

STARTERS

STEAMED EDAMAME

VEGAN/GLUTEN-FREE LOW SODIUM DIETS

REQUEST NO SEA SALT steamed whole soybeans, extra virgin olive oil, sea salt 5.95

MEDITERRANEAN SAMPLER PLATE

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

CHICKEN SATAY



spicy peanut dipping sauce 9.25

156 CAL • 3.5 GM FAT • 160 MG SODIUM

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

CHARCUTERIE SAMPLER



GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS AND NO FLATBREAD prosciutto, sopressata, Genoa salami, provolone cheese, Amaltheia Dairy Chèvre, mixed olives, whole grain mustard, flatbread 11.25

HOT WINGS

bleu cheese dressing, celery 9.95

VIETNAMESE SPRING ROLLS



lettuce, rice vermicelli, cilantro, tomato, cucumber, carrots, kaffir lime chile dipping sauce 6.95

66 CAL • 1.6 GM FAT • 139 MG SODIUM

LOBSTER SEAFOOD RAVIOLI

asiago cream sauce, diced tomato, white truffle oil 13.95

THAI CURRY MUSSELS

GLUTEN-FREE REQUEST NO BAGUETTE

white wine, diced tomato, red onion, Thai basil curry sauce, baguette slices 12.25

DUCK AND WILD MUSHROOM RISOTTO

GLUTEN-FREE roast duck, sautéed wild mushrooms, duck glace, white truffle oil, chives 10.25

SOUPS & CHILI

ROASTED RED PEPPER WITH SMOKED GOUDA SOUP 4.25/5.95 **VEGETARIAN**

HOUSE-MADE TUSCAN BEAN SOUP winter greens 4.25/5.95 **VEGETARIAN/GLUTEN-FREE**

FRENCH ONION SOUP GRATINÉE 6.50

WILD GAME CHILI with jalapeño cornbread 6.95/8.50  **GLUTEN-FREE REQUEST NO CORNBREAD**

VEGETARIAN CHILI with jalapeño cornbread 5.95/7.50 **VEGETARIAN/GLUTEN-FREE REQUEST NO CORNBREAD**

SALADS

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 Strip Loin 6.00 • Gardein™ Chick'n 4.25 Gardein™ is a chicken substitute made of soy, wheat and pea proteins

CAESAR SALAD

GLUTEN-FREE REQUEST NO CROUTONS

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

SPINACH SALAD **VEGAN/GLUTEN-FREE**

REQUEST NO WONTON STRIPS

fresh spinach leaves, toasted sesame seeds, carrots, grape tomatoes, cucumber, red onion, grapefruit and orange sections, fried wonton strips, sesame citrus vinaigrette 8.50/10.50

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

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
NO DRESSING 35 CAL • 1 GM FAT • 60 MG SODIUM

SMALL PLATES

PLATES TO SHARE OR TO SATISFY THE SMALLER APPETITE

GRAN-PRAIRIE RANCH BEEF SLIDERS - GRASS RANGE, MONTANA

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

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

BISON TACOS

farm-raised ground bison, sautéed peppers and onion, shredded cheddar cheese, tomato, lettuce, guacamole, sour cream, salsa fresca, red and yellow tortilla chips. Choice of soft flour corn tortillas or hard shells
one bison taco 7.50 • two bison tacos 14.25



Healthy Preparation



Menu items made with sustainable and/or organic ingredients

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 or 1.1% utility fee



ENTRÉES

Entrees served with sliced baguette and flatbread. For a lower carb option, whipped cauliflower may be substituted for potato, rice or polenta. We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

NATURAL PRIME RIB

GLUTEN-FREE

buttermilk-mashed potatoes, seasonal vegetable •
all cuts available thin sliced upon request
7 oz. - 19.95 • 10 oz. - 23.25 • 14 oz. - 27.95
blackened seasoning add .50

FRESH SAUTÉED PACIFIC COD

GLUTEN-FREE lobster mashed potatoes, red
onion marmalade, truffle scent arugula, steamed
asparagus 23.95

HAND-CUT NEW YORK STRIP STEAK

GLUTEN-FREE REQUEST NO STRAW ONIONS
ten-ounce, root vegetable bearnaise, straw onions,
buttermilk-mashed potatoes, seasonal vegetable 28.50

BISON TOP SIRLOIN

GLUTEN-FREE

*our chef recommends this steak to be cooked rare
to medium rare* eight-ounce farm-raised, sage and
peppercorn compound butter, buttermilk-mashed
potatoes, seasonal vegetable 27.50

GRILLED QUAIL

apple wild rice dressing, Flathead cherry emulsion,
seasonal vegetable 24.75

LINGUINE WITH TUSCAN CHICKEN

GLUTEN-FREE REQUEST GLUTEN-FREE PASTA
linguine, sliced broiled chicken breast, light
cream sauce with Italian sausage, fennel, peppers,
parmesan cheese 6 oz. - 13.50 • 9 oz. - 18.50

LASAGNA ROLL UPS

VEGETARIAN

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

VEGAN RISOTTO

VEGAN/GLUTEN-FREE

edamame, arugula, porcini mushrooms, vegetable
broth 16.50 • 207 CAL • 6 GM FAT • 460 MG SODIUM 

BRAISED WOLF RIDGE LAMB

PRAY, MT ask your server for today's cut of lamb,
roasted root vegetables, creamy polenta, fried leeks 16.95

PISTACHIO PARMESAN-CRUSTED TROUT

GLUTEN-FREE REQUEST NO FLOUR COATING
farm-raised trout, ground pistachios, parmesan cheese,
artichokes, basil lemon butter, wild rice pilaf,
seasonal vegetable 19.25

BISON BURGER*

GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO
FRENCH FRIES eight-ounce, farm-raised, fresh tomato,
romaine lettuce, onion, grilled black pepper parmesan roll,
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

SMOKED BISON AND ELK JALAPEÑO CHEDDAR BRATWURSTS

GLUTEN-FREE

all natural farm-raised game bratwursts, buttermilk-
mashed potatoes, caraway apple sauerkraut,
whole grain mustard 15.95

GLAZED CHICKEN

Vermont maple syrup and mustard glaze, Israeli
couscous, steamed asparagus 18.95

GRILLED PORK FLANK STEAK

chopped bacon, balsamic port wine reduction,
buttermilk-mashed potatoes, seasonal vegetable 16.75

CRIMSON LENTIL STEW

VEGETARIAN/

GLUTEN-FREE wild mushroom polenta cake 13.25

HOUSE-MADE BUTTERNUT SQUASH RAVIOLI

VEGETARIAN

lightly sautéed spinach, basil spinach pesto, parmesan
cheese, walnuts 13.95
265 CAL • 9 GM FAT • 290 MG SODIUM

*"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.