

# MAMMOTH HOT SPRINGS



Canary Springs, Mammoth Hot Springs Jo Suderman May 2001

# DINNER



Canary Spring, Mammoth Hot Springs, Jim Peaco 2005

## FIRST STOP

### THAI CURRY MUSSELS

GLUTEN-FREE REQUEST NO BAGUETTE  
white wine, diced tomato, red onion,  
Thai-basil curry sauce, baguette 12.25

### STEAMED EDAMAME

VEGAN/GLUTEN-FREE  
olive oil, sprinkle of kosher salt 5.95

### MEDITERRANEAN SAMPLER PLATE VEGETARIAN

hummus, baba ghanoush, tabbouleh, diced  
cucumber, diced tomato, kalamata olives,  
grilled garlic pita 10.25

**ARTICHOKE DIP** VEGETARIAN/GLUTEN-  
FREE REQUEST CARROTS AND CELERY AND  
NO GARLIC PITA chopped artichoke hearts,  
parmesan cheese, mayonnaise, sour cream,  
mustard, grilled garlic pita 8.95

### PANKO COCONUT-CRUSTED CHICKEN TENDERS

curry dipping sauce 9.25

### SMOKED TROUT PLATE

GLUTEN-FREE REQUEST GLUTEN-FREE  
CRACKERS AND NO BAGUETTE  
farm-raised, house-smoked, boneless trout fillet,  
baguette slices, cream cheese, diced tomato,  
red onion 10.50

### HOT WINGS

spicy breaded, bleu cheese dressing, celery 9.95

### FRIED GREEN BEANS VEGETARIAN

pimento and roasted onion dipping sauce 7.25

## A LITTLE HISTORY.....

Entrepreneurs opened Yellowstone's first hostelry, McCartney's Hotel in 1871 located in Clematis Gulch at the base of the terraces. This primitive venture offered little more than floor space for one's money. Yellowstone was established as the world's first national park in 1872, but it was several years before the accommodations improved. In 1874 the Earl of Dunraven, an Irish gentleman traveler, pronounced the establishment "the last outpost of civilization - that is, the last place where whiskey is sold."

The next two decades were to see the creation of Mammoth Hot Springs Village. In 1883, Yellowstone's first grand hotel, the National Hotel, opened here where you are sitting. The hotel boasted such modern conveniences as electric lights and "a long line of vermilion spittoons precisely arrayed down the hall."

Three years later, the United States Cavalry relieved the early, mostly ineffectual civilian administration as guardians of the park, and construction of Fort Yellowstone began in 1891. The red-roofed structures of the old cavalry fort are still standing (out the windows to the left of this restaurant). The flat area across the street in front was used by the soldiers to march and drill daily to the delight of early visitors and it is still known today by the name it received so long ago - the Parade Ground.

The army turned over Fort Yellowstone to the new National Park Service after the latter's creation in 1916 and the structures are still Park headquarters today. Time was not as kind to the National Hotel. Under the direction of Yellowstone's great architect Robert C. Reamer, the upper guest room floors were removed and a wing built to replace the lost rooms in 1913. Deteriorating further in later years, the hotel was finally razed in 1936. While retaining his 1913 wing, Mr. Reamer designed the front portion of the hotel, the cottages, employee recreation hall and the restaurant building you are sitting in today.

The large mirrors here in the dining room were from the front windows of the National Hotel. They have reflected almost all of the history of the first national park, a history you have become a part of by joining us today.

# SIDE TRIP

**GLUTEN-FREE HOUSE-MADE SUMMER SQUASH SOUP WITH SALSA VERDE** 4.25/5.95

**FRENCH ONION SOUP GRATINÉE** 6.50

## SALAD TOPPERS

add any of the following items to complete your salad!

flaked smoked trout 4.50 • grilled shrimp 6.00 • sliced broiled chicken 4.50

sliced Gardein™ chick'n 4.25 • Gardein™ is a chicken substitute made of soy, wheat and pea proteins

## HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST NO CROUTONS

mixed greens, grape tomatoes, shredded carrot, choice of dressing 4.95

salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic-parmesan vinaigrette and fat-free huckleberry vinaigrette

## CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS

romaine lettuce, crunchy croutons, parmesan cheese, Caesar dressing 6.95/8.95

## SPINACH SALAD VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS

fresh spinach leaves, dried cranberries, candied walnuts, red onion, maytag bleu cheese, poppy seed dressing 8.50/10.50

## WARM GOAT CHEESE SALAD

mixed greens, fried goat cheese croutons, natural applewood-smoked bacon, pine nuts, Dijon dressing, herb flatbread 9.25/11.25

# SMALL PLATES

*plates to share or to satisfy the smaller appetite*

## GRAN-PRAIRIE RANCH BEEF SLIDERS - GRASS RANGE, MT

mini locally raised beef burgers, lettuce, tomato, onion, pickle slices, fried onion strings  
two mini burgers 8.95 • three mini burgers 12.95 • add goat cheese and sweet onion jam 2.50

## GRAN-PRAIRIE RANCH MEATBALLS SWEDISH STYLE WITH MASHED POTATO - GRASS RANGE, MT

house-made locally raised beef meatballs, brown gravy, buttermilk-mashed potato, crispy straw potato garnish, house-made pickled cucumber, cranberry sauce 13.95

## BISON TACOS

soft corn tortilla, farm-raised ground bison, sautéed peppers and onions, shredded cheddar cheese, tomato, lettuce, guacamole, sour cream, salsa fresca, red and yellow tortilla chips  
one bison taco 7.50 • two bison tacos 14.25

## TROUT TACOS

soft corn tortilla, honey-cumin cilantro slaw, pan-fried farm-raised trout, sliced scallions, chipotle sour cream, salsa fresca, guacamole, red and yellow tortilla chips • one trout taco 6.75 • two trout tacos 12.50

This restaurant is not an allergen-free environment. If you have food allergies, please inquire with your server regarding ingredients of menu items.

Prices do not reflect taxes, 1.1% utility fee or gratuities.

A 15% gratuity is added for parties of 8 or more. Please let us know if you feel our service does not justify such an act

# ENTRÉES

Entrees served with sliced baguette and flatbread. 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

## NATURAL PRIME RIB AU JUS

GLUTEN-FREE REQUEST NO AU JUS

buttermilk-mashed potato, seasonal vegetable, all cuts available thin sliced upon request  
7 oz. - 19.95 • 10 oz. - 23.25 • 14 oz. - 27.95

## BISON TOP SIRLOIN

GLUTEN-FREE

To ensure the tenderest product possible our chef recommends this steak to be cooked rare to medium rare  
eight-ounce farm-raised, roasted garlic and herb compound butter, buttermilk-mashed potato,  
seasonal vegetable 27.50

## HUCKLEBERRY BALSAMIC

### MARINATED LAMB KABOBS - MONTANA NATURAL LAMB - BIG TIMBER, MT

grilled peppers, red onion, zucchini and mushrooms, buttermilk-mashed potato, seasonal vegetable 18.50

## PISTACHIO PARMESAN-CRUSTED TROUT

GLUTEN-FREE REQUEST NO FLOUR COATING

farm-raised trout, ground pistachios, parmesan cheese, artichokes, basil-lemon butter,  
wild rice blend, seasonal vegetable 19.25

## HUCKLEBERRY BARBECUE CHICKEN WITH CORN FRITTERS

grilled chicken breast, huckleberry barbecue sauce, corn fritters, seasonal vegetable 18.95

## BISON BURGER WITH FIXINGS\*

GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES

eight-ounce, farm-raised bison, grilled parmesan black pepper roll, lettuce, tomato, onion, French fries, choice  
of two fixings - mushrooms, bacon, green pepper, American, bleu, cheddar, pepper jack or Swiss cheeses 14.50  
additional fixings 1.00 each

## WALLEYE WITH LEMON BUTTER SAUCE

GLUTEN-FREE

sautéed walleye, lemon butter sauce, buttermilk-mashed potato, seasonal vegetable 17.95

## LINGUINE WITH SMOKED CHICKEN

GLUTEN-FREE REQUEST GLUTEN-FREE PASTA

house-smoked chicken, caramelized onions, fresh mushrooms, cream sauce, parmesan cheese  
6-ounce pasta 13.50 • 9-ounce pasta 18.50

## PENNE WITH SUMMER VEGETABLE "BOLOGNESE"

VEGAN/GLUTEN-FREE

olive oil roasted summer vegetables, gluten-free groats, gluten-free penne  
6-ounce pasta 12.95 • 9-ounce pasta 16.95

## LASAGNA ROLL UPS

VEGETARIAN

spinach, ricotta, parmesan, mozzarella cheese, marinara sauce, seasonal vegetable 13.75



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."

## MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS

Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free.