



New Highland Terrace, Mammoth Hot Springs, John Good 1966

SOUPS, SALADS & SIDES

HOUSE-MADE SUMMER SQUASH SOUP WITH SALSA VERDE

VEGETARIAN/ GLUTEN-FREE REQUEST
GLUTEN-FREE CRACKERS 4.25/5.95

FRENCH ONION SOUP GRATINÉE 6.50

SALAD TOPPERS

Add any of the following items to complete your salad!

Grilled Shrimp	6.00
Flaked Smoked Trout	4.50
Sliced Broiled Chicken	4.50
Sliced Gardein™ Chick'n	4.25
Gardein™ is a chicken substitute made of soy, wheat and pea proteins	

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE
crisp romaine lettuce tossed with crunchy croutons, parmesan cheese, Caesar dressing, sliced baguette 6.95/8.95

WARM GOAT CHEESE SALAD

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

SPINACH SALAD VEGETARIAN/ GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE
fresh spinach leaves, dried cranberries, candied walnuts, red onion, maytag bleu cheese, poppy seed dressing, sliced baguette 8.50/10.50

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE
mixed greens, grape tomatoes, shredded carrot, choice of dressing, sliced baguette 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

FRENCH FRIES • BAKED BEANS STEAMED SEASONAL VEGETABLES
3.25 each

FRESH FRUIT SALAD 3.95

STARTERS

SMOKED TROUT PLATE GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS, NO BAGUETTE

farm-raised, house-smoked, boneless trout fillet, cream cheese, diced tomato, red onion, baguette slices 10.50

STEAMED EDAMAME VEGAN/GLUTEN-FREE
steamed whole soybeans, extra virgin olive oil, kosher salt 5.95

MEDITERRANEAN SAMPLER PLATE VEGETARIAN
hummus, baba ghanoush, tabbouleh, diced cucumber, diced tomato, kalamata olives, grilled garlic pita 10.25

HOT WINGS
spicy breaded, bleu cheese dressing, celery 9.95


FRIED GREEN BEANS VEGETARIAN
pimento and roasted onion dipping sauce 7.25


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

PANKO COCONUT-CRUSTED CHICKEN TENDERS
curry dipping sauce 9.25

SMALL PLATES PLATES TO SHARE OR TO SATISFY THE SMALLER APPETITE

GRAN-PRAIRIE RANCH BEEF SLIDERS 
locally raised beef mini burgers, romaine 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

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

BISON TACOS 
soft corn tortilla, farm-raised ground bison, sautéed peppers and onion, 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



Menu items made with sustainable and/or organic ingredients

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.

SANDWICH BOARD

French fries are deep fried in oil that may contain gluten

GRILLED PARMESAN-CRUSTED TURKEY SANDWICH

sourdough bread, parmesan cheese, sliced turkey, green peppers, onion, jack cheese, thousand island dressing. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.95

ROAST BEEF AND ALPINE LACE SWISS CHEESE SANDWICH [Gluten-Free Request Gluten-Free Bun]

roast beef, low fat Alpine Lace Swiss cheese, cracked nine-grain bread, mayonnaise, fresh tomato, romaine lettuce. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.25

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 house-made gluten-free summer squash soup with salsa verde. Served with tortilla chips 9.50

GRASS-FED BEEF BURGER [Gluten-Free Request Gluten-Free Bun]

We proudly support local ranchers. Our beef burger is from pasture raised cattle from Teton Waters Ranch located in Teton Valley. Their cattle are humanely treated and have never received growth hormones or antibiotics.
one-third pound, grilled medium-well, fresh tomato, romaine lettuce, onion, cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.95 ADD FIXINGS 1.00 each • Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

TURKEY BURGER WITH GRUYÈRE, MUSHROOMS AND ARUGULA

ground turkey, Gruyère cheese, mushrooms, arugula, fresh tomato, onion, cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.95

BLACK BEAN BURGER VEGETARIAN

zesty house-made black bean burger, cornmeal bun, fresh tomato, romaine lettuce and onion. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 8.75

SMOKED WILD ALASKA SALMON CLUB

cold-smoked wild Alaska salmon, wasabi mayonnaise, natural applewood-smoked bacon, fresh tomato and romaine lettuce stacked on three pieces of toasted cracked nine-grain bread. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 13.95

GRILLED CHICKEN SANDWICH WITH SUN-DRIED TOMATOES AND GOAT CHEESE [Gluten-Free Request Gluten-Free Bun]

soft ciabatta roll, grilled marinated chicken breast, roasted peppers, sun-dried tomatoes, grilled onions, goat cheese, arugula. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.25

BLACKENED PRIME RIB SANDWICH [Gluten-Free Request Gluten-Free Bun]

marble sub roll, blackened prime rib, jack cheese, creamed horseradish. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.25

GREEK SALAD PITA [Gluten-Free Request Gluten-Free Bun] VEGETARIAN

pita pocket filled with Greek salad featuring tomatoes, cucumbers, bell pepper, onion, parsley and feta cheese. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 8.95

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



SUSTAINABLE FOOD AND OUR ENVIRONMENTAL COMMITMENT

You are what you eat. Xanterra believes that this old adage is particularly poignant when that fare is fueling the adventures of visitors to the world's first national park. Consequently, Xanterra has a company-wide goal of ensuring that at least 50% of its total food purchases are sustainable by 2016. To meet this goal, Xanterra focuses on food and beverage items that are:

- Produced within 500 miles
- From production systems that minimize harm to the environment
- Third-party certified or verified (such as Fair Trade, USDA Organic, GMO free, etc.)
- Vegetarian and/or vegan
- Having minimal impact on animal welfare (cage free, free range, no added hormones)

Over the years, Xanterra's sustainable cuisine program has grown to include products such as flour and bread products from Wheat Montana, natural prime rib from Harris Ranch, local goat cheese from Amaltheia Dairy, Mountina cheese from Vintage Cheese, Rainforest Alliance certified coffee, healthy grass-fed game including elk and bison, trout from Montana Trout Culture in Paradise Valley, grass-fed beef burger from Teton Waters Ranch in nearby Teton Valley, Idaho, produce from Field Day Farms in Bozeman, and a variety of beer and wine options sourced locally and/or certified organic.

As a part of our commitment, Xanterra certified the Mammoth Hotel Dining Room through the Green Restaurant Association, an organization that provides a way for restaurants to quantify their commitment to environmental sustainability. The Mammoth Dining Room is Xanterra's first certified green restaurant, and was the first 3-Star certified restaurant in Wyoming.

By supporting sustainable cuisine, Xanterra is not only providing high-quality, healthy food to our guests, but is helping to support local food systems and drive economic growth. Xanterra believes that we have a special role as a steward of Yellowstone to protect the environment for future generations—which is why we strive to provide *Legendary Hospitality with a Softer Footprint*. To learn more about our environmental programs, you can scan the code with your smartphone.

ecologiX
Xanterra's Environmental Commitment

