



SMALL PLATES

Wild Alaska Salmon Quesadilla* 
smoked salmon, green onions, grape tomatoes, dill, cream cheese 11.95

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

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

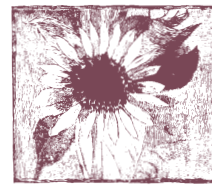
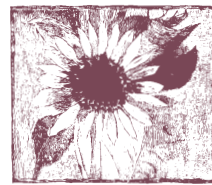
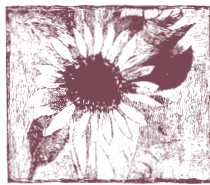
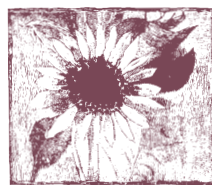
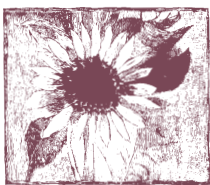
Charcuterie Sampler with Montana Cheeses 
gluten-free request gluten-free crackers, no flatbread prosciutto, sopressata, Genoa salami, Poor Orphan Whisper and Tinkers feta cheeses, Amaltheia Dairy chèvre, mixed olives, whole grain mustard, flatbread 15.95

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

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

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

Golden Corn Chowder
4.25/5.95



SALADS

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


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

Poached Pear Salad **vegetarian/gluten-free request no baguette** field greens, cambozola cheese, candied walnuts, balsamic glaze, sliced baguette 10.75

Curried Rice Salad

with **Spinach and Citrus Vinaigrette**  long grain brown rice, Granny Smith apple, onions, raisins, carrots, curried yogurt dressing, sliced baguette 9.50
312 CAL • 5.8 GM FAT • 478 MG SODIUM

Local Roasted Beet

and **Goat Cheese Salad**  field greens, orange vinaigrette, roasted beets, Amaltheia Dairy chèvre crumbles, candied walnuts, balsamic glaze, sliced baguette 11.95

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

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

Montana Trout Culture

Teton Waters Ranch

Market Day Foods

Poor Orphan Creamery

Wolf Ridge Lamb & Wool

Montana Natural Lamb

Tumbleweed Teas

Cream of the West

Montana Milling

Timeless Farms

Wyoming Gourmet Beef

 Printed on Recycled Paper LYH/15L

ecologix
Zanterra's Environmental Commitment



SPECIALTIES

French fries are deep fried in oil that may contain gluten

Huckleberry Brie Chicken Sandwich

gluten-free request gluten-free bun brie cheese, huckleberry sauce, lettuce, tomato, telera roll · choice of side salad, steamed seasonal vegetable, Greenwheat Freekeh™ or French fries 11.95

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, Greenwheat Freekeh™ or French fries 12.50

Grilled Roasted Turkey with Parmesan-Crusted Sourdough

peppers, onion, jack cheese, thousand island dressing · choice of side salad, steamed seasonal vegetable, Greenwheat Freekeh™ or French fries 10.75

Meatless Monte Cristo

vegetarian egg-battered sourdough bread, Alpine Lace Swiss cheese, fresh spinach, tomato, Dijon mustard sauce · choice of side salad, steamed seasonal vegetable, Greenwheat Freekeh™ or French fries 10.25

Hand-Carved Grilled Reuben

corned beef, Swiss cheese, apple sauerkraut, grilled swirled rye bread, thousand island dressing · choice of side salad, steamed seasonal vegetable, Greenwheat Freekeh™ or French fries 11.95

Sautéed Trout

gluten-free request no baguette roasted tomato salsa, chopped parsley, lemon, sliced baguette · side salad with choice of dressing 11.75

235 CAL • 7.9 GM FAT • 164 MG SODIUM • SALAD DRESSING NOT INCLUDED IN NUTRITIONAL ANALYSIS

Bison Ravioli

bison tenderloin tips, shiitake mushrooms, portabella mushrooms, grape tomatoes, sliced baguette 17.00

BURGERS

French fries are deep fried in oil that may contain gluten

Wyoming Gourmet Beef Burger* - Cody, Wyoming

gluten-free request gluten-free bun one-half pound, locally raised, all-natural Angus beef, brioche bun, sliced tomato, fresh romaine lettuce, onion · choice of side salad, steamed seasonal vegetable, Greenwheat Freekeh™ or French 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

Bison Burger*

gluten-free request gluten-free bun one-half pound farm-raised bison, grilled parmesan black pepper roll, sliced tomato, fresh romaine lettuce, onion · choice of side salad, steamed seasonal vegetable, Greenwheat Freekeh™ or French fries · with two fixings · choose from American, cheddar, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 15.50 additional fixings 1.00 each

Timeless Farms Organic Red 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, Greenwheat Freekeh™ or French fries 9.75



Menu items made with sustainable and/or organic ingredients. ·  Healthy Preparation

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 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.