


~ STARTERS ~

FLATBREAD  **VEGETARIAN**
Caramelized onions, goat cheese 10.95

HUMMUS PLATE **VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY, NO PITA**
Diced cucumber, tomato, grilled garlic pita 8.50

SMOKED BISON BRATWURST 
Grilled farm-raised smoked bison bratwurst, apple sauerkraut, spicy brown mustard,
garlic croustades 10.95

ELK SLIDERS 
Three mini farm-raised elk burgers, onion sage aioli, romaine lettuce, tomato, onion,
pickle slices, onion strings 13.75

FRIED CALAMARI
Citrus jalapeño aioli 11.25

HOT WINGS
Spicy breaded, bleu cheese dressing, celery 10.25

WHITE WINE STEAMED MUSSELS
Garlic, tomato, shallots, baguette 12.95

~ SOUP & SALADS ~

Served with warm rolls

LODGE-MADE TUSCAN BEAN SOUP **GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS**
Cup 4.25 Bowl 5.95

SALAD TOPPERS
Add any of the following items to complete your salad!
Grilled Shrimp 6.95 · Sliced Broiled Chicken 4.95 · Sliced Gardein™ Chick'n 4.95
Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

HOUSE SALAD **VEGAN/GLUTEN-FREE REQUEST NO CROUTONS**
Fresh mixed greens, grape tomatoes, carrot, dressing 5.25
Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar,
Fat-Free Dijon Honey Mustard, Balsamic-Parmesan Vinaigrette and Fat-Free Huckleberry Vinaigrette

CAESAR SALAD **GLUTEN-FREE REQUEST NO CROUTONS**
Romaine lettuce, parmesan cheese, croutons, Caesar dressing 7.50/9.50


GOAT CHEESE AND MAPLE-PECAN SALAD  **VEGETARIAN/GLUTEN-FREE**
Mixed field greens, spicy maple pecans, red onion, red and yellow peppers,
goat cheese crumbles, maple-black pepper dressing 9.75/11.75

Photo: J Schmidt 1977

Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh · Locally produced · Organic · Third-party certified · Support sustainable farming, fishing and business practices.

We work with the following partners:

Wheat Montana

Harris Ranch

Amaltheia Dairy

Rainforest Alliance

Montana Trout Culture

Teton Waters Ranch

Market Day Foods

Poor Orphan Creamery

Wolf Ridge Lamb & Wool

Montana Natural Lamb

Tumblewood Teas

Cream of the West

Montana Milling

Timeless Farms

Wyoming Gourmet Beef

ecologix
Xantrex's Environmental Commitment



~ MAIN COURSES ~

Served with warm rolls.

For a lower carb option, whipped cauliflower may be substituted for potato or rice

NATURAL PRIME RIB AU JUS  **GLUTEN-FREE REQUEST NO AU JUS**
Buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request
7 oz 21.50 · 10 oz 25.00 · 14 oz 29.75

TROUT AMANDINE  **GLUTEN-FREE**
Farm-raised trout, toasted almonds, white wine butter emulsion,
boiled potatoes, seasonal vegetable 20.75

 **SAUTÉED TROUT BELLE MEUNIÈRE**  **GLUTEN-FREE**
Farm-raised trout, sauté of capers, tomato, lemon juice, parsley and titi shrimp,
boiled potatoes, seasonal vegetable 21.50 337 CAL • 24 GM FAT • 389 MG SODIUM

WILD ALASKA SOCKEYE SALMON  **GLUTEN-FREE REQUEST NO FLOUR COATING**
Citrus vinaigrette, basmati rice, seasonal vegetable 24.50

BISON TOP SIRLOIN  **GLUTEN-FREE**
To ensure the most tender product possible our chef recommends this steak be cooked rare to medium rare.
Roasted garlic and herb butter, buttermilk-mashed potato, seasonal vegetable 29.75

GRILLED PORK FLANK STEAK **GLUTEN-FREE**
Chopped bacon, balsamic port wine reduction, buttermilk-mashed potato, seasonal vegetable 18.50

CHICKEN PICCATA
Greenwheat Freekeh™, lemon beurre blanc, seasonal vegetable 19.95



WILD GAME MEATLOAF 
House-made bison and elk meatloaf, rosemary gravy, cranberry sauce,
buttermilk-mashed potato, sautéed spinach 19.50

PENNE WITH BALSAMIC ROASTED VEGETABLES **VEGAN/GLUTEN-FREE**
REQUEST GLUTEN-FREE PASTA Tomato basil sauce 6-ounce pasta 13.25 · 9-ounce pasta 17.25
add grilled shrimp 6.95 · add broiled chicken 4.95 · add Gardein™ Chick'n 4.95
Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

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-ounce pasta 14.25 · 9-ounce pasta 19.25

 **EGGPLANT PARMESAN** **VEGETARIAN**
marinara sauce, Italian cheese, seasonal vegetable 16.95 308 CAL • 15.6 GM FAT • 334 MG SODIUM

BISON BURGER WITH FIXINGS **GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES**
Eight-ounce farm-raised bison, grilled parmesan black pepper roll, lettuce, tomato,
onion, French fries · choice of two fixings - mushrooms, bacon, green pepper, American, bleu,
cheddar, pepper jack or Swiss cheeses 15.50 · Additional Fixings 1.00 each

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

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

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

Prices do not reflect taxes or a 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.