

STARTERS

- Chips and Salsa 4.50 • Add guacamole 1.00 Add sour cream .50
 Hummus Plate **gluten-free request carrots and celery, no garlic pita** 7.95
 Spinach Artichoke Dip **gluten-free request carrots and celery, no garlic pita** 8.95
 Fried Green Beans 7.25 • Hot Wings 9.95 • Onion Strings 5.95

GRAZING ON GREENS

SOUP AND SALAD BAR

Graze on our fresh greens and accompaniments for your meal or take a stroll through as a complement to your meal. Our salad bar includes:

Fresh Salad Greens	Fresh Fruit Salad	Cottage Cheese
Cheddar Cheese	Diced Smoked Turkey	Sliced Beets
Grape Tomatoes	Onion	Cucumber
Shredded Carrot	Broccoli Florets	Black Olives
Kidney Beans	Pepperoncini	Croutons
Sunflower Seeds		Gluten-Free Soup

ADULTS 10.25 • CHILDREN 5.95

SOUP AND SALAD BAR WITH ENTRÉE 5.25

SIGNATURE BURGERS AND SANDWICHES

French fries and onion strings are deep fried in oil that may contain gluten

Our burgers and sandwiches are served with a pickle spear, fresh lettuce, tomato and onion and a choice of steamed seasonal vegetables, French fries or onion strings.

Add a trip to our soup and salad bar for 5.25

FIXINGS are 1.00 each. Choose from American, bleu cheese, cheddar, pepper jack or Swiss cheeses, bacon or sautéed mushrooms

GRASS-FED BEEF BURGER <sup>[Gluten-Free Request
Gluten-Free Bun]</sup> third-pound beef burger grilled medium-well 9.95

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 received no growth hormones or antibiotics ever.

BISON BURGER* <sup>[Gluten-Free Request
Gluten-Free Bun]</sup> half-pound farm-raised grilled bison burger 14.00

HALIBUT SANDWICH lightly breaded fried halibut patty 9.25

VEGETARIAN BURGER 8.75

GRILLED WILD ALASKA SALMON BURGER <sup>[Gluten-Free Request
Gluten-Free Bun]</sup> 9.95

GRILLED CHICKEN BREAST SANDWICH <sup>[Gluten-Free Request
Gluten-Free Bun]</sup> 9.75

WYOMING CHEESE STEAK thinly sliced choice beef topped with sautéed red and green peppers, onion and jack cheese 9.95

ELK JALAPEÑO CHEDDAR BRATWURST SANDWICH <sup>[Gluten-Free Request
Gluten-Free Bun]</sup> 4-ounce all-natural elk jalapeño cheddar bratwurst served on a grilled stadium bun 9.50

BISON HOT DOG <sup>[Gluten-Free Request
Gluten-Free Bun]</sup> 4-ounce bison hot dog served on a grilled stadium bun 8.25

DINNER ONLY

Add a trip to our soup and salad bar for 5.25

RIB EYE STEAK eight-ounce, herb butter, potato du jour, steamed seasonal vegetables 21.95

TROUT AMANDINE potato du jour, steamed seasonal vegetables 18.95

PASTA PRIMAVERA linguine, seasonal vegetables with garlic, basil, olive oil, parmesan cheese 16.75



Menu items made with sustainable and/or organic ingredients

If you have food allergies, please inquire with your server regarding ingredients of menued items

*"Consuming raw or under cooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness"

Prices do not reflect taxes, a 1.1% utility fee or gratuities. A 15% gratuity is added for parties of 8 or more.

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.

CANYON LODGE



Activities portrayed in historic photographs are no longer allowed in Yellowstone Park.



Yellowstone National Park 1930s

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.

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.

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Xanterra Environmental Group

