

Jenny Lake Lodge Lunch

❧ Egg Dishes ❧

Duck Confit and Corn Frittata 16

whipped boursin

Herb Roasted Prime Rib Hash 16

onion, pepper, two eggs over medium, hollandaise, fried onion

Roasted Mushroom Frittata 13

local smoked goat cheese, charred scallion

❧ Main Dishes ❧

Idaho Trout *sweet garlic grits, mushroom tomato ragout, fried shallot 16*

Buffalo Burger *bleu cheese, caramelized onions, grilled mushrooms 15*

Half Pound Angus Beef Burger *bacon, roasted garlic aioli, local white cheddar 14*

Vegetarian Black Bean Burger *smashed avocado, Oaxaca cheese, portobello mushroom, salsa verde 14*

Herb Roasted Chicken Breast Sandwich *smashed avocado, pepper jack cheese, chipotle aioli 14*

All sandwiches served on Gaston's brioche bun, with hand-cut pomme frites, lettuce, tomato, and onion.

❧ Soup and Salads ❧

Grilled Watermelon Salad 12

sea salt pistachio brittle, smoked local goat cheese, charred shallot, tarragon vinaigrette

Add House Cured Pork Belly 5

Jenny Lake Signature Salad 7 / 10

spring mix, cherry tomato, focaccia croutons, honey basil vinaigrette

Add House Cured Pork Belly 5

Soup Du Jour 7

served with a slice of house-made focaccia

❧ Sides ❧

Fried Brussels Sprouts 7

Hand-Cut Pomme Frites 7

Sliced Heirloom Tomato 7

House Made Focaccia 4

Split Plate Charge 7

Executive Chef Jenny Lake Lodge – Luke Biewick

*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. All dishes prepared using local and sustainable products as available.