



# 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 SIGNATURES



### 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.

### Breakfast Burritos

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

### Country Biscuits and Gravy

Jumbo buttermilk biscuits with creamy sausage gravy.

### Quiche

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

**Adult: \$22.95**

**Children: \$12.95**

**Senior: \$19.95**

**6 - Under: Free**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# Artist's Point Dinner

## Appetizers

### Pretzel Bites \$9 (V)

12 Pretzel bites fried and served with our house-made beer cheese dip.

### \*Beef Chislics \$12

Sirloin steak, fried and topped with Korean BBQ sauce, sesame seeds and scallions.

### Wings (6) \$12 (12) \$18

Choose your flavor: Buffalo, BBQ or Honey Mustard. Served with carrots, celery and ranch dressing for dipping.

### Steamed Mussels \$14

Mussels steamed with grilled leeks, tomatoes and tarragon. Sautéed with white wine and served with garlic toast.

## Salads

### \*Cobb Salad \$17

Grilled chicken over mixed greens with diced tomato, avocado, hard boiled egg, diced peppered bacon, blue cheese crumbles, scallions, choice of dressing.

### Caesar Salad \$12 (V)

Romaine lettuce, croutons, Parmesan cheese and Caesar dressing.

### Greek Salad \$14 (V)

Mixed greens, Kalamata olives, red onions, diced tomato, cucumbers and feta tossed in Italian dressing.

### Soup Du Jour and Side Salad \$12

\*Add Grilled Chicken or Blackened Catfish \$4

## Entrées

All entrées served with choice of soup du Jour or side salad, choice of creamy garlic mashed potatoes or crispy fries (unless otherwise noted) and Chef's seasonal vegetable.

### Creole Pan-Fried Catfish \$20 (GF)

8oz. Creole pan-fried catfish with a seafood cream sauce, served with wild rice blend.

### \*USDA Choice Ribeye Steak \$34 (GF)

12oz. Hand cut and grilled to your specification.

### \*Coffee Rubbed Sirloin \$28 (GF)

10 oz Sirloin rubbed with our chef's blend of garlic, chili, salt, pepper and coffee. Flame-grilled and drizzled with our zesty, house-made chimichurri.

### Chicken-Fried Steak \$22

6oz. Beef cutlet breaded and fried, topped with our house-made sausage gravy, served with mashed potatoes.

## Sandwiches

### \*Cowboy Burger \$15

Char-grilled 6oz. burger with lettuce, tomato, onion, pickles and your choice of cheese on toasted brioche bun. Served with fries.

### \*Mile High Sirloin Steak Sandwich \$17

Grilled and seasoned sirloin steak, sautéed mushrooms, caramelized onions, Boursin cheese, and chipotle mayo on toasted brioche bun. Garnished with lettuce, tomato, onion. Served with fries.

### \*Southwest Chicken Sandwich \$15

Southwest spiced chicken breast grilled with diced pepper, onion and bacon. Topped with pepper jack cheese and roasted pepper aioli sauce on a hoagie bun. Served with fries.

### Baby Back Ribs \$24

Our slow-cooked, fall-off-the-bone pork ribs. Rubbed in our savory secret blend and finished in our mouthwatering house-made BBQ.

### \*Pork Loin \$23 (GF)

10oz. Pork loin flame-grilled and topped with roasted grape tomatoes, red cabbage and onions.

### \*Wild Mushroom Chicken \$22

8oz. Chicken breast grilled in a wild mushroom and leek ragout. Served with a wild rice blend.

### Fettucine Bolognese \$24

Ground beef and Italian pancetta in a crushed tomato ragú sauce. Served with garlic bread.

### Mushroom Ravioli \$23 (V)

Porcini and truffle mushroom stuffed ravioli with our roasted garlic Parmesan cream sauce.

## Desserts

### Nightly Dessert Feature \$7

This feature changes nightly ask your server about our nightly dessert feature.

### Fruit Cobbler \$7

Fruit cobbler of the night. Served with vanilla ice cream.

### Flourless Chocolate Torte \$7 (GF)

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

### Cheesecake \$7

Classic cheesecake featuring a buttery graham cracker crust with a smooth, sweet filling.

(V) - Vegetarian, (GF) - Gluten Free

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