# OBSIDIAN DINING ROOM DINNER

### APPENIZERS

### 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

## нот 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 ULIVES

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

### **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  $Gardein^{{\scriptscriptstyle TM}}$  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, balsamicparmesan 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)

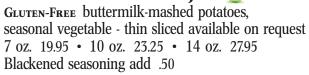
Over the years, Xanterra's sustainable cuisine program has grown to include products such as flour and bread products from Wheat Montana, natural prime rib from Harris Ranch, local goat cheese from Amaltheia Dairy, Mountina cheese from Vintage Cheese, Rainforest Alliance certified coffee, healthy grass-fed 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.



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



# 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

## AVIOLI VEGETARIAN

sautéed onions, bleu cheese crumbles, balsamic drizzle 13.95

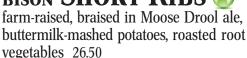
## SEARED DUCK BREAST

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



Healthy Preparation • We Menu items made with sustainable and/or organic ingredients

## BISON SHORT RIBS



## 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 SPICY 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<sup>™</sup> Chick'n 4.25 Gardein<sup>™</sup> 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 chov 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.