



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.

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: \$22.95

Children: \$12.95

Senior: \$19.95

6 - Under: Free



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 \$13 (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 \$27 (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.

Pork Loin \$23 (GF)

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

Baby Back Ribs \$23

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

Wild Mushroom Chicken \$21

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

Lasagna \$24

House-made lasagna layered with hot Italian sausage, basil ricotta, shaved Parmesan and tomato vodka sauce. Served with garlic bread.

Mushroom Ravioli \$22 (V)

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

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 tomato aioli sauce on a hoagie bun. Served with fries.

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