



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: Berry Strata, Huevos Rancheros, and Huckleberry French Toast Casserole 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

Thick cut, applewood smoked bacon cooked crispy and delicious.

Hashbrowns

Golden, crispy potatoes seasoned just right.

SEASONAL SELECTIONS

(These Rotate Daily)

Berry Strata

Baguette pieces soaked in a flavorful mixture and tossed with mixed berry compôte.

Huckleberry French Toast Casserole

This is not French toast... It's Better! Cubes of crunchy bread, sweet huckleberry, brown sugar and a sweet egg custard.

Breakfast Enchiladas

Tortillas stuffed with sausage, eggs, cheese and bacon and covered with house made enchilada sauce.

Biscuits and Gravy

Jumbo buttermilk biscuits with creamy sausage gravy.

Cheesy Hashbrown Casserole

True comfort food, made with hashbrowns and tons of cheese.

Quiche

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

Adult: \$17.95

Children: \$12.95

Senior: \$16.95

6 - Under: Free



Artist's Point Dinner 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.

Tonight, we are featuring our "Artist's Point" buffet named for the overlook of the Lower falls of Yellowstone; a place I take great inspiration from. Our "Artist's Point" offering features a **nightly carving station**, staples like my famous fried chicken, and gourmet scalloped potatoes, as well as a nightly rotation of seasonal favorites. I hope you enjoy your meal as you adventure through the iconic landscapes of our Nation's first (and best) National Park!



CURATED CARVING



Featuring a rotating selection of the finest proteins, hand carved to your liking. Whether we are featuring a steamship round, a slow smoked ham, or a delectable turkey breast... We promise it will be tender, juicy and loaded with flavor.



CHEF'S STAPLES



QT's Fried Chicken

Just like the Colonel's Mama used to make! Crispy and crunchy on the outside, steamy and juicy on the inside. Breaded in our signature seasoning and oh so crave-able.

Dr. James Henry Salisbury's Steak

Originally prescribed as "health food" by Dr. Salisbury, ours is seasoned just right, then covered in our house-made, luscious brown gravy.

Mac and Cheese

Or is it cheese and mac? Either way it's delicious! Cavatappi pasta, with our delectable house-made cheddar bechamel...

This is the good stuff!

Salad Station

Filled with all the leafy greens and fresh vegetables you have been craving!

Dessert Table

End your meal, or maybe start it with dessert!

LIFE - SAVING LIBATIONS

(Local Spirits)

Huckleberry Lemonade \$11.50

BOZEMAN SPIRITS, BOZEMAN, MT
Montana Cold Springs Huckleberry Vodka, lemonade.

Jalapeno Bacon Bloody Mary \$11.50

COWBOY COUNTRY DISTILLING, PINEDALE, WY
Silver Spur Jalapeno Bacon Vodka, bloody mary mix.

Yellowstone Golden Ale \$6.50

LEWIS AND CLARK BREWING, HELENA, MT

SEASONAL SELECTIONS

(These Rotate Nightly)

Grilled Salmon Florentine

Crispy pan seared salmon topped with a rich spinach mushroom cream sauce.

Beef Stroganoff

Pasta tossed with our mushroom cream sauce and topped with tender New York Steak strips.

Vegetarian Stuffed Portobello

Portobello mushrooms stuffed with seasonal veggies and cheese.

Adult: \$23.95

Children: \$15.95

Senior: \$21.95

6 - Under: Free