



Open Lodgepole Pine © Schmidt 1977

**STARTERS & SIDES**

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

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

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

**FRIED CALAMARI**  
Citrus jalapeño aioli 11.25

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

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

**MANHATTAN CLAM CHOWDER**  
Cup 4.30 Bowl 6.00

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

**FRESH FRUIT SALAD** 4.65

**FRENCH FRIES • BAKED BEANS STEAMED SEASONAL VEGETABLE**  
3.50 each

**ENTREÉ SALADS - Served with a roll**

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

**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 9.95/11.95



**CAESAR SALAD** GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL  
Crisp romaine lettuce is topped with crunchy croutons, parmesan cheese and Caesar dressing 7.75/9.75

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

**MONTANA RANCH BEEF BURGER**  GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES  
We proudly support local ranchers. This one-third pound beef burger is grilled to medium-well and served with sliced tomato, leaf lettuce and onion on a cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.75 • Fixings 1.00 each • Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms

**BLACK BEAN BURGER** VEGETARIAN/GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES  
A delicious vegetarian burger served on a cornmeal bun and topped with sliced tomato, leaf lettuce and onion. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.50

**BISON BURGER**  GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES  
Half-pound farm-raised bison burger served with two fixings, tomato, leaf 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 15.95  
Additional Fixings 1.00 each

 Menu items made with sustainable and/or organic ingredients  Healthy Preparation  
\*“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  
Prices do not reflect taxes or a 1.1% utility fee



Whitebark Pine Richard Lake 1987



Whitebark Pine Richard Lake 1987



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 10.95



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 10.95

### 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 soup. Served with tortilla chips 10.75

## SPECIALTIES

### SMOKED BISON BRATWURST SANDWICH

Telera 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 12.50

### 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 12.50

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 11.50

### SHRIMP PO BOY

Griddled hoagie roll topped with Mae Ploy seasoned cole slaw and fried breaded shrimp. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 12.95

### BLACKENED CHICKEN SALAD WRAP

Spicy chicken salad wrapped in an herb garlic tortilla with shredded lettuce and tomato. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.25

### VEGETARIAN PHILLY SANDWICH GLUTEN-FREE REQUEST GLUTEN-FREE BUN

Grilled portabella mushrooms, sautéed peppers and onions with melted provolone cheese on a telera roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.25

### WILD ALASKA FISH & CHIPS

Tortilla encrusted wild Alaska pollock is deep fried and served with French fries, cole slaw, a hush puppy and a roll 13.95

### ZUCCHINI SPAGHETTI VEGAN/GLUTEN-FREE REQUEST NO ROLL

Roasted vegetable sauce 12.95 • 188 CAL • 6.2 GM FAT • 410 MG SODIUM

**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.

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  
Quality Foods Distributing  
Poor Orphan Creamery  
Wolf Ridge Lamb & Wool  
Montana Natural Lamb  
Big Dipper Ice Cream  
Tumblewood Teas

Western Sustainability Exchange  
Montana Wagyu Cattle Company  
Montana Ranch Beef  
Lazy SR Beef  
Western Buffalo  
Cream of the West  
Montana Milling  
Timeless Farms  
Summit Foods

**YELLOWSTONE**  
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

