

WELCOME TO ROOSEVELT LODGE

Summer 2016

Yellowstone National Park, Wyoming

APPLEWOOD-SMOKE BARBECUE RIBS

Full Rack (12 Ribs) 26.50

1/2 Rack (8 Ribs) 21.00 • 1/4 Rack (4 Ribs) 12.50

Gluten-Free Request No French Fries or Chips

These house smoked juicy baby back ribs are slow cooked and served with our house barbecue sauce. Served with a choice of two accompaniments. Choose from Roosevelt beans, side salad, French fries, house-fried potato chips, mashed potato and gravy, whipped cauliflower, steamed seasonal vegetable, rice, chuck wagon corn or Granny Smith apple and cabbage slaw.

FRONTIER FARE

WILD GAME BOLOGNESE



Gluten-Free Request Gluten-Free Pasta

Linguine topped with our house-made bison and elk bolognese and parmesan cheese

6-ounce pasta 14.75 • 9-ounce pasta 18.95

MONTANA FAMILY RANCHES



BEEF MEATBALLS

Locally raised beef meatballs served with huckleberry barbecue sauce and mashed potato 13.25

SMOKED BISON BRATWURST



Served with honey mustard and mashed potato 16.25

GRILLED LEMON SAGE CHICKEN



For the smaller appetite, a 6-ounce grilled chicken breast served with a house salad 10.50
295 Cal - 21 gm Fat - 237 mg Sodium
Salad dressing and croutons not included in nutritional analysis

BISON TAMALES



Locally made bison tamales served with ranchero sauce, cheddar cheese and salsa fresca.
Accompanied by black beans and rice 15.95

BEAN AND CHEESE ENCHILADAS

Vegetarian

Three flour tortillas filled with beans and cheese and topped with red enchilada sauce and jack cheese. Served with rice, sour cream and black bean and corn salsa 11.50

TACO SALAD GRANDE

Gluten-Free Request No Tortilla Shell, No Gardein™ Chick'n Fresh salad greens topped with your choice of broiled chicken, wild game taco meat, black bean chili or Gardein™ Chick'n. Finished with fresh tomato, cheddar cheese, black olives and served in a crisp tortilla shell. Topped with salsa fresca, sour cream and guacamole

Broiled Chicken 11.25

Wild Game Taco Meat 13.95

Black Bean Chili 10.50

Gardein™ Chick'n 11.25

Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

If you have food allergies, please inquire with your server regarding ingredients of menu items.

DINNER ONLY

The following entrées come with your choice of two accompaniments: Roosevelt beans, side salad, French fries, house-fried potato chips, mashed potato and gravy, whipped cauliflower, steamed seasonal vegetable, rice, chuck wagon corn or Granny Smith apple and cabbage slaw.

Mesquite Smoked Chicken

Gluten-Free Request No French Fries or Chips
One-half mesquite smoked chicken with honey chipotle barbecue sauce 19.75

House-Fried Chicken

Three pieces of chicken fried golden brown 18.75

Teddy's Top Sirloin

Gluten-Free Request No French Fries or Chips
Eight-ounce top sirloin grilled to your liking and topped with cowboy butter 24.75

Farm-Raised Trout

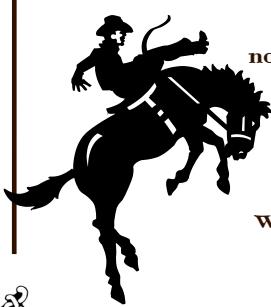
Gluten-Free Request No Flour Coating And No French Fries or Chips
Farm-raised trout pan-fried and topped with pecans and lemon butter 20.95

Grilled Pork Flank Steak

Mustard seed, soy and brown sugar rubbed pork flank steak. Served with roasted corn salsa 18.75

Black Bean Soup

Gluten Free Request
no cornbread muffin and gluten-free crackers
Cup 4.30 Bowl 6.00



Wild Game Chili

with cheddar cheese and red onion
Cup 4.95 Bowl 6.75

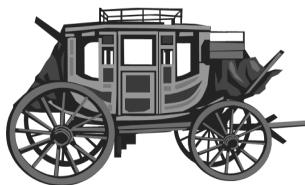


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SADDLE BAGS



HOT WINGS

Spicy breaded hot wings served with bleu cheese dressing and celery 10.25

BLACK AND TAN ONION RINGS

Served with mustard sauce 8.25

WILD GAME NACHOS

House-fried red and yellow tortilla chips topped with wild game chili, cheddar cheese, diced tomato, red onion and pickled jalapeños. Served with salsa fresca and sour cream 9.95
Add Guacamole 1.00

SMOKED TROUT PLATE

Gluten-Free Request Gluten-Free Crackers, No Baguette Farm-raised house-smoked trout served with cream cheese, diced tomato, red onion and baguette slices 11.50

PORK TAMALES BITES

Served with salsa fresca 8.25
Add Guacamole 1.00

CHIPS AND SALSA

House-fried red and yellow tortilla chips served with salsa fresca 4.75
Add Guacamole 1.00 • Add Sour Cream .50

CAESAR SALAD

Gluten-Free Request No Croutons, No Cornbread Muffin Crisp romaine lettuce topped with crunchy croutons, parmesan cheese and Caesar dressing. Served with a cornbread muffin 7.75/9.75

HOUSE SALAD

Vegan/Gluten-Free Request No Croutons, No Cornbread Muffin Fresh mixed greens topped with grape tomatoes, shredded carrot and your choice of dressing. Served with a cornbread muffin 5.25

Salad Dressings Include:

Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar, Fat-Free Dijon Honey Mustard, Fat-Free Huckleberry Vinaigrette, Balsamic Parmesan Vinaigrette

SWEET POTATO

Vegetarian/Gluten-Free
Topped with Feta cheese and steamed broccoli sautéed with garlic 6.95
125 Cal - 10.5 gm Fat - 571 mg Sodium

Prices do not reflect taxes or a 1.1% utility fee

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

 Menu items made with sustainable and/or organic ingredients

 Healthy Preparation

STAMPEDE

The following entrées come with your choice of one accompaniment: Roosevelt beans, side salad, French fries, house-fried potato chips, mashed potato and gravy, whipped cauliflower, steamed seasonal vegetable, rice, chuck wagon corn or Granny Smith apple and cabbage slaw.

Montana Ranch Beef Burger

We proudly support local ranchers.

Gluten-Free Request Gluten-Free Bun, No French Fries or Chips This one-third pound beef burger is grilled to medium-well and served with sliced tomato, crisp leaf lettuce and zesty onion on a cornmeal bun. 10.75

Fixings 1.00 each—Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms

Bison Burger *

Gluten-Free Request Gluten-Free Bun, No French Fries or Chips Eight-ounce farm-raised bison burger served with sliced tomato, crisp leaf lettuce and zesty onion on a grilled parmesan black pepper roll with choice of two fixings. Choose from cheddar, bleu, Swiss, American or pepper jack cheeses, bacon, green pepper or mushrooms 15.95

Additional Fixings 1.00 each

Smoked Barbecue Beef

Gluten-Free Request Gluten-Free Bun, No French Fries or Chips Shredded smoked beef simmered in smoky barbecue sauce. Served on a telera roll 11.25

Wyoming Cheese Steak

Gluten-Free Request Gluten-Free Bun, No French Fries or Chips Thinly sliced choice beef is topped with sautéed red and green peppers, onion and jack cheese. Served on a toasted marble sub roll 11.25

Buffalo Chicken Salad Wrap

Grilled diced chicken and shredded lettuce tossed with diced tomato, Buffalo sauce and bleu cheese crumbles wrapped in a flour tortilla 11.25

Roosevelt Beans

8oz. Ground Beef or Sausage	1/2 cup Brown Sugar
8oz. Bacon-1/4 inch diced	2 Tbsp. Cider Vinegar
1-Onion-1/4 inch diced	1 Tbsp. Spicy Brown Mustard
1-16oz. Can Pork and Beans	1/2 cup Ketchup
1-15oz. Can Kidney Beans	1 tsp. Garlic Powder
1-15oz. Can Lima Beans	Salt & Pepper to taste
1-15oz. Can Butter Beans	

Brown meats in a skillet then drain fat. Sauté diced onion with meat. Stir in remaining ingredients. (For a thicker product, drain liquid from the Lima and Butter Beans) Bake at 325F for 45 minutes or simmer on low heat for one hour. Serves 8-12

