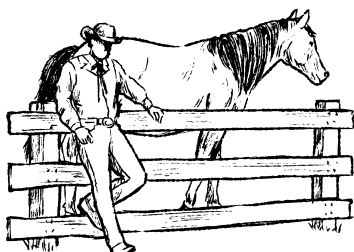
DRY RUB SMOKED WINGS

Smoked to perfection and coated in a bold, savory spice blend. Served with buttermilk ranch

SMOKEHOUSE RIBLETTES

Tender riblets tossed in a savory dry rub, finished with fresh green onion, served with celery sticks and buttermilk ranch

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SOUPS & SALADS



PITMASTER SALAD

Chopped romaine and iceberg mix, sliced smoked turkey, sliced smoked brisket, shredded cheddar cheese, tomato, cucumber, red onion, diced hard-boiled egg, and your choice of dressing

HOUSE SALAD^{VG}

Fresh mixed greens with tomatoes, cucumbers, shredded carrots, croutons and your choice of dressing

SALAD TOPPERS

Add grilled salmon

Add sliced chicken breast

Add grilled shrimp

🌱 Add sliced Gardein Chick'n^V

BRISKET CHILI

Served with cheddar cheese and diced red onion
Cup | Bowl

BROCCOLI CHEDDAR SOUP^{VG}

Cup | Bowl

★★★★★★★★

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

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

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

All menu items are prepared in a facility that contains major food allergens. Information on food allergens in menu items is available upon request.

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SANDWICHES



SERVED WITH YOUR CHOICE OF ONE SIDE
SIDES INCLUDE HOUSE-MADE CHIPS, FRENCH FRIES, ROOSIE BEANS, LOADED MASHED POTATOES, OR CHUCKWAGON CORN

MONTANA BEEF BURGER*

Half-pound Montana beef burger, topped with American cheese on a toasted brioche bun, served with tomato, onion, and crisp leaf lettuce

BISON PATTY MELT

Hearty half-pound bison burger, rye bread, caramelized onion, Swiss cheese, and 1000 Island Dressing

SMOKED PULLED PORK SANDWICH

Slow-smoked and mildly seasoned pork served on a toasted brioche bun, with sliced onion and pickles

SLICED SMOKED BRISKET SANDWICH

Hard-wood smoked brisket piled on a toasted brioche bun, with sliced onion and pickles

SMOKED TURKEY CLUB

Slow-smoked turkey stacked with cottage bacon, mayonnaise, fresh lettuce, and tomato, served on 9-grain bread

GLUTEN-FREE BUNS ARE AVAILABLE UPON REQUEST

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YELLOWSTONE

NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®

ENTREES



SERVED WITH LOADED MASHED POTATOES, OUR SIGNATURE ROOSEVELT BEANS, AND CORNBREAD

SMOKED CHICKEN

Hickory-smoked, tender and juicy half-chicken

HOUSE-SMOKED BARBEQUE RIBS

Perfectly seasoned, slow-smoked St. Louis-style pork ribs
Full Rack ☆ Half Rack

RIBEYE*

12-oz ribeye, seasoned with our signature coffee-rub, grilled to your preference

SMOKED SAUSAGE PLATE

Featuring smoked burnt-end brisket sausage and jalapeño cheddar sausage

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CAMPFIRE TROUT

Seasoned, grilled trout fillet, served with loaded mashed potatoes and chuckwagon corn

SMOKED TOFU^V

Tender smoked tofu infused with savory spices, served with 5-grain blend and roasted Brussels sprouts

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