

OBSIDIAN DINING ROOM DINNER

APPETIZERS

STEAMED EDAMAME

VEGAN/GLUTEN-FREE LOW SODIUM DIETS
REQUEST NO SEA SALT steamed whole
soybeans, extra virgin olive oil,
sea salt 5.95

CAJUN SHRIMP GLUTEN-FREE
six shrimp, andouille grit cake,
cream sauce 11.95

HOT WINGS

bleu cheese dressing, celery 9.95


GAME SAUSAGE SAMPLER

GLUTEN-FREE wild boar sausage with
cranberries, smoked bison bratwurst,
pheasant and chicken sausage, braised red
cabbage, whole grain mustard 10.25

ROASTED OLIVES

VEGAN/GLUTEN-FREE
some olives contain pits 5.95

SMOKED WILD

ALASKA SALMON 
grilled corn cakes, sour cream,
red onion, capers 11.75

ARTICHOKE DIP

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

**HOUSE-MADE GOURMET
CRAB CAKE** remoulade 11.00

STEAMED PORK DIM SUM

kaffir lime dipping sauce 6.95

SOUPS & SALADS

HOUSE-MADE BUTTERNUT SQUASH AND CARROT SOUP



VEGAN/GLUTEN-FREE Cup 4.25 • Bowl 5.95
CUP 33 CAL • 1/2 GM FAT • 20 MG SODIUM
BOWL 49 CAL • 1 GM FAT • 30 MG SODIUM

FRENCH ONION SOUP GRATINÉE

blend of simmered onions, cheese-topped croutons 6.50

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!

Beef Tenderloin Tips 7.00 • Broiled Chicken 4.50
Grilled Shrimp 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
romaine lettuce, Caesar dressing, parmesan cheese,
croutons 6.95/8.95

HOUSE SALAD



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, fat-free huckleberry vinaigrette, balsamic-
parmesan vinaigrette

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

SPINACH SALAD

VEGAN/GLUTEN-FREE REQUEST NO WONTON STRIPS
fresh spinach, toasted sesame seeds, carrots, tomatoes,
cucumber, red onion, grapefruit and orange sections, fried
wonton strips, sesame citrus vinaigrette 8.50/10.50

MEDITERRANEAN SALAD

VEGETARIAN/GLUTEN-FREE REQUEST NO FLATBREAD
asparagus, grape tomatoes, iceberg lettuce, artichoke
hearts, portabella mushrooms, feta cheese, kalamata
olives, pine nuts, oregano vinaigrette, peppered flatbread
8.95/10.95

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.



ecologiX
Xanterra's Environmental Commitment

MAIN COURSES

Main Courses served with demi loaf. 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

ROAST PRIME RIB OF NATURAL BEEF AU JUS

GLUTEN-FREE buttermilk-mashed potatoes,
seasonal vegetable - thin sliced available on request
7 oz. 19.95 • 10 oz. 23.25 • 14 oz. 27.95
Blackened seasoning add .50

BISON BURGER*

GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO
FRENCH FRIES eight-ounce, farm-raised, fresh tomato,
romaine lettuce, onion, grilled parmesan black
pepper roll, French fries. Choice of two fixings,
choose from American, bleu, cheddar, pepper
jack or Swiss cheeses, green pepper, bacon or
mushrooms 14.50 • additional fixings 1.00 each

WILD ALASKA SALMON*

GLUTEN-FREE sautéed mushroom trio, codfish
potato brandade, broccoli florets 22.95

GRAN-PRAIRIE RANCH

BEEF SLIDERS - GRASS RANGE, MT
locally raised beef mini-burgers, romaine
lettuce, onion, fresh tomato, pickle slices,
fried onion strings • two mini burgers 8.95
three mini burgers 12.95 • add goat cheese and
sweet onion jam 2.50

POLENTA FRITTER VEGAN

portabella mushroom, red onion, zucchini, yellow
squash, roasted red pepper, balsamic drizzle 16.50

PEAR AND BLEU CHEESE

RAVIOLI VEGAN
sautéed onions, bleu cheese crumbles, balsamic
drizzle 13.95

SEARED DUCK BREAST

Flathead cherry port glaze, piñon bulgur wheat
pilaf, roasted butternut squash purée 24.75



Healthy Preparation •



Menu items made with sustainable and/or organic ingredients

BISON SHORT RIBS

farm-raised, braised in Moose Drool ale,
buttermilk-mashed potatoes, roasted root
vegetables 26.50

BEEF TENDERLOIN

GLUTEN-FREE REQUEST NO FRIED SHALLOTS
eight-ounce, béarnaise sauce, fried shallots,
buttermilk-mashed potatoes, seasonal
vegetable 30.95

SAUTÉED TROUT

BELLE MEUNIÈRE

farm-raised trout, sauté of capers, tomato, lemon
juice, parsley and titi shrimp, boiled potatoes,
seasonal vegetable 19.25

417 CAL • 14 GM FAT • 290 MG SODIUM

LINGUINE WITH PEANUT SAUCE

GLUTEN-FREE REQUEST GLUTEN-FREE PASTA

spicy peanut sauce, diced cucumber, red pepper,
chopped peanuts 11.75/15.75
add grilled shrimp 6.00 • add broiled chicken 4.50
add sliced beef tenderloin tips 7.00
add Gardein™ Chick'n 4.25
Gardein™ is a chicken substitute made of soy, wheat
and pea proteins

RED CURRY VEGETABLES WITH BASMATI RICE

VEGETARIAN/GLUTEN-FREE

zucchini, yellow squash, red onion, bell pepper,
white mushrooms, lemon-red curry sauce,
basmati rice, yogurt drizzle 16.50

287 CAL • 2 GM FAT • 420 MG SODIUM

GRILLED CHICKEN

curry apple beurre blanc, basmati rice, sautéed
bok choy 18.95

PORK OSSO BUCO

pork shank, red wine braising jus, parmesan
polenta, roasted root vegetables 20.50

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

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

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.**