

# LAKE YELLOWSTONE HOTEL

## BREAKFAST

### BREAKFAST BUFFET

All You Care to Eat

Scrambled Eggs ◦ Specialty Eggs Du Jour ◦ Sugar Waffles ◦ Breakfast Potatoes  
Ham Steak ◦ Bacon ◦ Pork Sausage ◦ Artisan Meat and Cheese Charcuterie Board  
Smoked Trout ◦ Mini Bagels ◦ Lavash Crackers  
Fresh Berries ◦ Fresh Fruit Salad ◦ Orange and Grapefruit Segments  
Assorted Danish ◦ Yogurt ◦ Granola ◦ Cold Cereal ◦ Oatmeal

Includes a small juice and choice of Peet's Coffee Co. coffee, tea, milk or hot chocolate

### ENTREES

#### EGG BITES

Bacon and cheddar egg bites, slow-cooked for a delicate, velvety texture. Served with wheat toast and your choice of home fries or fresh fruit salad

#### PEARL SUGAR WAFFLES\*

Golden sugar waffles served with two eggs any style and your choice of bacon, pork sausage links, or chicken sausage patty. Served with your choice of home fries or fresh fruit salad

#### CINNAMON SWIRL FRENCH TOAST\*

Cinnamon swirl French toast served with two eggs any style and your choice of bacon, pork sausage links, or chicken sausage patty. Accompanied by your choice of home fries or fresh fruit salad

#### HIKER'S SPECIAL\*

Two eggs, any style, served with your choice of bacon, pork sausage links, or chicken sausage patty. Accompanied by wheat toast and your choice of home fries or fresh fruit salad

#### CROISSANT SANDWICH<sup>VG</sup>

A flaky, buttery croissant layered with fluffy scrambled eggs and melted cheddar cheese. Served with your choice of home fries or fresh fruit salad

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

Hearty steel-cut oats slow-cooked and served warm with blueberries, raisins, brown sugar, dried cranberries, pecans, granola, served with wheat toast

Choice of skim or 2% milk  
Substitute Plant-Based Milk

*Gluten-free bread available on request*

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 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 or 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*.

 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"

# LAKE YELLOWSTONE HOTEL

## BREAKFAST

### ON THE SIDE

Single Egg\*  
Bacon  
Chicken Sausage Patty  
Pork Sausage Links  
Ham Steak  
Home Fries  
Toast  
Bagel with Cream Cheese  
English Muffin  
Blueberry Muffin  
Fresh Fruit Salad  
Fat-Free Yogurt  
Cold Cereal with Milk  
Substitute Plant-Based Milk  
Granola with Milk  
Substitute Plant-Based Milk

### BEVERAGES

Peet's Dark Roast Coffee  
Hot Chocolate  
Apple Juice  
Cranberry Juice  
Orange Juice  
V8 Juice  
Huckleberry Lemonade  
2% or Skim Milk  
2% or Skim Chocolate Milk  
Plant-Based Milk  
Soft Drinks  
Fine Teas from Bigelow  
Traditional: English Teatime, Earl Grey  
Herbal: Mint Medley, Orange & Spice  
Green Tea: Constant Comment

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 or swirled rye toast. Gluten-free bread is available on request.