


First Courses

Gourmet Crab Cake remoulade 11.00

Duck and Wild Mushroom Risotto **gluten-free** roast duck, sautéed wild mushrooms, white truffle oil, chives 10.25

Montana Natural Lamb Burger  - Big Timber, Montana toast squares, mini-lamb burger, goat cheese cream, cumin ketchup, gaufrette potato chips 10.95

Charcuterie Sampler  **gluten-free request gluten-free crackers, no flatbread** prosciutto, sopressata, Genoa salami, provolone cheese, Amaltheia Dairy chèvre, mixed olives, whole grain mustard, flatbread 11.25

Lobster Seafood Ravioli asiago-cream sauce, diced tomato, white truffle oil 13.95

Cold-Smoked Wild Alaska Salmon Terrine  toast point, mixed field greens, dill chive crème fraîche 11.95

Edamame Hummus  **vegan/gluten-free request carrots and celery, no pita** cucumber, tomato, grilled garlic pita 7.95


Salmon and Potato Soup **gluten-free request gluten-free crackers** 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 10.50

House Salad **vegan/gluten-free request no croutons** field greens, grape tomatoes, toasted hazelnuts, sliced cucumber, carrot curls, huckleberry balsamic vinaigrette 5.95

Entree Salads

Spinach Salad  **gluten-free request no croutons** fresh spinach, endive, radicchio, Maytag bleu cheese, candied walnuts, seasonal apple, chopped natural applewood-smoked bacon, apple walnut vinaigrette 9.50/11.50 · broiled chicken add 4.50 · sliced Gardein™ Chick'n add 4.25

Caesar Salad **gluten-free request no croutons and no flatbread** crisp romaine lettuce, Caesar dressing, parmesan cheese, crunchy croutons, herb flatbread 6.95/8.95 · broiled chicken add 4.50 sliced Gardein™ Chick'n add 4.25

Dried Fig and Prosciutto Salad  **gluten-free request no wheat berries** arugula, field greens, Amaltheia Dairy chèvre, toasted almonds, wheat berries, balsamic glaze 11.50


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 Napoleon - Paradise Valley, Montana  locally raised sautéed trout (*may contain small bones*), phyllo squares, olive oil roasted zucchini, bell pepper and tomatoes, dill beurre blanc, garlic mashed potato 26.75

Beef Tenderloin  **gluten-free** six-ounce, grilled all natural beef, sauce perigourdine, garlic mashed potato, seasonal vegetable 32.95

Wolf Ridge Lamb - Paradise Valley, Montana  please ask your server for today's special

Blackened Wild Alaska Salmon  **gluten-free** roasted corn and scallion risotto, lemon-lime glaze, seasonal vegetable ~ four-ounce ~ six-ounce market price


New York Strip Steak **gluten-free** ten-ounce, choron sauce, garlic mashed potato, seasonal vegetable 29.50

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, grilled parmesan black pepper roll, 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 12.95


Snake River Zonker Stout Bison Bratwurst  cherries and habanero peppers, beer braised cabbage, garlic mashed potato, honey mustard 16.95

Pork Schnitzel Cordon Bleu panko breaded, ham and mozzarella cheese filled pork loin, lemon espagnol, green peas, roasted potatoes 18.95

Stuffed Chicken Breast boursin cheese and spinach stuffing, roasted tomato and basil sauce, roasted potatoes, seasonal vegetable 19.95

Pan-Seared Duck Breast  Flathead cherry port glaze, toasted piñon bulgur wheat pilaf, seasonal vegetable 25.75

Pear and Bleu Cheese Ravioli **vegetarian** sautéed onions, balsamic glaze, bleu cheese crumbles 14.95

Orecchiette  **vegetarian/gluten-free request gluten-free pasta** black olives, basil, extra-virgin olive oil, butter, garlic, spinach, grilled radicchio, wild mushrooms, grape tomatoes, asparagus, asiago cheese six-ounce pasta 13.75 ~ nine-ounce pasta 16.75
broiled chicken add 4.50 ~ Gardein™ Chick'n add 4.25

Fettuccine with Smoked Wild Alaska Salmon  **gluten-free request gluten-free pasta** spinach and egg fettuccine, marinated and smoked fresh wild Alaska salmon, snap peas, red pepper, dill cream sauce, parmesan cheese ~ six-ounce pasta 17.25 ~ nine-ounce pasta 20.25



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, a 1.1% utility fee or gratuities. a 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know.