

STARTERS

STEAMED EDAMAME

VEGAN/GLUTEN-FREE LOW SODIUM DIETS

REQUEST NO SEA SALT steamed whole soybeans, extra virgin olive oil, sea salt 6.25

MEDITERRANEAN SAMPLER PLATE

VEGETARIAN hummus, baba ghanoush, tabbouleh, diced cucumber, diced tomato, kalamata olives, grilled garlic pita 10.50

CHICKEN SATAY



spicy peanut dipping sauce 9.25

156 CAL • 3.5 GM FAT • 160 MG SODIUM

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

BISON BRATWURST



made with Zonker stout, cherries and habañero peppers, braised cabbage, whole grain mustard 10.75

HOT WINGS

bleu cheese dressing, celery 10.25

LOBSTER SEAFOOD RAVIOLI

asiago cream sauce, diced tomato, white truffle oil 13.95

THAI CURRY MUSSELS

GLUTEN-FREE REQUEST NO BAGUETTE

white wine, diced tomato, red onion, Thai basil curry sauce, baguette slices 12.75

DUCK AND WILD MUSHROOM


RISOTTO GLUTEN-FREE roast duck, sautéed wild mushrooms, duck glace, white truffle oil, chives 11.25

SOUPS, CHILI & SIDES

ROASTED RED PEPPER WITH SMOKED GOUDA SOUP 4.25/5.95 **VEGETARIAN**

HOUSE-MADE TUSCAN BEAN SOUP winter greens 4.25/5.95 **VEGETARIAN/GLUTEN-FREE**

FRENCH ONION SOUP GRATINÉE 6.50

WILD GAME CHILI with jalapeño cornbread 6.95/8.50  **GLUTEN-FREE REQUEST NO CORNBREAD**

BLACK BEAN CHILI with jalapeño cornbread 5.95/7.50 **VEGETARIAN/GLUTEN-FREE REQUEST NO CORNBREAD**

SWEET POTATO STUFFED WITH BLACK BEAN CHILI **VEGETARIAN** cheddar cheese 6.95

SALADS

SALAD TOPPERS Add any of the following items to complete your salad!


Flaked Smoked Trout 4.75 • Sliced Broiled Chicken 4.75 • Gardein™ Chick'n 4.50

Gardein™ is a chicken substitute made of soy, wheat and pea proteins

CAESAR SALAD **GLUTEN-FREE REQUEST NO CROUTONS**
crisp romaine, crunchy croutons, parmesan cheese, Caesar dressing 7.25/9.25

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

ROASTED SWEET POTATO, QUINOA AND KALE SALAD **VEGETARIAN** 9.95


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 • **NO DRESSING 35 CAL • 1 GM FAT • 60 MG SODIUM**


SMALL PLATES

TO SATISFY THE SMALLER APPETITE

CAVATAPPI PASTA  **VEGETARIAN**
chopped spinach, feta cheese, olive oil, lemon, garlic, garbanzo beans, basil 10.00
288 CAL • 8.6 GM FAT • 334 MG SODIUM

GRILLED LEMON SAGE CHICKEN 
six-ounce lemon-marinated, chicken breast, house salad 10.25
295 CAL • 21 GM FAT • 237 MG SODIUM • **SALAD DRESSING NOT INCLUDED IN NUTRITIONAL ANALYSIS**

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

BISON TACOS 
farm-raised ground bison, sautéed peppers and onion, 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

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 1.1% utility fee



ENTRÉES

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

NATURAL PRIME RIB GLUTEN-FREE

buttermilk-mashed potatoes, seasonal vegetable • all cuts available thin sliced upon request
7 oz. - 21.50 • 10 oz. - 25.00 • 14 oz. - 29.75 blackened seasoning add .50

PAN-SEARED DUCK BREAST

cranberry compote, Greenwheat Freekeh™, seasonal vegetable 25.50

BISON TOP SIRLOIN GLUTEN-FREE

our chef recommends this steak to be cooked rare to medium rare eight-ounce farm-raised, sage and peppercorn compound butter, buttermilk-mashed potatoes, seasonal vegetable 28.75

BRAISED WOLF RIDGE LAMB

PRAY, MT ask your server for today's cut of lamb, roasted root vegetables, creamy polenta, fried leeks 18.95

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

farm-raised trout, ground pistachios, parmesan cheese, artichokes, basil lemon butter,
wild rice pilaf, seasonal vegetable 20.75

BISON BURGER*

GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES eight-ounce, farm-raised, fresh tomato, romaine lettuce, onion, grilled black pepper parmesan roll, 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

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

linguine, sliced broiled chicken breast, light cream sauce with Italian sausage, fennel, peppers, parmesan cheese
6 oz. - 13.95 • 9 oz. - 18.95

RED BIRD NATURAL CHICKEN

Vermont maple syrup and mustard glaze, Greenwheat Freekeh™, seasonal vegetable 23.95

GRILLED PORK FLANK STEAK

chopped bacon, balsamic port wine reduction, buttermilk-mashed potatoes, seasonal vegetable 17.95

LASAGNA ROLL UPS VEGETARIAN

spinach, ricotta, parmesan, mozzarella cheese, marinara sauce, seasonal vegetable 14.95

SUN-DRIED TOMATO ENCRUSTED GARDEIN™ CHICK'N CUTLET VEGETARIAN

quinoa salad with kale, feta cheese and dried cranberries 17.95

Gardein™ is a chicken substitute made of soy, wheat and pea proteins



Healthy Preparation



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.