

OBSIDIAN DINING ROOM DINNER

APPETIZERS

WAFFLE FRIES bleu cheese sauce, peppercorns 7.95

CAJUN SHRIMP six prawns, andouille grit cake, cream sauce 11.95

BUFFALO WINGS bleu cheese dressing, celery 9.95



SMOKED WILD

ALASKA SALMON 

This salmon comes from a fishery that has been independently certified to the Marine Stewardship Council's standard for a well-managed and sustainable fishery. www.msc.org
grilled corn cake, sour cream, red onion, capers 11.25

DUCK AND WILD MUSHROOM RISOTTO roast duck, sautéed wild mushrooms, duck glaze 9.95

ARTICHOKE DIP artichoke hearts, parmesan cheese, mayonnaise, sour cream, mustard, grilled garlic pita 8.50

HUMMUS PLATE diced cucumber, tomato, grilled garlic pita 7.95

MINI-PORK WILD WINGS bone-in pork shanks, hoisin barbecue sauce, jicama sweet potato slaw 8.95

HOUSE-MADE GOURMET CRAB CAKE remoulade 11.00

SOUPS & SALADS

LODGE-MADE BUTTERNUT SQUASH BISQUE
Cup 3.95 Bowl 5.25

FRENCH ONION SOUP
blend of simmered onions, cheese-topped croutons 6.25

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!

Warm Bison Tenderloin Tips 7.00
Grilled Shrimp 6.00 • Broiled Chicken 4.00

CAESAR SALAD romaine, Caesar dressing, parmesan cheese, croutons 6.50/8.50

HOUSE SALAD mixed greens, tomato, shredded carrot, choice of dressing 4.75
Salad Dressings Include: ranch, bleu cheese, thousand island, Ken's Italian herb vinaigrette, fat-free honey dijon, oil & vinegar, huckleberry vinaigrette, balsamic-parmesan vinaigrette

MEDITERRANEAN SALAD
mixed field greens, artichoke hearts, roasted peppers, tomatoes, kalamata olives
roasted pine nuts, feta cheese,
balsamic vinaigrette 8.75/10.75

SPINACH SALAD spinach leaves, sunflower seeds, carrots, tomatoes, cucumber, red onion, grapefruit and orange sections, fried wonton strips, sesame citrus vinaigrette 7.95/9.95

SUSTAINABLE FOOD AND OUR ENVIRONMENTAL COMMITMENT

There is no legal definition of "sustainable food" although some aspects, such as "organic" or "Fair Trade" are clearly defined. Xanterra Parks & Resorts sustainable food includes items produced, processed and traded in ways that are:

- Locally produced within a 500 mile radius. Must be made at the location and not imported
- From farming systems that minimize harm to the environment
- Organic
- Vegetarian meal alternatives
- Certified-(Pesticide free, bird friendly, Fair Trade, species sustainable, animal rights, USDA Organic, GMO free, California Sustainable Wine Growing Alliance, MSC salmon)
- Animal Welfare (examples) cage free, free range, certified for humane animal practices by the Food Alliance
- Xanterra will not purchase or serve any species that is considered endangered

Sustainable products we menu around the park include farm-raised trout, wild Alaska salmon, Green Mountain Coffee, Timeless Farms legumes, Amaltheia Dairy goat cheese, Wolf Ridge Lamb, farm-raised game, sustainable and natural beef.

Game meat served in the restaurants in Yellowstone is farm-raised outside of the greater Yellowstone ecosystem. Not only is game meat lower in cholesterol and higher in key nutrients such as iron, zinc and potassium, but farm-raised game, on average, eat less than cattle raised under current conventional practices, allowing range lands to replenish more quickly.

Our efforts are supported by the Western Sustainability Exchange, the Marine Stewardship Council, the Nature Conservancy, and the Animal Welfare Institute and help support over 350 family ranchers in nine states. Yellowstone National Park was created "for the benefit and enjoyment of the people" and by working together we can preserve this magical place for future generations. At Xanterra, we believe that increasing the sustainability of natural systems is not just good business, it is the right thing to do.

MAIN COURSES

Main Courses served with demi loaf. For a lower carb option, whipped cauliflower may be substituted for potato or rice
We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

NEW YORK STRIP STEAK

ten-ounce, cabernet wild mushrooms, horseradish-mashed potatoes, seasonal vegetable 25.95

ROAST PRIME RIB OF NATURAL BEEF AU JUS

buttermilk-mashed potatoes, seasonal vegetable - thin sliced available on request

7 oz 18.75 • 10 oz 21.95 • 14 oz 25.50 • Blackened seasoning add .50

BISON SHORT RIBS

farm-raised, braised in Moose Drool ale, buttermilk-mashed potatoes, seasonal vegetable 25.00

ELK BURGER

a half-pound elk burger, fresh tomato, romaine lettuce and zesty onion, grilled parmesan black pepper roll, French fries, choice of two toppings. Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms 14.00 • additional toppings .75 each

BISON TENDERLOIN

grilled farm-raised bison, béarnaise sauce, fried shallots, roasted potatoes, seasonal vegetable 6 oz 33.00



BLACKENED WILD ALASKA SALMON*

This salmon comes from a fishery that has been independently certified to the Marine Stewardship Council's standard for a well-managed and sustainable fishery. www.msc.org

blackened, citrus beurre blanc, wild rice blend, seasonal vegetable 21.95

FARM-RAISED TROUT

apple pumpkin seed salsa, wild rice blend, seasonal vegetable 17.45

MIXED GAME SLIDERS

two-ounce bison, antelope and elk mini-burgers, romaine lettuce, fresh tomato, onion, waffle fries 12.95

LINGUINE WITH SPICY PEANUT SAUCE

spicy peanut sauce, diced cucumber, red pepper, chopped peanuts 10.95/14.95

add grilled shrimp 6.00 • add broiled chicken 4.00

[Gluten-Free Pasta
Available on Request]

POLENTA FRITTER

portabella mushroom, red onion, zucchini, yellow squash, roasted red pepper, roasted tomato and fennel coulis 15.95

RED CURRY VEGETABLES WITH BASMATI RICE

zucchini, yellow squash, red onion, bell pepper, white mushrooms, lemon-red curry sauce, basmati rice, yogurt drizzle 14.95

STUFFED CHICKEN

supreme chicken breast, apple cornbread stuffing, butternut squash puree 17.95

ROASTED DUCK

half duck, Flathead cherry port glaze, pinon bulgur wheat pilaf, roasted acorn squash 22.00

PORK OSSO BUCO

pork shank, red wine braising jus, buttermilk-mashed potatoes, roasted vegetables 19.95



Menu items made with sustainable and/or organic ingredients

SLW12D

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

If you have food allergies, please inquire with your server regarding ingredients of menu items

Prices do not reflect taxes, utility fees or gratuities. A 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know