

## ~ STARTERS ~

**LOCAL GREEN GARBANZO BEAN HUMMUS**  VEGAN/GLUTEN-FREE REQUEST  
CARROTS AND CELERY, NO PITA Diced cucumber, tomato, grilled garlic pita 8.95

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

**PRIME RIB SLIDERS**   
Three multi-grain mini buns, sliced prime rib, horseradish cream 12.95

**FRIED CALAMARI**  
Citrus jalapeño aioli 11.25

**SPICY SRIRACHA WILD ALASKA COD BITES**   
Roasted garlic and lemon aioli 8.95

**HOT WINGS**  
Spicy breaded, bleu cheese dressing, celery 10.25

**WHITE WINE STEAMED MUSSELS**  
Garlic, tomato, shallots, baguette 13.25

## ~ SOUP & SALADS ~

Served with warm rolls

**LODGE-MADE TUSCAN BEAN SOUP** VEGAN/GLUTEN-FREE REQUEST  
GLUTEN-FREE CRACKERS Cup 4.30 Bowl 6.00

**MANHATTAN CLAM CHOWDER** Cup 4.30 Bowl 6.00

### 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, shredded carrot, choice of 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 7.75/9.75

**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 9.95/11.95

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	Lazy SR Beef
Harris Ranch	Montana Ranch Beef
Amaltheia Dairy	Montana Wagyu Cattle Company
Rainforest Alliance	Western Sustainability Exchange
Summit Foods	Big Dipper Ice Cream
Montana Milling	Quality Foods Distributing
Timeless Farms	Tumblewood Teas
Poor Orphan Creamery	Cream of the West
Wolf Ridge Lamb & Wool	Western Buffalo
Montana Natural Lamb	

**YELLOWSTONE**  
NATIONAL PARK LODGES  
*Legendary Hospitality by Xanterra*



## ~ 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**

Buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request  
10 oz 25.75 · 14 oz 30.50



### **SAUTÉED TROUT BELLE MEUNIÈRE** **GLUTEN-FREE**

Farm-raised trout, sauté of capers, tomato, lemon juice, parsley and titi shrimp, boiled potatoes, seasonal vegetable 21.75 337 CAL • 24 GM FAT • 389 MG SODIUM

### **LINGUINE WITH SHRIMP ALFREDO** **GLUTEN-FREE REQUEST GLUTEN-FREE PASTA**

Linguine, sautéed shrimp, alfredo sauce, parmesan cheese  
6-ounce pasta 18.95 · 9-ounce pasta 23.95

### **SHRIMP AND GRITS**

Parmesan cheese grits, sautéed shrimp, Cajun pepper sauce, fresh tomato, parmesan cheese 17.95

### **SPICY CRAB RAVIOLI**

Spicy crab ravioli, lemon beurre blanc, fresh tomato 16.95

### **WILD ALASKA SOCKEYE SALMON** \* **GLUTEN-FREE**

Lemon pepper rub, lemon beurre blanc, orange salsa, basmati rice, seasonal vegetable 24.75

### **WILD GAME MEATLOAF**

House-made bison and elk meatloaf, rosemary gravy, cranberry sauce, buttermilk-mashed potato, sautéed spinach 19.95

### **SEARED DUCK BREAST** **GLUTEN-FREE**

Cranberry compote, buttermilk-mashed potato, seasonal vegetable 26.25

### **BISON BURGER WITH FIXINGS** **GLUTEN-FREE REQUEST GLUTEN-FREE BUN**

**AND NO FRENCH FRIES** Half-pound farm-raised bison, grilled parmesan black pepper roll, leaf lettuce, tomato, onion, French fries · choice of two fixings - mushrooms, bacon, green pepper, American, bleu, cheddar, pepper jack or Swiss cheeses 15.95 · Additional Fixings 1.00 each

### **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



### **ZUCCHINI SPAGHETTI** **VEGAN/GLUTEN-FREE**

Roasted vegetable sauce 12.95 · Add Grilled Shrimp 6.95

Add Sliced Broiled Chicken 4.95 · Add Sliced Gardein™ Chick'n 4.95


Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins



### **EGGPLANT PARMESAN** **VEGETARIAN**

Marinara sauce, Italian cheese, seasonal vegetable 16.95 308 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.