

## ~ STARTERS ~

### CRAB CAKES

Orange-basil aioli, fresh chives 8.95

### BISON SAUSAGE

Grilled farm-raised bison sausage, apple sauerkraut,  
spicy brown mustard, garlic croustades 8.95

### ARTICHOKE DIP

Grilled garlic pita 7.75

### ASIAN BARBECUE WINGS

Sesame dipping sauce, celery 8.50

## ~ SOUP & SALADS ~

Served with warm rolls

### LODGE-MADE TUSCAN BEAN SOUP

Cup 3.50 Bowl 4.50

### HOUSE SALAD

Fresh mixed greens, tomato, carrot, dressing 4.50

Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar,  
Fat-Free Honey Dijon Mustard, Balsamic-Parmesan Vinaigrette and Huckleberry Vinaigrette

### CAESAR SALAD

Romaine, croutons, parmesan cheese, Caesar dressing 8.50

### PETITE CAESAR SALAD

A smaller portion of one of our favorites 6.50

### GOAT CHEESE AND MAPLE PECAN SALAD

Mixed field greens, spicy maple pecans, red onion, red and yellow peppers,  
goat cheese crumbles, maple-black pepper dressing 10.25

## ~ CASUAL FARE ~

Served with warm rolls

### MONTANA RANCH BRAND BURGER\*

This all-natural, eight-ounce Certified Piedmontese beef burger is raised without added hormones or antibiotics. Flame-broiled to your taste and served with a choice of two toppings. Choose from American, cheddar, Swiss, pepper jack or bleu cheeses, mushrooms, bacon, green pepper. Served with french fries 12.50


### ROCKY MOUNTAIN BISON BANGERS AND MASHERS

Two farm-raised bison brats boiled in beer and finished on the grill.  
Served with colcannon, an Irish dish of mashed potatoes, cooked cabbage  
and grilled onion gravy 12.95

### MACARONI AND CHEESE

Four Artisan Cheeses - Asiago, Jack, Aged Cheddar, Gruyere 12.00  
Add spinach, tomato or bacon 1.50 each · Add chicken 4.00 · Add lobster 8.00

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

 Menu items made with sustainable and/or organic ingredients

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

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

Photo: J Schmidt 1977

## ~ MAIN COURSES ~

Served with warm rolls and choice of house salad or cup of lodge-made Tuscan Bean soup.  
For a lower carb option, whipped cauliflower may be substituted for potato or rice

### PRIME RIB AU JUS

Ten-ounce cut, herb-roasted red potatoes, seasonal vegetable, horseradish sauce available on request 22.95

### MONTANA RANCH BRAND NATURAL BEEF BRISKET

USDA Certified Piedmontese Beef, beer-braised, stew vegetables 17.95



### WILD ALASKA SALMON\*

This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery.

Panko bread crumbs, mustard cream sauce, seasonal vegetable, wild rice 24.25

### BISON MEATLOAF

Farm-raised bison, rosemary gravy, mashed red potatoes, sautéed spinach 17.25

### SHRIMP AND SCALLOP LINGUINE

Sautéed shrimp, bay scallops, roasted red peppers, linguine,  
pesto cream sauce, parmesan cheese 19.95

### GRILLED VEGETABLE CANNELLONI

Tomato sauce, extra virgin olive oil, asiago cheese 16.25

### PISTACHIO-CRUSTED CHICKEN

Pistachio-crust chicken breast, lemon caper sauce, seasonal vegetable, wild rice 18.75

### SAUTÉED TROUT

Rocky Mountain farm-raised trout, pecans, lemon butter, seasonal vegetable, wild rice 19.75

Yellowstone is the world's first national park, and 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, Montana Ranch Brand beef and lamb, and farm-raised game.

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 Nature Conservancy, the Marine Stewardship Council, and the Animal Welfare Institute and helps support over 350 family farmers and 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.

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**ecologix**  
Xanterra's Environmental Commitment



Photo: J Schmidt 1977