

## 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* diced cucumber, tomato, grilled garlic pita 8.50

**SPINACH ARTICHOKE DIP** *gluten-free request carrots and celery, no garlic pita* chopped artichoke hearts, spinach, parmesan cheese, sour cream, grilled garlic pita 9.25

**PORTABELLA MUSHROOM FRIES** sweet chili garlic aioli 6.95

**HOT WINGS** spicy breaded, bleu cheese dressing, celery 10.25

**CHEESE QUESADILLA** salsa fresca, sour cream, guacamole 7.95

**SOUP** Cup 4.25 • Bowl 5.95

## Salads

**SPINACH SALAD WITH WILD ALASKA** 

**SOCKEYE SALMON** *gluten-free request no flatbread* four-ounces grilled sockeye salmon, poppy seeds, grape tomatoes, citrus vinaigrette, flatbread triangles 14.95

**GREEN SALAD WITH CHICKEN, PEARS AND** 

**CARAMELIZED PECANS** *gluten-free request no flatbread* mixed field greens, two-ounces grilled chicken breast, bleu cheese crumbles, green onion, caramelized pecans, vinaigrette, flatbread triangles 11.95  
365 cal • 12 gm fat • 521 mg sodium

## Sandwiches and Such

Served with choice of steamed seasonal vegetables or French fries **Add a trip to our soup and salad bar for 5.75**

**WILD ALASKA SOCKEYE SALMON SANDWICH** 

*gluten-free request gluten-free bun and no French fries* lime and green onion mayonnaise, whole grain croissant 15.25

**PORTABELLA MUSHROOM SANDWICH** *vegetarian*

panko-crusting fried portabella mushroom cap, teriyaki mayonnaise, cornmeal bun 9.95

**WILD GAME MEATLOAF SANDWICH**

house-made bison and elk meatloaf, grilled sourdough bread, caramelized red onion, jack cheese, Dijonnaise 11.25

**BRATWURSTS** mashed potato, warm apple sauerkraut,

whole grain mustard 16.25 Choose: two elk jalapeño cheddar bratwursts or two Snake River Pale Ale pork bratwursts or one elk bratwurst and one pork bratwurst



Healthy Preparation



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.

## 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 Three Bean Salad • Potato Salad • Cottage Cheese Cheddar Cheese • Diced Turkey • Chopped Bacon Sliced Beets • Grape Tomatoes • Green Peas Onion • Cucumber • Broccoli Florets • Shredded Carrot Black Olives • Kidney Beans • Pepperoncini • Croutons Sunflower Seeds • Soups - One Gluten-Free

**ADULT 10.95 • CHILD 6.25**

**SOUP AND SALAD BAR WITH ENTRÉE 5.75**

## Burgers

**French fries are deep fried in oil that may contain gluten** Our burgers are served with a pickle spear, fresh lettuce, tomato and onion and a choice of steamed seasonal vegetables or French fries.

**Add a trip to our soup and salad bar for 5.75**

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

**GRASS-FED BEEF BURGER**  *gluten-free request gluten-free bun and no French fries* third-pound beef burger grilled medium-well, cornmeal bun 10.75 *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\***  *gluten-free request gluten-free bun and no French fries* half-pound farm-raised grilled bison burger, two fixings included, black pepper parmesan bun 15.50

**MONTANA NATURAL LAMB BURGER**  five-ounce hand-pattied, goat cheese aioli, cornmeal bun 12.95

**JALAPEÑO JACK TURKEY BURGER** third-pound turkey burger, basil aioli, cornmeal bun 10.25

## Dinner Only

Served with warm rolls

**Add a trip to our soup and salad bar for 5.75**

**NATURAL PRIME RIB AU JUS**  *gluten-free request no au jus* mashed potato, seasonal vegetable, horseradish sauce available on request  
7 oz. 21.50 • 10 oz. 25.00 • 14 oz. 29.75

**SAUTÉED TROUT**  leek, dill and tomato ragout, rice pilaf, seasonal vegetable 20.75

**BACON WRAPPED WILD GAME MEATLOAF**  mashed potato, rosemary gravy, seasonal vegetable 19.50

**PAPPARDELLE WITH ROASTED TOMATO SAUCE** *vegetarian/gluten-free request gluten-free pasta* chopped basil, parmesan cheese  
6 oz. pasta 13.25 • 9 oz. pasta 17.25

**PRETZEL-CRUSTED CHICKEN** whole grain mustard, mashed potato, seasonal vegetable 19.95

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

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

Prices do not reflect taxes or a 1.1% utility fee

CL/15L/D