

GRANT VILLAGE

LUNCH MENU

SMALL PLATES

LOBSTER SLIDERS

Lobster and seafood salad piled onto three toasted slider buns

JALAPEÑO FONDUE

Creamy jalapeño fondue with a mild heat and rich, velvety texture, served with toasted focaccia and crisp flatbread crackers for dipping

Add tender pieces of lobster and seafood blend

ONION RINGS ^{VG}

Thick-cut battered onions, fried until golden brown, served with zesty house dipping sauce

SHRIMP COCKTAIL ^{GF}

Chilled, tender shrimp served with a classic, zesty cocktail sauce for a bright and refreshing bite

COWBOY CORN BITES

Crispy fried bites filled with sweet corn, jalapeño, smokey bacon, and cream cheese, served golden brown with chipotle ranch dipping sauce

JALAPEÑO CHEDDAR BISCUITS

Warm, flaky biscuits loaded with sharp cheddar and fresh jalapeños, baked to golden perfection with a subtle kick

SOUPS & SALADS

GREEN CHILI POSOLE ^{VG GF}

A vegetarian take on traditional green chile posole with tender hominy, tomatillos, roasted poblanos, and black beans in a rich, mildly spicy broth

Cup | Bowl

CLAM CHOWDER

Rich and creamy New England-style clam chowder loaded with tender clams, hearty potatoes, and bacon

Cup | Bowl

HOUSE SALAD ^{VG}

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

MAIN COURSES

WAGYU BURGER*

Juicy Wagyu–Angus beef burger on a toasted bun, topped with fresh lettuce, tomato, and onion. Served with your choice of French fries or side salad
Add cheddar, Swiss or pepperjack
Add bacon

CAJUN CHICKEN SANDWICH

Blackened chicken thigh topped with pepperjack, bacon, and avocado smash on a brioche bun, finished with Cajun aioli. Served with your choice of French fries or side salad

CALIFORNIA VEGGIE BURGER^{VG}

A hearty black bean burger served on a toasted bun with fresh lettuce, tomato, and onion, topped with creamy avocado and sundried tomato aioli. Served with your choice of French fries or side salad

CRAB CAKE SANDWICH

Golden crab cake on a toasted bun with zesty remoulade and crisp slaw. Served with your choice of French fries or a side salad

SHRIMP PO' BOY

Crispy fried shrimp with a hint of ale, piled on a soft hoagie roll with shredded lettuce, chopped tomato, and zesty remoulade. Served with your choice of French fries or a side salad


PANZANELLA SALAD^{VG}

Fresh panzanella salad with toasted focaccia, ripe tomatoes, cucumber, and red onion tossed in a red wine vinaigrette, finished with peppery arugula and fragrant basil

SALAD TOPPERS

Add Grilled Shrimp^{GF}


Add Sliced Chicken Breast^{GF}

 Add Sliced Gardein Chick'n^V

Add Grilled Salmon

V - Vegan VG - Vegetarian GF - Gluten Free

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

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

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

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 not 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.