



Small Plates

domestic artisan cheeses

maytag bleu cheese, aged cheddar, herbed goat cheese, dried figs, medjool dates, whole grain mustard, sliced baguette 11.00

*cold-smoked wild alaska salmon

grilled poblano crostini, bell pepper marmalade, lime sour cream 11.95

lobster seafood ravioli

asiago cream sauce, diced tomato, white truffle oil 13.95

waffle fries

with melted bleu cheese, peppercorns, parsley 7.95

paté sampler

toasted cumin chicken liver paté, pistachio chicken galantine, sage and green peppercorn country paté, huckleberry balsamic vinaigrette, baguette slices 11.75

organic lentil soup

4.25/5.95

velvet corn soup

portabella duxelles, chive oil 4.25/5.95

Salads

house salad

field greens, grape tomatoes, toasted hazelnuts, sliced cucumber, carrots curls, huckleberry balsamic vinaigrette, sliced baguette 5.95

poached pear salad

field greens, cambozola cheese, candied walnuts, balsamic glaze, sliced baguette 9.95

dried fig and proscuitto salad

arugula, field greens, amaltheia dairy goat cheese, toasted almonds, balsamic glaze, sliced baguette 10.95

caesar salad

crisp romaine lettuce, caesar dressing, parmesan cheese, crunchy croutons, herb flatbread 6.50/8.50 • with grilled chicken add 4.00 

spinach salad

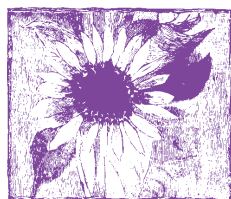
fresh spinach, endive, radicchio, stilton cheese, candied walnuts, seasonal apple, chopped natural applewood-smoked bacon, apple-walnut vinaigrette, sliced baguette 9.00/11.00

Yellowstone, as the world's first national park, is cherished by visitors from around the globe. We at Xanterra are committed to a program of conservation and recycling with the goal of using the minimum amount of our natural resources while providing the highest quality in guest service.

As food and beverage providers, it is important for us to recognize the impact our food offerings have on health, environmental, social and economic issues as well as being able to meet the challenge of feeding a growing population. Therefore we support sustainable ranching and fishing practices and promote sustainable cuisine on our menus. Sustainable and local products we menu around the park include farm-raised Idaho trout, Green Mountain coffee, Timeless Farms legumes, Amaltheia Dairy goat cheese, Wolf Ridge lamb, natural farm-raised game, wild Alaska salmon and sustainable 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 rangelands to replenish more quickly.

Our efforts are supported by the Western Sustainability Exchange, the Nature Conservancy, the Marine Stewardship Council, and the Animal Welfare Institute and helps support over 350 family farmers and ranchers in nine states.





Specialties

mediterranean chicken sandwich

flatbread, marinated chicken, feta cheese, grape tomatoes, cucumber, minted tzatziki, red onion • choice of side salad or potato salad 9.95

ahi tuna sandwich

croissant, fresh romaine lettuce, sliced tomato, onion, ahi tuna salad • choice of potato salad or side salad 10.95

grilled smoked turkey with parmesan-crusting sourdough

peppers, onion, jack cheese, thousand island dressing • choice of French fries, baked beans, side salad or potato salad 9.25

vegetarian pita

falafel patty, couscous, cucumber, field greens, tomato, minted tzatziki • choice of potato salad or side salad 8.95

hand-carved grilled reuben

corned beef, Swiss cheese, apple sauerkraut, grilled swirled rye bread, thousand island dressing • choice of French fries, baked beans, side salad or potato salad 9.95

sautéed trout

lemon butter, pecan pieces, chopped parsley, lemon • choice of French fries, baked beans, side salad or potato salad 10.50

Burgers

mixed game sliders

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

elk burger ♦

one-half pound farm-raised elk, sliced tomato, fresh romaine lettuce, onion • choice of French fries, baked beans, side salad or potato salad • with two fixings • choose from American, cheddar, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 14.00 • additional fixings .75 each

lentil burger

kaiser bun, cracked black pepper roasted garlic aioli, sliced tomato, fresh romaine lettuce, onion • choice of French fries, baked beans, side salad or potato salad 8.25



*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

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



menu items made with sustainable and/or organic ingredients

prices do not reflect taxes, a 2.25% utility fee 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

♦“consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness”

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