

SMALL PLATES

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

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

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

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


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

Salmon and Potato Soup 
gluten-free request gluten-free crackers
4.25/5.95

SALADS

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

Poached Pear Salad **vegetarian/gluten-free request no baguette** field greens, cambozola cheese, candied walnuts, balsamic glaze, sliced baguette 10.50

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


Caesar Salad **gluten-free request no croutons, 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

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

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

BURGERS

Wyoming Gourmet Beef Burger* - Cody, Wyoming  **gluten-free request gluten-free bun** one-half pound, locally raised, all natural Angus beef, grilled parmesan black pepper roll, sliced tomato, fresh romaine lettuce, onion · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 12.95 · with two fixings · choose from American, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms · additional fixings 1.00 each

Bison Burger*  **gluten-free request gluten-free bun** one-half pound farm-raised bison, sliced tomato, fresh romaine lettuce, onion, grilled parmesan black pepper roll · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries · with two fixings · choose from American, cheddar, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 14.50 · additional fixings 1.00 each

Timeless Farms Organic Lentil Burger - Conrad, Montana  **vegan/gluten-free request gluten-free bun** cornmeal bun, cracked black pepper roasted garlic aioli, sliced tomato, fresh romaine lettuce, onion · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 8.95

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.

SPECIALTIES

French fries are deep fried in oil that may contain gluten

Grilled Chicken Tapenade Sandwich

gluten-free request gluten-free bun tomato and olive tapenade, feta cheese, soft ciabatta roll · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 10.25

Blackened Wild Alaska Salmon Wrap

lime cilantro rice, fresh spinach, corn salsa, bleu cheese, wasabi vinaigrette, herb garlic tortilla · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 11.25

Grilled Roasted Turkey with Parmesan-Crusted Sourdough

peppers, onion, jack cheese, thousand island dressing · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 9.95

Edamame Hummus Sandwich

vegan/gluten-free request gluten-free bun cracked nine-grain bread, edamame hummus, sliced cucumber, roasted red pepper, arugula · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 8.95

Herbed Goat Cheese and Roasted Vegetable Sandwich

vegetarian chilled roasted zucchini, eggplant, red pepper, Amaltheia Dairy chèvre, fresh spinach, cracked nine-grain bread · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 9.25

Hand-Carved Grilled Reuben

corned beef, Swiss cheese, apple sauerkraut, grilled swirled rye bread, thousand island dressing · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 10.25

Sautéed Trout

gluten-free request no flour coating, no baguette lemon butter, pecan pieces, chopped parsley, lemon, sliced baguette · choice of side salad, steamed seasonal vegetable, toasted piñon bulgur wheat or French fries 10.95



Menu items made with sustainable and/or organic ingredients.

If you have 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, 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.

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 Field Day Farms 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.

