

# WELCOME TO ROOSEVELT LODGE

Summer 2019

Yellowstone National Park, Wyoming

## APPLEWOOD-SMOKED BARBECUE RIBS

Full Rack (12 Ribs) 28.25

1/2 Rack (8 Ribs) 22.50 ✦ 1/4 Rack (4 Ribs) 13.25

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, mashed potato and gravy, whipped cauliflower, steamed seasonal vegetable, chuck wagon corn, Granny Smith apple and cabbage slaw or creamed spinach

## FRONTIER FARE

### BEEF BOLOGNESE

Linguine topped with our house-made Northern Range Grass-Fed beef bolognese and parmesan cheese  
6-ounce pasta 15.50 • 9-ounce pasta 19.50

### SMOKED BISON BRATWURST

Served with brown gravy, red onion marmalade and mashed potato 16.95

### GRILLED LEMON SAGE CHICKEN

For the smaller appetite, a 6-ounce grilled chicken breast served with a house salad 10.95  
295 Cal - 21 gm Fat - 237 mg Sodium  
Salad dressing and croutons not included in nutritional analysis

### CHICKEN FIESTA SOUP

Cup 4.30 • Bowl 6.00

### WILD GAME CHILI

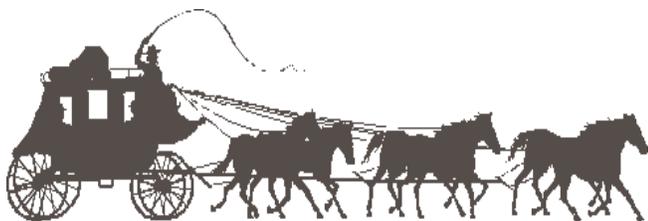
With cheddar cheese and red onion  
Cup 5.95 • Bowl 7.50

### SWEET POTATO

Vegetarian  
Topped with feta cheese and steamed broccoli sautéed with garlic 7.25  
125 Cal - 10.5 gm Fat - 571 mg Sodium

### GRAIN BOWL WITH ROASTED SEASONAL VEGETABLES

Vegetarian  
Exotic grains and fire-roasted vegetable blend with balsamic-parmesan roasted seasonal vegetables 10.95



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

Prices do not reflect taxes or a 1.1% utility fee

 Menu items made with sustainable and/or organic ingredients

## DINNER ONLY

*We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server.*

### Pork Carnitas

Slow simmered and mildly seasoned pork is served with a blend of red and brown rice, black beans, sweet corn, red quinoa, tomato and bell peppers. Accompanied by flour tortillas, sour cream, guacamole and salsa fresca 18.95

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

### Carter Country Beef Skirt Steak

Chimichurri sauce, sautéed red and green bell peppers 23.95

### Mesquite Smoked Chicken

One-half mesquite smoked chicken with honey chipotle barbecue sauce 20.75

### House-Fried Chicken

Three pieces of chicken fried golden brown 19.50

### Barbecue Shrimp

Grilled marinated shrimp coated in honey chipotle barbecue sauce 21.95

### Farm-Raised Blackened Trout

Skillet blackened, farm-raised ruby red trout 22.75

 **DINNER ONLY** 

Available after 4:30 pm

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## SADDLE BAGS

### HOT WINGS

Spicy breaded hot wings served with bleu cheese dressing and celery 11.25

### NACHOS CARNITAS

House-fried red and yellow tortilla chips topped with slow cooked pork, cheddar cheese, chopped onion, salsa fresca and pickled jalapeno 11.95

Add guacamole 1.00 • Add sour cream .75

### SMOKED TROUT PLATE

Featuring House-smoked Native Flathead Lake Trout served with dill cream cheese, diced tomato, red onion and baguette slices 12.50

### FRIED GREEN TOMATOES Vegetarian

Panko-breaded fried green tomatoes, chili verde salsa, diced tomato, parmesan aioli 10.25

### FIRECRACKER SHRIMP

Fried battered diced shrimp, roasted shishito peppers, Louie sauce 12.95

### CHIPS AND SALSA Vegan

House-fried tortilla chips, salsa fresca 5.25

Add guacamole 1.00 • Add sour cream .75

## SALADS & SUCH

### KALE SALAD Vegan

Shredded kale, roasted cauliflower florets, dried cranberries, candied almonds, champagne vinaigrette 10.95

### HOUSE SALAD Vegan

Fresh mixed greens topped with grape tomatoes, shredded carrots and your choice of dressing. Served with a cornbread muffin 5.75

156 Cal - 5.4 gm Fat - 329 mg Sodium

Salad dressing and corn muffin not included in nutritional analysis

#### Salad Dressings Include:

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

### 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 12.25 Gardein™ Chick'n 12.25

Black Bean Chili 11.25 Wild Game Taco Meat 14.95

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



Grab the saddles and hitch up the wagon for an evening you won't soon forget. You can ride out to Pleasant Valley on a horse or in a covered wagon. When you arrive you'll find those cooks dishin' up some real cowboy grub at our popular Old West Dinner Cookout. The coffee's brewin' over the open campfire, and our wranglers love talkin' your ear off over a strong "cup-o'Joe!" When we ring the "dinner bell", you'll line up for real western beef steaks cooked to order, our signature Roosevelt beans, potato salad, coleslaw, cornbread muffins, watermelon and fruit crisp. And if all this is not enough, you'll find your boots tappin' to old western songs sung by our singin' cowboy. You may have come here as a city slicker, but you'll go back as a regular cowpoke!

## STAMPEDE

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

We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server.

French fries are deep fried in oil that may contain gluten

### Carter Country Barbecue Beef

**Burger**  We proudly support local ranchers.

This one-third pound beef burger is grilled to medium-well and topped with our house barbecue sauce, applewood-smoked bacon and cheddar cheese 12.75

### Bison Burger \*

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 16.75  
Additional Fixings 1.00 each

### Pork Carnitas Sandwich

Mildly seasoned, slow cooked pork served on a telera roll and topped with Southwestern coleslaw. Served with salsa verde 12.25  
Add Guacamole 1.00

### Buffalo Chicken Melt Sandwich

Shredded buffalo chicken served on sourdough bread with provolone cheese, caramelized onions, bleu cheese crumbles and arugula 12.50

### Turkey Pastrami

Boar's Head turkey pastrami, Swiss cheese, coleslaw, Dijonnaise and Thousand Island dressing served on a pretzel roll 12.95

### Enchiladas

Three flour tortillas, filled with your choice of filling. Topped with red enchilada sauce and jack cheese. Served with sour cream and black bean and corn salsa

Bean and Cheese 12.25 • Smoked Chicken 15.25

### Bison Tamales

Locally made bison tamales served with rancho sauce, cheddar cheese and salsa fresca 16.25



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