



First Courses

Duck and Wild Mushroom Risotto  gluten-free roast duck, sautéed wild mushrooms, white truffle oil, chives 10.75

Wild Alaska Salmon Tartare  gluten-free request no toast round
toast round, wasabi cream, mixed field greens, cracked black pepper 11.95

Charcuterie Sampler  gluten-free request gluten-free crackers, no flatbread
prosciutto, sopressata, Genoa salami, provolone cheese, Amaltheia Dairy chèvre, mixed olives, whole grain mustard, flatbread 11.50


Lobster Seafood Ravioli asiago-cream sauce, diced tomato, white truffle oil 13.95


Crab Cocktail  gluten-free chiffonade of lettuce, lump crab meat, diced mango, diced avocado, citrus dressing 12.95

Edamame Hummus  vegan/gluten-free request carrots and celery, no pita
cucumber, tomato, grilled garlic pita 8.25

Strawberry Rhubarb Gazpacho  vegan/gluten-free request gluten-free crackers 4.25/5.95


Organic Lentil Soup  vegan/gluten-free request gluten-free crackers 4.25/5.95


Poached Pear Salad  vegetarian/gluten-free field greens, cambozola cheese, candied walnuts, balsamic glaze 10.75

House Salad  vegan/gluten-free request no croutons field greens, grape tomatoes, toasted hazelnuts, sliced cucumber, carrot curls, huckleberry balsamic vinaigrette 6.15

Entree Salads

 **Curried Rice Salad**  gluten-free fresh spinach, citrus vinaigrette, curried rice salad 9.25
312 CAL • 5.8 GM FAT • 478 MG SODIUM

Spinach Salad  gluten-free request no croutons fresh spinach, endive, radicchio, Maytag bleu cheese, candied walnuts, seasonal apple, chopped natural applewood-smoked bacon, apple walnut vinaigrette 9.75/11.75 • broiled chicken add 4.75 • grilled shrimp add 6.75
sliced Gardein™ Chick'n add 4.50

Caesar Salad  gluten-free request no croutons and no flatbread crisp romaine lettuce, Caesar dressing, parmesan cheese, crunchy croutons, herb flatbread 7.25/9.25 • broiled chicken add 4.75
grilled shrimp add 6.75 • sliced Gardein™ Chick'n add 4.50

Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

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.


Main Courses


served with demi-loaf and flatbread, whipped butter and Amaltheia Dairy chèvre

Montana Trout Culture - Paradise Valley, Montana  locally raised sautéed trout (may contain small bones), warm crab and shrimp salad, white wine and butter emulsion, seasonal vegetable, boiled potato 27.25

 **Copper River Salmon**  **gluten-free** pan-roasted, avocado grapefruit salsa, dill boiled potato, seasonal vegetable market pricing 445 CAL · 17.3 GM FAT · 528 MG SODIUM

Montana Natural Lamb - Big Timber, Montana  Dijon panko-crusted Frenched rack lollipop and loin chop, lamb sausage, mint jelly, seasonal vegetable, garlic mashed potato 34.95


Bison Tenderloin  **gluten-free** juniper roasted, cranberries, garlic mashed potato, root vegetable batons 34.95

Wyoming Gourmet Beef Burger - Cody, Wyoming  **gluten-free request gluten-free bun and no truffle fries** one-half pound, locally raised all natural Angus beef, grilled parmesan black pepper roll, sliced tomato, fresh romaine lettuce, onion, truffle fries - with two fixings - choose from American, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 13.25 additional fixings 1.00 each

New York Strip Steak  **gluten-free** ten-ounce, choron sauce, garlic mashed potato, seasonal vegetable 30.95

Prosciutto Wrapped Pork Tenderloin **gluten-free** roasted apple wedges, root vegetable mash, seasonal vegetable 19.95

Red Bird Natural Chicken  pappardelle pasta, marsala sauce, seasonal vegetable 24.95

Orecchiette  **vegetarian/gluten-free request gluten-free pasta** black olives, basil, extra-virgin olive oil, butter, garlic, spinach, grilled radicchio, wild mushrooms, grape tomatoes, asparagus, asiago cheese six-ounce pasta 13.95 ~ nine-ounce pasta 16.95 broiled chicken add 4.75 ~ grilled shrimp add 6.75 ~ Gardein™ Chick'n add 4.50

Sun-Dried Tomato Encrusted Gardein™ Chick'n Cutlet **vegetarian** quinoa salad with kale, feta cheese and blueberries 17.95

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Healthy Preparation



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

Prices do not reflect taxes or a 1.1% utility fee