



Canary Spring, Mammoth Hot Springs, Jim Peaco 2005

FIRST STOP

THAI-CURRY MUSSELS

GLUTEN-FREE REQUEST NO BAGUETTE
white wine, diced tomato, red onion, Thai-basil
curry sauce, sliced grilled baguette 12.95

STEAMED EDAMAME

VEGAN/GLUTEN-FREE
olive oil, sprinkle of sea salt 6.25

MEDITERRANEAN SAMPLER PLATE VEGETARIAN

hummus, baba ghanoush, tabbouleh, diced
cucumber, diced tomato, kalamata olives,
grilled garlic pita 10.95

ARTICHOKE DIP VEGETARIAN/GLUTEN-FREE
REQUEST CARROTS AND CELERY AND
NO GARLIC PITA chopped artichoke hearts,
parmesan cheese, mayonnaise, sour cream,
mustard, grilled garlic pita 9.25

PANKO COCONUT-CRUSTED CHICKEN TENDERS

curry dipping sauce 9.75

SMOKED TROUT PLATE

GLUTEN-FREE REQUEST GLUTEN-FREE
CRACKERS AND NO BAGUETTE
farm-raised, house-smoked, boneless trout fillet,
baguette slices, cream cheese, diced tomato,
red onion 11.25

HOT WINGS

spicy breaded, bleu cheese dressing,
celery 10.25

FRIED GREEN BEANS VEGETARIAN

pimento and roasted onion dipping sauce 7.75

SIDE TRIP

HOUSE-MADE SUMMER SQUASH SOUP WITH SALSA VERDE GLUTEN-FREE 4.25/5.95

FRENCH ONION SOUP GRATINÉE 6.50

SALAD TOPPERS

add any of the following items to complete your salad!

flaked smoked trout 4.95 • 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

mixed greens, grape tomatoes, shredded carrot, choice of dressing 5.25

salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic-parmesan vinaigrette and fat-free huckleberry vinaigrette

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS

romaine lettuce, crunchy croutons, parmesan cheese, Caesar dressing 7.50/9.50

SPINACH SALAD VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS

fresh spinach leaves, dried cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing 8.95/10.95

WARM GOAT CHEESE SALAD

mixed greens, fried goat cheese croutons, natural applewood-smoked bacon, pine nuts, Dijon dressing, herb flatbread 9.75/11.75

SMALL PLATES

plates to satisfy the smaller appetite



ARUGULA SALAD WITH PARMESAN-CRUSTED CHICKEN

GLUTEN-FREE REQUEST NO BAGUETTE grape tomatoes, mustard and olive oil dressing 10.50 288 CAL • 9.4 GM FAT

BISON TACOS

farm-raised ground bison, sautéed peppers and onions, shredded cheddar cheese, tomato, lettuce, guacamole, sour cream, salsa fresca, red and yellow tortilla chips, choice of soft flour corn tortillas or hard shells
one bison taco 7.95 • two bison tacos 14.75

TROUT TACOS

honey-cumin cilantro slaw, pan-fried farm-raised trout, sliced scallions, chipotle sour cream, salsa fresca, guacamole, red and yellow tortilla chips, choice of soft flour corn tortillas or hard shells
one trout taco 7.25 • two trout tacos 13.00



CAVATAPPI VEGETARIAN/GLUTEN-FREE REQUEST GLUTEN-FREE PASTA

cavatappi pasta tossed with chopped spinach, feta cheese, olive oil, lemon, garlic, garbanzo beans, basil 10.50
288 CAL • 8.6 GM FAT • 334 MG SODIUM



Healthy Preparation

This restaurant is not an allergen-free environment. 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

ENTRÉES

Entrees served with sliced baguette and flatbread. For a lower carb option, whipped cauliflower may be substituted for potato. We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

NATURAL PRIME RIB AU JUS GLUTEN-FREE REQUEST NO AU JUS

buttermilk-mashed potato, seasonal vegetable, horseradish sauce available upon request
7 oz. - 21.50 • 10 oz. - 25.00 • 14 oz. - 29.75

BISON TOP SIRLOIN GLUTEN-FREE

To ensure the most tender product possible our chef recommends this steak to be cooked rare to medium rare
eight-ounce farm-raised, roasted garlic and herb compound butter, buttermilk-mashed potato, seasonal vegetable 29.75

MONTANA FAMILY RANCHES BEEF MEATLOAF

CERTIFIED BY THE WESTERN SUSTAINABILITY EXCHANGE

house-made locally raised beef, rosemary gravy, buttermilk-mashed potato, sautéed spinach 18.95

FARFALLE WITH MONTANA NATURAL LAMB

braised lamb, garbanzo beans, sun-dried tomato, kalamata olives, arugula, feta, fresh mint
6-ounce pasta 14.50 • 9-ounce pasta 19.50

PISTACHIO PARMESAN-CRUSTED TROUT GLUTEN-FREE REQUEST NO FLOUR COATING

farm-raised trout, ground pistachios, parmesan cheese, artichokes, basil-lemon butter, buttermilk-mashed potato, seasonal vegetable 20.75

HUCKLEBERRY BARBECUE CHICKEN GLUTEN-FREE

grilled chicken breast, huckleberry barbecue sauce, buttermilk-mashed potato, seasonal vegetable 19.95

BISON BURGER WITH FIXINGS* GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES

eight-ounce, farm-raised bison, grilled parmesan black pepper roll, lettuce, tomato, onion, French fries, choice of two fixings - mushrooms, bacon, green pepper, American, bleu, cheddar, pepper jack or Swiss cheeses 15.50
additional fixings 1.00 each

LINGUINE WITH SMOKED CHICKEN GLUTEN-FREE REQUEST GLUTEN-FREE PASTA

house-smoked chicken, caramelized onions, fresh mushrooms, cream sauce, parmesan cheese
6-ounce pasta 14.25 • 9-ounce pasta 19.25

MAKE IT VEGETARIAN BY SUBSTITUTING GARDEIN™ CHICK'N

LASAGNA ROLL UPS VEGETARIAN

ricotta, parmesan, mozzarella cheeses and spinach, marinara sauce, seasonal vegetable 14.95

 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."

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.