



Small Plates

domestic artisan cheeses

maytag bleu cheese, aged cheddar, glazed walnuts, fruit compote, sliced baguette 8.95

*cold-smoked wild alaska salmon

yellow corn pancakes, ancho-melon sour cream, red and green peppers 10.95

lobster ravioli

asiago cream sauce, diced tomato, white truffle oil 11.75

slow-roasted pork belly

dijon brown sugar glaze, choucroute 9.95

gourmet crab cake

remoulade 10.95

chilled vichyssoise

chives 3.95/4.95

organic lentil soup

spinach 3.95/4.95

field greens

raspberry vinaigrette, raspberries, toasted almonds 4.95

petite caesar salad

smaller portion of one of our favorites 6.50

grilled pear salad

field greens, cambozola cheese, glazed walnuts, balsamic glaze 8.95

Entree Salads

seared duck breast salad

field greens, roasted walnuts, dried cranberries, oranges, sherry vinaigrette, sliced baguette 14.50

caesar salad

crisp romaine, caesar dressing, parmesan cheese, crunchy croutons 8.50

with warm natural beef tenderloin tips, herb flat bread 15.95 

with warm farm-raised bison tenderloin tips, herb flat bread 15.50 

with grilled organic chicken, herb flat bread 12.95 

spinach Montrachet salad

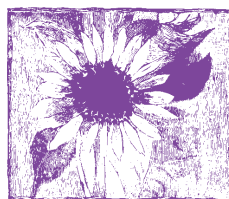
fresh spinach, raisins, almonds, mushrooms, Montrachet goat cheese croutons, poppy seed dressing, sliced baguette 10.25

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 and natural 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 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

grilled chicken sandwich with sun-dried tomatoes and goat cheese 
kaiser bun, roasted red peppers, sun-dried tomatoes, grilled onions, amaltheia goat cheese, arugula • choice of french fries, baked beans, side salad or potato salad 9.25

open-face lobster salad sandwich
toasted egg bread, romaine lettuce, lobster salad • choice of potato salad or side salad 11.95

fried soft shell crab sandwich
grilled egg bread, romaine lettuce, fresh tomato, lemon tartar sauce • choice of french fries, baked beans, side salad or potato salad 11.95


grilled smoked turkey with parmesan-cruste d sourdough
peppers, onion, jack cheese, thousand island dressing • choice of french fries, baked beans, side salad or potato salad 8.95

grilled apple cheddar melt with watercress 
grilled cracked nine-grain bread, white cheddar cheese, granny smith apple, watercress, curry butter • choice of french fries, baked beans, side salad or potato salad 8.25

antipasto sandwich
baguette, roasted red pepper mayonnaise, romaine lettuce, salami, mortadella, mozzarella, kalamata olives, pepperoncini • choice of side salad or potato salad 9.25

salumi plate
aged cheddar, maytag bleu cheese, mortadella, salami, kalamata olives, pepperoncini, dijonaise, sliced baguette 8.95

Burgers

bison burger  ♦
one-half pound farm-raised bison, tomato, 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 12.75
additional fixings .50 each

portabella-black bean burger 
kaiser bun, guacamole, corn salsa, romaine lettuce, tomato, onion • choice of french fries, baked beans, side salad or potato salad 7.95



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.

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. 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

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

LYH/09L

