



New Highland Terrace, Mammoth Hot Springs, John Good 1966

SOUPS, SALADS & SIDES

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

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

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

**FRENCH FRIES • BAKED BEANS
STEAMED SEASONAL VEGETABLES**
3.50 each

FRESH FRUIT SALAD 4.75

BURGERS

MONTANA RANCH BEEF BURGER 

GLUTEN-FREE REQUEST GLUTEN-FREE BUN,
NO FRENCH FRIES *We proudly support local ranchers.*
one-third pound, grilled medium-well, fresh tomato,
leaf lettuce, onion, cornmeal bun. Choice of side salad,
steamed seasonal vegetable, baked beans or French
fries 10.95 ADD FIXINGS 1.00 each: Choose from
American, bleu, cheddar, pepper jack or Swiss cheeses,
green pepper, bacon or mushrooms

BISON BURGER*  GLUTEN-FREE REQUEST

GLUTEN-FREE BUN, NO FRENCH FRIES
eight-ounce, farm-raised bison, grilled parmesan black
pepper roll, leaf lettuce, tomato, onion, choice of two
fixings: mushrooms, bacon, green pepper, American,
bleu, cheddar, pepper jack or Swiss cheeses. Choice of
side salad, steamed seasonal vegetable, baked beans or
French fries 16.25 additional fixings 1.00 each

BLACK BEAN BURGER VEGETARIAN
zesty house-made black bean burger, cornmeal bun,
fresh tomato, leaf lettuce and onion. Choice of side
salad, steamed seasonal vegetable, baked beans or
French fries 9.75

HEALTHY PLATES

**ARUGULA SALAD WITH
PARMESAN-CRUSTED CHICKEN** 
grape tomatoes, mustard and olive oil dressing 10.75
288 CAL • 9.4 GM FAT

CAVATAPPI  VEGETARIAN/GLUTEN-FREE REQUEST
GLUTEN-FREE PASTA
chopped spinach, feta cheese, olive oil, lemon, garlic,
garbanzo beans, basil 10.95
288 CAL • 8.6 GM FAT • 334 MG SODIUM

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



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.

STARTERS & SMALL PLATES

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

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

STEAMED EDAMAME olive oil, sea salt 6.50

VOLCANO SPRING ROLLS chili garlic dipping sauce 10.95

HOT WINGS spicy breaded, bleu cheese dressing, celery 10.50

SANDWICH BOARD

French fries are deep fried in oil that may contain gluten

GRILLED PARMESAN-CRUSTED TURKEY SANDWICH

sourdough bread, parmesan cheese, sliced turkey, green peppers, onion, jack cheese, Thousand Island dressing. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.25

GOURMET GRILLED CHEESE WITH CAMELIZED ONION JAM

GLUTEN-FREE REQUEST

GLUTEN-FREE BUN griddled sourdough bread, smoked gouda, pepper jack and Swiss cheeses, caramelized onion jam, arugula. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.25

HALF SANDWICH WITH SOUP OR SALAD

design your own meal, choosing half of any of the sandwiches listed above and a house salad or cup of house-made gluten-free summer squash soup with salsa verde. Served with tortilla chips 10.95

SMOKED WILD ALASKA SALMON CLUB



cold-smoked wild Alaska salmon, wasabi mayonnaise, natural applewood-smoked bacon, fresh tomato and leaf lettuce stacked on three pieces of toasted cracked nine-grain bread. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 14.50

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



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

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