



Grand Teton Restaurant Lunch & Dinner Menu



Salads

Quinoa Grain Bowl \$10 GF

Spinach, tomato, avocado, walnut, cow's milk feta, on a bed of chilled quinoa, served with lime vinaigrette.

Californian \$9 GF

Romaine, avocado, black olives, tomatoes, cheddar, green onion, and toasted almonds with your choice of dressing.

Caesar Salad \$8

Romaine, tomatoes, parmesan, croutons, tossed in Caesar dressing.

Add Protein:

Chicken \$4 Shrimp \$7 Beef \$7 Vegetarian Tenders/Tofu \$3

Starters

Soup

Cup \$1.50 Bowl \$2.50

Fresh Veggies & Dip \$3 LS GF

Carrot sticks, celery sticks, and grape tomatoes served with fresh dill yogurt dip.

Waldorf Salad \$4

Cup of apples, celery, walnuts, in a creamy dressing.

Chilled Gazpacho \$3 LS

A refreshing cup of chilled gazpacho, made of blended summer vegetables.

Dinner Roll \$1.00

Sandwiches

All-American Cheeseburger \$11

Beef patty with American, Cheddar, or Swiss cheese, served with french fries.

Lemon Pepper Chicken \$12

Warm lemon-pepper chicken on a toasted bun with provolone, shredded lettuce, tomato, and mayo; served with fries.

BLTA \$9

Bacon, lettuce, tomato, avocado, mayo on toasted wheat bread with veggie sticks and dill dip.

Hot Ham & Swiss \$11

Ham and Swiss melted on toasted Sourdough with pasta salad.



Bowls

Stir Fry \$8

Sauteed carrots, bell peppers, onion, broccoli, snap peas, with your choice of island teriyaki sauce or thai peanut sauce; over steamed white or brown rice.

Pasta Piselli \$11

Penne in a peas and basil pesto sauce, tossed with whole peas, artichokes, and parmesan.

Add Protein:

Chicken \$4 Shrimp \$7 Beef \$7 Vegetarian Tenders/Tofu \$3

V Vegetarian VV Vegan GF Gluten-free LS Low-sodium SF Sugar-free *Please notify your server if you have any food allergies.*

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

Classic Entrees

Side substitutions can be accommodated; please ask your server.



Beef

Country Fried Steak \$14

Golden brown country fried steak with gravy, mashed potatoes, buttered peas.



Comfort Classics

Haddock & Chips \$15 DF

Golden brown whole Battered Haddock Filet, served with Coleslaw and French Fries. Tartar Sauce or Malt Vinegar available upon request!

Tempura Chicken Tenders \$12.50 DF

Tempura chicken tenders with BBQ sauce, honey mustard, or ranch dipping sauce served with french fries.



Poultry

Teriyaki Chicken Thigh \$12.50

Chicken thigh in a sweet and savory Asian style sauce, white rice, and Chef's Vegetable.

Chicken & Mushrooms \$14.50

Chicken breast cutlet in a mushrooms, onion, white wine, and cream pan sauce, served with a baked potato and Chef's Vegetable.



Fish

Grilled Salmon \$16 GF LS

Salmon filet, lemon-dill butter, sauteed summer squash, brown rice.

Sides

Additional sides for \$1.50

Pasta Salad French Fries Succotash

Evening Highlights

Cornish Game Hen \$20

Herb-roasted, with potato wedges and summer squash.

Limited number per evening.

Filet Mignon \$35 DF GF LS

Seared beef tenderloin filet, with garlic-herb butter, baked potato, and Chef's Vegetable.

Desserts

Dessert of the Day \$1.50

Assorted Ice Cream \$1.50

Assorted Cookies \$1.50

Sugar-Free Desserts Available!

(please ask your server)

8/17-8/23

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