


First Courses

Duck and Wild Mushroom Risotto  gluten-free roast duck, sautéed wild mushrooms, white truffle oil, chives 11.75

Savory Smoked Salmon Cheesecake  lemon-lime vinaigrette, wasabi sour cream, dill 7.95

Charcuterie Sampler with Montana Cheeses  gluten-free request gluten-free crackers, no flatbread prosciutto, sopressata, Genoa salami, Poor Orphan Whisper and Tinkers feta cheeses, Amaltheia Dairy chèvre, mixed olives, whole grain mustard, flatbread 15.95

Lobster Seafood Ravioli asiago-cream sauce, diced tomato, white truffle oil 14.25

Montana Natural Lamb Sliders  mini-brioche buns, mixed field greens, tomatoes, goat cheese cream 13.95

Local Green Garbanzo Bean Hummus  vegan/gluten-free request carrots and celery, no pita cucumber, tomato, grilled garlic pita 8.95

Golden Corn Chowder 4.25/5.95

Organic Lentil Soup  vegan/gluten-free request gluten-free crackers 4.25/5.95

Poached Pear Salad vegetarian/gluten-free field greens, cambozola cheese, candied walnuts, balsamic glaze 10.75

House Salad vegan/gluten-free request no croutons field greens, grape tomatoes, toasted hazelnuts, sliced cucumber, carrot curls, choice of dressing 6.25

Entree Salads

 **Curried Rice Salad**  vegan/gluten-free fresh spinach, citrus vinaigrette, curried rice salad 9.50 312 CAL · 5.8 GM FAT · 478 MG SODIUM

Spinach and Local Kale Salad  gluten-free request no croutons fresh spinach, baby kale, Maytag bleu cheese, candied walnuts, red onion, dried cranberries, croutons, apple walnut vinaigrette 9.95/11.95

Local Roasted Beet and Goat Cheese Salad  field greens, orange vinaigrette, roasted beets, Amaltheia Dairy chèvre crumbles, candied walnuts, balsamic glaze 11.95


Salad Toppers Add any of the following items to complete your salad
bison tenderloin tips 8.95 · 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*



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.

Main Courses


served with demi-loaf and flatbread, whipped butter and Amaltheia Dairy chèvre

Montana Trout Culture - Paradise Valley, Montana  locally raised sautéed trout (may contain small bones), pine nut-panko breading, lemon tarragon brown butter, fennel and tomato relish, wild rice pilaf, seasonal vegetable 27.95

 **Wild Alaska Salmon**  **gluten-free** honey and soy marinated, roasted edamame and corn relish, jasmine rice, seasonal vegetable 25.95 445 CAL · 17.3 GM FAT · 528 MG SODIUM

Montana Natural Lamb - Big Timber, Montana  Dijon panko-crusteD FrencheD rack lollipop and loin chop, garlic mashed potato, seasonal vegetable 39.95

Bison Tenderloin  **gluten-free** crimini mushroom, sage and rosemary demi-glace, garlic mashed potato, seasonal vegetable 35.95


Wyoming Gourmet Beef Burger - Cody, Wyoming  **gluten-free request gluten-free bun and no truffle fries** one-half pound, locally raised all natural Angus beef, brioche bun, sliced tomato, fresh romaine lettuce, onion, truffle fries - with two fixings - choose from American, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 13.75
additional fixings 1.00 each

New York Strip Steak **gluten-free** ten-ounce, roasted garlic and shallot brown sauce, garlic mashed potato, seasonal vegetable 31.95

Seared Pork Tenderloin **gluten-free** whole grain mustard and apple reduction, garlic mashed potato, seasonal vegetable 20.95

Red Bird Natural Chicken  prosciutto and gruyere stuffed, Dijon cream, garlic mashed potato, seasonal vegetable 25.50

Grilled Quail cranberry compote, wild rice pilaf, seasonal vegetable 26.50

Oriecchiette  **vegetarian/gluten-free request gluten-free pasta** green garbanzo beans, sun-dried tomatoes, portabella mushrooms, arugula, basil, garlic, red onion, parmesan cheese six-ounce pasta 14.95 ~ nine-ounce pasta 17.95 · grilled shrimp add 6.95
broiled chicken add 4.95 ~ Gardein™ Chick'n add 4.95 ~ bison tenderloin tips add 8.95

Sun-Dried Tomato Encrusted Gardein™ Chick'n Cutlet  **vegetarian** quinoa salad with kale, feta cheese and blueberries 17.95

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



Healthy Preparation



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.

Prices do not reflect taxes or a 1.1% utility fee