



Scout's Breakfast Buffet

FROM THE CHEF

Welcome to Cody WY, and QT's restaurant. I am grateful for the opportunity to nourish you during your adventure through the greater Yellowstone ecosystem. My food philosophy is simple: High quality fresh ingredients, thoughtfully combined, served with western flare. This morning we are featuring our "Scout's Breakfast" buffet, named for our town's founder: the one and only Buffalo Bill. Our "Scout's Breakfast" features all the traditional fixins' : Lean bacon, fluffy scrambled eggs, crispy potatoes, and succulent sausage... We will also be rotating in a few of my specialties: Country Biscuits and Gravy, Breakfast Sliders and Breakfast Burritos to name a few! Don't forget our **Build Your Own Parfait Station**. I hope you enjoy your meal as you adventure through the iconic landscapes of our Nation's first (and best) National Park!

BUILD YOUR OWN PARFAIT

Take this quintessential breakfast treat to the next level with our Build Your Own Parfait! Filled with assorted fresh fruit, crunchy cereals, and granola.

CHEF'S STAPLES

Scrambled Eggs

Fluffy, creamy and cooked to perfection.

Bacon / Turkey Sausage Links

Cooked crispy and delicious.

Herb Breakfast Potatoes

Golden, crispy potatoes seasoned just right.

Griddle Selection of the Day

Crispy, golden and grilled to perfection.

SEASONAL SELECTIONS

(These Rotate Daily)

Breakfast Sliders

Cheese, egg and meat layered on a breakfast roll.

Country Biscuits and Gravy

Jumbo buttermilk biscuits with creamy sausage gravy.

Breakfast Burritos

Tortillas stuffed with sausage or bacon, eggs, and cheese.

Quiche

French tart pastry filled with savory custard, cheese and meat.

Adult: \$19.95

Children: \$12.95

Senior: \$17.95

6 - Under: Free



Artist's Point Dinner

Appetizers

Spinach and Artichoke Dip \$11 (V)

House made spinach and artichoke dip with fresh pita chips.

Elote (Mexican Street Corn) Bites \$9 (V)

Bite-sized fritters with a traditional Mexican street corn flavor profile.

Served with chipotle ranch dipping sauce.

Bruschetta \$10 (V)

Heirloom tomato and roasted garlic bruschetta with grilled ciabatta bread.

Nashville Hot BBQ Riblet Basket \$12 (GF)

Served with carrots, celery and ranch for dipping.

Wings (6) for \$12 or (12) for \$18 (GF)

Choose your flavor: traditional Buffalo, crispy sticky Asian, or honey mustard. Served with carrots, celery and ranch for dipping.

Salads

Poached Pear and Smoked Blue Cheese Salad \$15 (GF/V)

Cabernet poached pear slices, smoked imported blue cheese, candied walnuts, and red onion on a bed of baby spring mix. Served with shallot honey dressing.

Italian Summer Peach Salad \$15 (GF)

Grilled sweet peaches, shaved prosciutto, fresh basil, mozzarella cheese.

Served on a bed of baby mixed greens with white balsamic reduction.

Add Grilled Chicken to any Salad \$4

Add Grilled Shrimp to any Salad \$6

Burrata Salad \$16 (GF/V)

Soft burrata cheese, an assortment of fresh summer berries, salted pistachios, baby basil leaves, salt and pepper, olive oil and aged Italian balsamic vinegar.

Cobb Salad \$15 (GF)

Fresh sliced cucumber, red onion, cherry tomatoes, avocado, boiled egg, diced bacon, smoked blue cheese crumbles and black olives. Served on mixed greens with your choice of dressing.

Entrées

Chicken Burrata Flatbread \$17

Grilled flatbread with ricotta pesto sauce, topped with grilled chicken, fresh basil, burrata cheese, fresh garlic and balsamic reduction.

Mushroom Ravioli \$22 (V)

A satisfying portion of porcini truffle mushroom stuffed ravioli with our house made mushroom roasted garlic Parmesan cream sauce. Served with a seasonal vegetable.

Panko Crusted Walleye Fillet \$24

Our hand battered walleye fillet served on top of Asiago cheese infused fried polenta, topped with chef's roasted red pepper and garlic remoulade. Served with a seasonal vegetable.

Garlic Butter Steak Bites \$23 (GF)

Tender marinated beef tips cooked in hot cast iron, topped with our special blend garlic herb butter. Served with Asiago cheese infused fried polenta and a seasonal vegetable.

Hand Cut 12oz. Ribeye \$36 (GF)

12oz. hand cut, grass-fed beef ribeye steak, grilled to perfection, topped with our special blend garlic herb butter. Served with choice of one side and a seasonal vegetable.

Baby Back Ribs \$23

1/2 rack of slow cooked pork ribs, with our house made barbecue sauce. Served with choice of one side and a seasonal vegetable.

Sandwiches

Cowboy Burger \$16

1/2 pound, grass-fed chopped sirloin burger, lettuce, tomato, onion, pickle and choice of cheese on a toasted potato bun. Served with fries.

Mile High Sirloin Steak Sandwich \$18

Grilled and marinated sirloin steak, sautéed mushrooms, caramelized onions, Boursin cheese and chipotle mayo on a toasted ciabatta bun.

Lettuce and tomato on the side. Served with fries.

Bruschetta Chicken Sandwich \$17

Tender grilled chicken breast topped with house made heirloom tomato and roasted garlic bruschetta, basil mayo, fresh mozzarella cheese, lettuce and onion on a grilled ciabatta bun. Served with fries.

Grilled Stuffed Portobello Burger \$15 (GF/V)

Extra large portobello cap marinated in our special savory brine, stuffed with jalapeño cream cheese, grilled to perfection with lettuce, tomato, onion, basil mayo, balsamic reduction on a gluten free or potato bun.

Served with fries.

Sides

Side Salad \$6

Fries \$5

Fried Polenta \$5

Baked Potato \$5

Fresh Berries \$5

Avocado \$3

Seasonal Vegetable \$5

Desserts

Fruit Cobbler \$6

Fruit cobbler of the night served with vanilla ice cream.

Jack Daniels Bread Pudding \$8

Jack Daniels bread pudding with caramel sauce and vanilla ice cream.

Flourless Chocolate Torte \$8 (GF)

Decadent, indulgent and oh so chocolaty; the perfect gluten free treat.

GF - Gluten Free

V - Vegetarian