

SIDE TRIP

HOUSE-MADE SUMMER SQUASH SOUP WITH SALSA VERDE
VEGETARIAN/ GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS 4.30/6.00

FRENCH ONION SOUP GRATINÉE 6.75

SALAD TOPPERS

Add any of the following items to complete your salad!

flaked smoked trout 5.50 • 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

mixed greens, grape tomatoes, shredded carrot, choice of dressing, sliced baguette 5.50

Salad dressings include: ranch, bleu cheese, Thousand Island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic vinaigrette and fat-free huckleberry vinaigrette

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE

crisp romaine lettuce tossed with crunchy croutons, parmesan cheese, Caesar dressing, sliced baguette 7.95/9.95

WARM GOAT CHEESE SALAD fresh mixed greens, fried goat cheese croutons, natural applewood-smoked bacon, pine nuts, Dijon dressing, herb flatbread 10.25/12.25



ARUGULA SALAD WITH PARMESAN-CRUSTED CHICKEN GLUTEN-FREE REQUEST NO BAGUETTE
grape tomatoes, mustard and olive oil dressing 10.75 288 CAL • 9.4 GM FAT

STARTERS

THAI CURRIED MUSSELS GLUTEN-FREE REQUEST NO BAGUETTE

white wine, diced tomato, red onion, Thai-basil curry sauce, sliced grilled baguette 13.50

STEAMED EDAMAME  VEGAN/GLUTEN-FREE olive oil, sea salt 6.50

MEDITERRANEAN SAMPLER PLATE VEGETARIAN hummus, baba ghanoush, tabbouleh, diced cucumber, diced tomato, marinated olives, grilled garlic pita 11.50

HOT WINGS spicy breaded, bleu cheese dressing, celery 10.50

SMOKED TROUT PLATE  GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS, NO BAGUETTE

farm-raised, house-smoked, boneless trout fillet, cream cheese, diced tomato, red onion, baguette slices 11.75

POUTINE French fries, brown gravy, cheese curds, scallions 8.95

VOLCANO SPRING ROLLS chili garlic dipping sauce 10.95



Healthy Preparation



Menu items made with sustainable and/or organic ingredients



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.

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

Quality Foods Distributing

Trout Culture

Montana Milling

Timeless Farms

Poor Orphan Creamery

Wolf Ridge Lamb & Wool

Montana Natural Lamb

Big Dipper Ice Cream

Montana Ranch Beef

Lazy SR Beef

Tumblewood Teas

Cream of the West

Western Sustainability Exchange

Montana Wagyu Cattle Company

Yellowstone Grass Fed Beef

Plate & Pantry Gourmet Foods

Vintage Cheese of Montana

Varney Bridge Bakery

Matt's Munchies

Tucker Family Farms

Summit Foods

Western Buffalo

YELLOWSTONE
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra



MHS/L2017

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

buttermilk-mashed potato, seasonal vegetable, horseradish sauce available upon request
10 oz. - 25.95 • 14 oz. - 30.50

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 29.95

MONTANA FAMILY RANCHES BEEF MEATLOAF CERTIFIED BY THE WESTERN SUSTAINABILITY EXCHANGE

locally raised beef, rosemary gravy, buttermilk-mashed potato, sautéed spinach 19.75

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 21.25

WILD ALASKA SOCKEYE SALMON HASH* red potatoes, asparagus, tomato, bacon, almonds, bell pepper, onion, warm garlic fennel relish 24.95

PORK TENDERLOIN WITH FLATHEAD CHERRY PORT SAUCE

buttermilk-mashed potato, seasonal vegetable 23.95

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

half-pound, farm-raised bison, grilled parmesan black pepper roll, leaf lettuce, tomato, onion, French fries, choice of
two fixings - mushrooms, bacon, green pepper, American, bleu, cheddar, pepper jack or Swiss cheeses 16.25
additional fixings 1.00 each

BRAISED RED-BIRD NATURAL CHICKEN THIGHS braising sauce seasoned with sweet paprika, sour cream and crushed red pepper over creamy polenta, seasonal vegetable 16.95

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

house-smoked chicken, caramelized onions, fresh mushrooms, cream sauce, parmesan cheese
6-ounce pasta 14.50 • 9-ounce pasta 19.50

MAKE IT VEGETARIAN BY SUBSTITUTING GARDEIN™ CHICK'N

LASAGNA ROLL UPS VEGETARIAN

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



CAVATAPPI VEGETARIAN/GLUTEN-FREE REQUEST GLUTEN-FREE PASTA

cavatappi pasta tossed with chopped spinach, feta cheese, olive oil, lemon, garlic, garbanzo beans, basil 10.95
288 CAL • 8.6 GM FAT • 334 MG SODIUM

SLIDERS

ELK SLIDERS three whole grain mini-hamburger buns topped with 2-ounce elk burgers,
Porter caramelized onions, tarragon aioli, leaf lettuce, tomato, house fried potato chips, pickle spear 13.95

BUFFALO CHICKEN SLIDERS three mini-brioche buns topped with shredded buffalo chicken,
bleu cheese aioli, sliced celery, house fried potato chips, pickle spear 10.95

REUBEN SLIDERS two soft pretzel rolls, corned beef, Swiss cheese, apple sauerkraut,
Thousand Island Dressing, house fried potato chips, pickle spear 12.50

PRIME RIB CHEESE STEAK SLIDERS three whole grain mini-hamburger buns, shaved prime rib,
sautéed peppers and onions, provolone cheese, house fried potato chips, pickle spear 13.95

VEGETARIAN MEATLESS MEATBALL SLIDERS three whole grain mini-hamburger buns,
sliced Gardein™ meatballs, marinara sauce, mozzarella cheese, house fried potato chips, pickle spear 10.95

*"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

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