



Open Lodgepole Pine J Schmidt 1977



Lodgepole Pine William S Keller 1977



Whitebark Pine Richard Lake 1967



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STARTERS & SIDES

ASIAN BARBECUE CHICKEN WINGS

Sesame dipping sauce, celery 8.50

ARTICHOKE DIP

Grilled garlic pita 7.75

BISON SAUSAGE

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

HOUSE SALAD

Fresh mixed greens, tomato, shredded carrot, dressing. Served with a roll 4.50

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

LODGE-MADE TUSCAN BEAN SOUP

Cup 3.50 Bowl 4.50

POTATO SALAD 2.85

FRENCH FRIES 2.85

BAKED BEANS 2.85

FRESH FRUIT SALAD 3.50

ENTREE SALADS

Served with a roll

GOAT CHEESE AND MAPLE-PECAN SALAD

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

CAESAR SALAD

Crisp romaine is topped with crunchy croutons, parmesan cheese and tangy Caesar dressing 8.50/6.50

BURGERS

MONTANA RANCH BRAND NATURAL BURGER

This one-third pound USDA Certified Piedmontese Beef burger is grilled to medium-well and served with tomato, crisp romaine lettuce and zesty onion on a kaiser bun. Choice of french fries, baked beans, side salad or potato salad Unadorned 8.25 • With Cheese 8.50 • With Two Fixings 9.00 Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms Additional Fixings .50 each

VEGETABLE MEDLEY BURGER

A delicious vegetarian burger served on a kaiser bun and topped with romaine lettuce, tomato and onion. Choice of french fries, baked beans, side salad or potato salad 7.50



Menu items made with sustainable and/or organic ingredients

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



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SANDWICHES

GRILLED REUBEN

Sliced corned beef, Swiss cheese, Thousand Island dressing and apple sauerkraut on grilled swirled rye bread. Choice of french fries, baked beans, side salad or potato salad 8.95

MONTE CRISTO SANDWICH

Smoked turkey, thinly sliced ham and Swiss cheese sandwiched between slices of sourdough bread dipped in egg batter and grilled. Dusted with powdered sugar and served with raspberry jam and choice of french fries, baked beans, side salad or potato salad 8.95

DELI SANDWICH

Choose one of each to make your own sandwich! Ham, Roast Beef or Smoked Turkey. Cheddar or Swiss cheese. Served on cracked nine-grain bread with tomato and romaine lettuce. Your choice of side salad or potato salad 8.15

HALF SANDWICH WITH SOUP OR SALAD

Design your own meal, choosing half of any of the sandwiches listed above and a house salad or cup of lodge-made Tuscan bean soup 8.15

SPECIALTIES

ROCKY MOUNTAIN TROUT

Farm-raised Idaho trout pan-fried and topped with pecans and lemon butter. Served with a roll and choice of french fries, baked beans, side salad or potato salad 10.25

TERIYAKI CHICKEN SANDWICH

A boneless chicken breast marinated in teriyaki sauce is grilled and topped with a pineapple slice. Served on a kaiser bun with fresh romaine lettuce and tomato. Choice of french fries, baked beans, side salad or potato salad 8.95

VEGETARIAN PHILLY

Grilled portabella mushrooms, sauteed peppers and onions with melted provolone cheese on a ciabatta roll. Choice of french fries, baked beans, side salad or potato salad 7.95

HAM AND BRIE ON A PRETZEL ROLL

Pretzel roll topped with hot smoked ham and melted brie cheese. Served with romaine lettuce, tomato and our Dijon mustard sauce. Choice of french fries, baked beans, side salad or potato salad 9.25

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.