






BREAKFAST



Open Daily 6:00am to 10:30am






FRESH STARTS

Caramel-Coffee Overnight Oats \$11
Coffee-Infused Steel Cut Oats, Almond Milk, Caramel, Chia Seeds  



The Sunrise \$12.50
House-Made Granola, Greek Yogurt, Fresh Berries 



Fruit Bowl \$7
Pineapple, Orange, Honeydew, Mango, Dragon Fruit  




Whole Fruit \$4
Apple, Banana, Fresh Berries or Orange  


Irish Steel Cut Oatmeal \$9
Served hot with Honey, Raisins, Brown Sugar
Add Blueberries \$3  


SIDES


Two Eggs Any Style*   \$6



Bacon, Ham or Sausage*   \$6

Breakfast Potatoes    \$4

Bakery Toast  \$4



Housemade Cranberry Orange Bread  \$6

Granola  \$7

Yogurt   \$5


HOUSE FAVORITES


Breakfast Burrito* \$14.50
Scrambled Eggs, Bacon, Chorizo Sausage, Cheddar Cheese, Peppers, and Breakfast Potatoes, side of House Salsa and Sour Cream

Egg Favorite Classic* \$15
Two Eggs, Bacon, Ham or Sausage with Breakfast Potatoes  

Biscuit & Buttermilk Sausage Gravy* \$11.50
Served with Two Eggs

Bacon, Egg & Cheese Sandwich* \$13.50
Scrambled Eggs, Bacon, Tomato, Cheddar Cheese, and Breakfast Potatoes on a Plain Bagel



Veggie Breakfast Sandwich* \$13.50
Scrambled Eggs, Spinach, Goat Cheese, Roasted Red Pepper Romesco on Plain Bagel. Served with Breakfast Potatoes 

Huevos Rancheros* \$15.50
Two Eggs, Flour Tortillas, Black Refried Beans, Ranchero Sauce, Avocado Crema, Queso Fresco 

THE MOUNTAIN MAN* \$24

Two Eggs, Idaho Red Trout Fillet, Breakfast Potatoes, Dill Crème Fraiche 

AVOCADO TOAST \$14

Sourdough Bread, Avocado Spread, Red Onion, Fried Egg, Everything Bagel Seasoning  

BUILD YOUR OWN OMELET \$15

Three Eggs or Egg Whites, **choose five:** Bacon, Ham, Peppers, Onions, Tomatoes, Mushrooms, Spinach, Olives, Cheddar, Pepper Jack, served with Breakfast Potatoes



Appetite for Life

Preserving the landscape, protecting the wonders of nature, and providing inspirational experiences are hallmarks of Grand Teton Lodge Company. These ideals are also part of your culinary experience embodied through our "Appetite for Life" program, emphasizing local, sustainable, healthful, and organic choice


*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server.

GRIDDLE

Buttermilk Pancakes

Full Stack (3) \$14


Short Stack (2) \$11

Maple Syrup, Powdered Sugar 

Add Chocolate Chips \$3

HUCKLEBERRY PANCAKES \$20


3 Huckleberry Pancakes,

Maple Syrup, Powdered Sugar 

Bananas Fosters

Pancakes \$16.50


Full Stack with Vanilla-Rum Banana Compote,

Candied Walnuts, Powdered Sugar 

Strawberry Cheesecake


Pancakes \$16.50

Full Stack with Whipped Cream Cheese,

Strawberry Compote, Graham Cracker Crumble 


Grand Marnier-Vanilla

French Toast \$15.50

Maple Syrup 

KIDS

Pancakes  \$7

French Toast  \$7

Scrambled Eggs with

Bacon or Sausage* \$7

BEVERAGES

Lavazza Top Class Coffee \$4.50

Regular or Decaffeinated

Assorted Bigelow Hot Teas \$4

Lipton Iced Tea \$4

Hot Chocolate \$4.50

Assorted Fruit Juices \$6

Orange, Lemonade, Cranberry, Apple

Soft Drinks \$4

Milk \$5

Skim, Whole, 2%, Chocolate

FROM *the* BAKERY

Muffin of the Day \$6

Cinnamon Roll \$4.25

Croissant \$6

Bagel with
Cream Cheese \$6

Plain or Everything

IN-HOUSE PREPARATION


The team at Jackson Lake Lodge has the goal to run a 100% made-from-scratch kitchen. This effort is supported by our in-house butchering facility and on premise bakery. All stocks, soups, dressings, vegetables, starches, and proteins are prepared from scratch in our kitchens daily.


THE PIONEER GRILL

History can be more than a dry page in a book, sometimes it can be the exploration and experience of a place.

When you entered this room, you stepped back into the 1950's. The chrome accents, orange pastels, vinyl seating, and the space-age light fixtures: all part of the 1950's decor. Now imagine exploring the lodge in 1955 when these design themes existed throughout the lodge. What a different experience than today! Even photos found on our walls are windows to the earliest days of the lodge and Grand Teton National Park itself. The history of this lodge and national park may be written in books, but in exploring it ourselves, we can often find a far richer and memorable experience.


SOUPS



Jenny Lake Lager
Broccoli Cheddar
Cup \$7 Bowl \$9
Yellow Cheddar, Crackers 

Pioneer Chili
Cup \$9 Bowl \$11
Diced Onions, White Cheddar,
Corn Bread 

STARTERS

 Sundried Tomato
Hummus Plate \$14.50
Feta, Kalamata, Pickled Onion,
Tzatziki, Pita Chips 

Chicken Wings \$16
Choice of Buffalo, Honey-Bourbon BBQ,
or Garlic-Parmesan, Crudit  with Blue
Cheese or Ranch 

 Spinach Artichoke Dip \$14.50
Pita Chips 

LOADED FRY APPS

Poutine \$11
House Cut Fries, Brown Mushroom Gravy, Queso Fresco

Buffalo Chicken Fries \$14
House Cut Fries, Crispy Buffalo Chicken,
Blue Cheese Dressing, Green Onions

Bacon Loaded Fries \$12
House Cut Fries, Cheese Sauce, Chopped Bacon, Green Onions

Chili Cheese Fries \$13
House Cut Fries, Cheese Sauce, House Chili, Diced Onions





LUNCH & DINNER




Open Daily 11:00 am
to 10:00 pm



SALADS

 Mixed Green Salad \$12.50
Cucumber, Carrots, Tomato,
Mushroom, Croutons, Caramelized
Red Onion Vinaigrette 

Classic Caesar \$14
Hearts of Romaine, Parmesan,
Shaved Parmesan Cheese, Croutons.
Add Chicken \$5



 Greek Salad \$13
Organic Baby Greens, Grape Tomatoes,
Feta Cheese, Kalamata Olives,
Marinated Cucumber, Pickled Red
Onions, Lemon-Dill Vinaigrette  

TACO SALAD \$17

Romaine, Tequila
Chicken, Refried Black Beans, Roasted
Corn, Red Onion, Roma Tomato, Queso
Fresco, Sour Cream, Salsa, Crisp Flour
Tortilla Bowl, Catalina Dressing



WRAPS

Served with your choice of House Fries, Slaw, or Diced Fruit

 Sun Dried Tomato Hummus Wrap \$14
Cucumber, Feta, Tomato, Romaine, Tzatziki, Flour Tortilla 

Chicken Caesar Wrap \$17
Grilled Chicken, Caesar dressing,
Shaved Parmesan Cheese, Flour Tortilla
Add Bacon \$3

Buffalo Chicken Wrap \$18
Crispy Buffalo Chicken, Blue Cheese Dressing, Lettuce,
Tomato, Red Onion, Flour Tortilla

 Southwest Avocado Wrap \$18
Avocado Spread, Refried Black Beans, Roasted Corn,
Chipotle Aioli, Lettuce, Tomato, Flour Tortilla 

SANDWICHES & MELTS


Gluten Free and Whole Wheat Breads available. Served with your choice of House Fries, Slaw, or Diced Fruit

Pulled Pork \$18
Bourbon BBQ Sauce, Slaw, Pickles, Brioche Bun

BBBLT \$17
Lots of Bacon, Dijon Aioli, Texas Toast


Tuna Melt \$14
White Cheddar, Marble Rye

Turkey Melt \$18.50
White Cheddar, Chipotle Aioli, Bacon, Sourdough

 Cali Chicken \$18
Avocado Spread, Bacon, Lettuce, Tomato, Onion,
White Cheddar, Brioche Bun

BRISKET FRENCH DIP \$20

Sliced Brisket, French Roll,
Horseradish Aioli, Au Jus

Grilled Black Bean Quesadilla \$13.50
Refried Black Beans, Cilantro, Red Onion,
side of Homemade Salsa and Sour Cream 

Grilled Chicken Quesadilla \$15.50
Tequila Cumin Chicken, Cilantro, Red Onion,
side of Homemade Salsa and Sour Cream

BEVERAGES

WINES

Underwood Pinot Noir \$16
355ml, canned
Underwood Pinot Gris \$16
355ml, canned
Underwood Rose \$16
355ml, canned

BREWS

Snake River Brewery,
Jackson, WY \$7.50
Pale Ale, Lager, Pako's IPA, Zonker Stout
Domestic \$5
Budweiser, Bud Light

SOFT BEVERAGES

Soft Drinks \$4
Lipton Ice Tea \$4
Assorted Bigelow Hot Teas \$4
Assorted Fruit Juices \$6
Milk \$5
Lavazza Top Class Coffee \$4.50
Hot Chocolate \$4.50

HOT DOGS

Served with your choice of House Fries, Slaw, or Diced Fruit

Grilled Classic Hot Dog \$11
Onion, Relish

CHILI DOG \$13

Cheddar Cheese, Onion

Bacon-Jalapeno Dog \$13
Pickled Jalapenos, Cheese Sauce, Bacon Bits

BURGER STATION

All Burgers are served on a Toasted Potato Bun, served with your choice of House Fries, Cole Slaw, or Diced Fruit. **Add Bacon \$3**

Classic Beef* \$18
1/3 lb Beef Patty, House Burger Sauce, Lettuce, Tomato, Onion, Pickle, Yellow Cheddar
Double \$25

Cowboy Burger* \$23
1/3 lb Beef Patty, Honey-Bourbon BBQ Sauce, Bacon, Crispy Onions, Lettuce, Tomato, Onion, Yellow Cheddar

BUFFALO BURGER* \$21

1/3 lb Ground Bison Patty, House Burger Sauce, Lettuce, Tomato, Onion, Pickle, Yellow Cheddar
Double \$30

Mushroom Swiss Burger* \$20
1/3 lb Beef Patty, Sauteed Mushrooms, Swiss, Lettuce, Tomato, Onion

Burger of the Day* \$22
Ask your server about our daily offering

SEARED TROUT PICCATA \$31

Linguini tossed in a White Wine Caper Butter Sauce

Grilled Lemon-Rosemary Chicken \$28
With your choice of two: Mashed Potatoes, Fries, or Summer Squash Medley

PIONEER ENTREES

STARTS AT 5PM

RIBEYE STEAK \$38

Brown Mushroom Gravy, With your choice of two: Mashed Potatoes, Fries, or Summer Squash Medley

Pasta Primavera \$22
Penne, Zucchini, Yellow Squash, Grape Tomato, Red Onion, Parmesan Reggiano, Butter Sauce

SIDES

Your choice of:

House Fries \$4
Slaw \$4
Cornbread \$4
 Diced Fruit \$5

After 5pm:

Summer Squash Medley \$5
Mashers \$5



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DESSERTS & FOUNTAIN SPECIALS



Teton Trio \$12
Chocolate Brownie, Chocolate Chip Cookie, Teton Treat, Scoop of Vanilla Ice Cream with a Cherry on top

Huckle-brownie \$12
Chocolate Brownie topped with two scoops of Huckleberry Ice Cream, Huckleberry Compote, Whipped Cream and Chocolate Drizzle

Pie of the Day \$10
Make it a la mode \$3

Cake of the Day \$10

Teton Treat \$7

Giant Cookie \$7

Brownie \$7

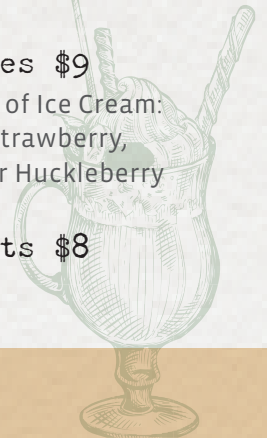
Ice Cream
One Scoop \$4
Two Scoops \$8

Vanilla, Strawberry, Chocolate or Huckleberry

Shakes \$9

Your Choice of Ice Cream:
Vanilla, Strawberry, Chocolate or Huckleberry

Floats \$8



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