



STARTERS & SIDES

HOT WINGS

Spicy breaded, bleu cheese dressing, celery 10.25

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

HUMMUS PLATE VEGAN/GLUTEN-FREE

REQUEST CARROTS AND CELERY, NO PITA
Diced cucumber, tomato, grilled garlic pita 8.25

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST

NO CROUTONS, NO ROLL Fresh mixed greens, grape tomatoes, shredded carrot, dressing.
Served with a roll 5.15

Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar, Fat-Free Dijon Honey Mustard, Fat-Free Huckleberry Vinaigrette, Balsamic-Parmesan Vinaigrette

LODGE-MADE TUSCAN BEAN SOUP

GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS

Cup 4.25 Bowl 5.95

FRESH FRUIT SALAD 4.25

FRENCH FRIES • BAKED BEANS STEAMED SEASONAL VEGETABLE

3.25 each

ENTRÉE SALADS - *Served with a roll*

SALAD TOPPERS - ADD ANY OF THE FOLLOWING ITEMS TO COMPLETE YOUR MEAL!

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

GOAT CHEESE AND MAPLE-PECAN SALAD VEGETARIAN/GLUTEN-FREE REQUEST NO ROLL

Mixed field greens topped with spicy maple pecans, red onion, red and yellow peppers, goat cheese crumbles and maple-black pepper dressing 9.25/11.25

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL

Crisp romaine lettuce is topped with crunchy croutons, parmesan cheese and Caesar dressing 7.25/9.25

BURGERS - *French fries are deep fried in oil that may contain gluten*

GRASS-FED BEEF BURGER GLUTEN-FREE REQUEST GLUTEN-FREE BUN

We proudly support local ranchers. Our beef burger is from pasture raised cattle from Teton Waters Ranch located in Teton Valley. Their cattle are humanely treated and have never received growth hormones or antibiotics.

This one-third pound beef burger is grilled to medium-well and served with sliced tomato, romaine lettuce and onion on a cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.20 • Fixings 1.00 each • Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms

BLACK BEAN BURGER GLUTEN-FREE REQUEST GLUTEN-FREE BUN

A delicious vegetarian burger served on a cornmeal bun and topped with sliced tomato, romaine lettuce and onion. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.00

BISON BURGER GLUTEN-FREE REQUEST GLUTEN-FREE BUN

Half-pound farm-raised bison burger served with two fixings, tomato, romaine lettuce and onion on a grilled parmesan black pepper roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries. Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms 14.95
Additional Fixings 1.00 each



Menu items made with sustainable and/or organic ingredients

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

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



Healthy Preparation

Prices do not reflect taxes or a 1.1% utility fee

G/14L





Lodgepole Pine William S Keller 1977

SANDWICHES

French fries are deep fried in oil that may contain gluten

ROASTED TURKEY WITH ALPINE LACE SWISS CHEESE

Cracked nine-grain bread topped with sliced roasted turkey, low fat Alpine Lace Swiss cheese, lettuce, tomato and pesto mayonnaise. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.50



Lodgepole Pine William S Keller 1977

MONTE CRISTO SANDWICH

Roasted turkey, thinly sliced ham and Swiss cheese sandwiched between slices of sourdough bread dipped in egg batter and grilled. Dusted with powdered sugar and served with raspberry jam. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.25

HALF SANDWICH WITH SOUP OR SALAD

Design your own meal, choosing half of one of the sandwiches listed above and a house salad or cup of gluten-free lodge-made Tuscan bean soup. Served with tortilla chips 9.75

SPECIALTIES

SMOKED BISON BRATWURST SANDWICH

Soft ciabatta roll topped with a sliced farm-raised all-natural smoked bison bratwurst, apple sauerkraut and spicy brown mustard. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.95

FARM-RAISED TROUT BELLE MEUNIÈRE GLUTEN-FREE REQUEST NO ROLL

Farm-raised trout with a sauté of capers, tomato, lemon juice, parsley and titi shrimp. Served with a roll and side salad 11.25

349 CAL • 12.4 GM FAT • 353 MG SODIUM • SALAD DRESSING NOT INCLUDED IN NUTRITIONAL ANALYSIS

WILD GAME MEATLOAF SANDWICH

Our house-made bison and elk meatloaf served on grilled sourdough bread with caramelized red onions, jack cheese and Dijonnaise. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.75

BLACKENED CHICKEN SALAD WRAP

Spicy chicken salad wrapped in a herb garlic tortilla with shredded lettuce and tomato. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.25

VEGETARIAN PHILLY SANDWICH GLUTEN-FREE REQUEST GLUTEN-FREE BUN

Grilled portabella mushrooms, sautéed peppers and onions with melted provolone cheese on a soft ciabatta roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.25

FLATBREAD PIZZA VEGETARIAN

Flatbread topped with balsamic roasted vegetables and goat cheese crumbles 10.95

ASPARAGUS AND MUSHROOM FRITTATA

Served with a side salad 9.50 • 165 CAL • 9 GM FAT • 331 MG SODIUM
SALAD DRESSING NOT INCLUDED IN NUTRITIONAL ANALYSIS

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.

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.

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Xanterra's Environmental Commitment

