



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, baguette 12.25

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 10.50

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 9.50

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 10.95

HOT WINGS

spicy breaded, bleu cheese dressing,
celery 10.25

FRIED GREEN BEANS VEGETARIAN

pimento and roasted onion dipping sauce 7.50

SIDE TRIP

GLUTEN-FREE HOUSE-MADE SUMMER SQUASH SOUP WITH SALSA VERDE 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 4.75 • grilled shrimp 6.75 • sliced broiled chicken 4.75
sliced Gardein™ chick'n 4.50 • Gardein™ 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 5.15

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 7.25/9.25

SPINACH SALAD

 VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS

fresh spinach leaves, dried cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing 8.75/10.75

WARM GOAT CHEESE SALAD



mixed greens, fried goat cheese croutons, natural applewood-smoked bacon, pine nuts, Dijon dressing, herb flatbread 9.50/11.50

SMALL PLATES

plates to satisfy the smaller appetite



SOUTHWESTERN FLANK STEAK SALAD

 GLUTEN-FREE

arugula, sautéed peppers and onions, four-ounces of sliced flank steak, warm coffee and balsamic vinegar dressing 14.00 262 CAL • 12.6 GM FAT • 264 MG SODIUM

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 7.75 • two bison tacos 14.50

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 7.00 • two trout tacos 12.75



CAVATAPPI

 GLUTEN-FREE REQUEST GLUTEN-FREE PASTA

cavatappi pasta tossed with chopped spinach, feta cheese, olive oil, lemon, garlic, garbanzo beans, basil 9.95
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 or rice. 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, all cuts available thin sliced upon request
7 oz. - 20.75 • 10 oz. - 24.25 • 14 oz. - 29.00

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 27.95

MT. FAMILY RANCHES BEEF MEATLOAF  - CERTIFIED BY THE WESTERN SUSTAINABILITY EXCHANGE
house-made locally raised beef, rosemary gravy, buttermilk-mashed potato, sautéed spinach 17.95

HUCKLEBERRY BALSAMIC MARINATED LAMB KABOBS 
MONTANA NATURAL LAMB - BIG TIMBER, MT GLUTEN-FREE
grilled peppers, red onion, zucchini and mushrooms, buttermilk-mashed potato, seasonal vegetable 19.25

PISTACHIO PARMESAN-CRUSTED TROUT  GLUTEN-FREE REQUEST NO FLOUR COATING,
NO WILD RICE BLEND farm-raised trout, ground pistachios, parmesan cheese, artichokes, basil-lemon butter,
wild rice blend, seasonal vegetable 19.95

HUCKLEBERRY BARBECUE CHICKEN GLUTEN-FREE
grilled chicken breast, huckleberry barbecue sauce, buttermilk-mashed potato, seasonal vegetable 19.50

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 14.95
additional fixings 1.00 each

WALLEYE WITH LEMON BUTTER SAUCE GLUTEN-FREE
sautéed walleye, lemon butter sauce, buttermilk-mashed potato, seasonal vegetable 18.75

LINGUINE WITH SMOKED CHICKEN GLUTEN-FREE REQUEST GLUTEN-FREE PASTA
house-smoked chicken, caramelized onions, fresh mushrooms, cream sauce, parmesan cheese
6-ounce pasta 13.95 • 9-ounce pasta 18.95

LASAGNA ROLL UPS  VEGETARIAN
spinach, ricotta, parmesan, mozzarella cheese, marinara sauce, seasonal vegetable 14.50

 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.