

~ STARTERS ~

FLATBREAD PIZZA VEGETARIAN

Flatbread, balsamic roasted vegetables, goat cheese crumbles 10.95

HUMMUS PLATE VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY, NO PITA
Diced cucumber, tomato, grilled garlic pita 8.25

SMOKED BISON BRATWURST

Grilled farm-raised smoked bison bratwurst, apple sauerkraut, spicy brown mustard, garlic croustades 9.75

ELK SLIDERS

Three mini farm-raised elk burgers, onion sage aioli, romaine lettuce, tomato, onion, pickle slices, onion strings 13.25

FRIED CALAMARI

Citrus jalapeño aioli 10.95

HOT WINGS

Spicy breaded, bleu cheese dressing, celery 10.25

WHITE WINE STEAMED MUSSELS

Garlic, fresh tomato, baguette 12.25

~ 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 6.75 · Sliced Broiled Chicken 4.75 · Sliced Gardein™ Chick'n 4.50
Gardein™ 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 5.15

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 7.25/9.25

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 9.25/11.25

Photo: J Schmidt 1977

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 Market Day Foods 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 ~

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 20.75 · 10 oz 24.25 · 14 oz 29.00

TROUT AMANDINE  **GLUTEN-FREE**
Farm-raised trout, toasted almonds, white wine butter emulsion,
boiled potatoes, seasonal vegetable 19.50

 **SAUTÉED TROUT BELLE MEUNIÈRE**  **GLUTEN-FREE**
Farm-raised trout, sauté of capers, tomato, lemon juice, parsley and titi shrimp,
boiled potatoes, seasonal vegetable 19.75 337 CAL • 24 GM FAT • 389 MG SODIUM

WILD ALASKA SOCKEYE SALMON  **GLUTEN-FREE REQUEST NO FLOUR COATING**
Citrus vinaigrette, wild rice blend, seasonal vegetable 23.75

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 27.95

GRILLED PORK FLANK STEAK **GLUTEN-FREE**
Chopped bacon, balsamic port wine reduction, buttermilk-mashed potato, seasonal vegetable 17.25



CHICKEN PICCATA
Greenwheat Freekeh™, lemon beurre blanc, seasonal vegetable 19.50

WILD GAME MEATLOAF 
House-made bison and elk meatloaf, rosemary gravy, cranberry sauce,
buttermilk-mashed potato, sautéed spinach 18.95

PENNE WITH BALSAMIC ROASTED VEGETABLES **VEGAN/GLUTEN-FREE**
REQUEST GLUTEN-FREE PASTA Tomato basil sauce 6-ounce pasta 12.95 · 9-ounce pasta 16.95
add Gardein™ Chick'n 4.50 · add grilled shrimp 6.75 · add broiled chicken 4.75
Gardein™ 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 13.95 · 9-ounce pasta 18.95

 **STUFFED EGGPLANT** **VEGAN**
Roasted eggplant, chickpea falafel stuffing, tomato relish, tahini sauce, seasonal vegetable 16.75
308 CAL • 15.6 GM FAT • 334 MG SODIUM

 **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.