

MAMMOTH HOT SPRINGS



Canary Springs, Mammoth Hot Springs Jim Peaco August 1989

DINNER

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 10.95

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 11.25

CHARCUTERIE SAMPLER WITH MONTANA CHEESES



GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS,
NO FLATBREAD prosciutto, sopressata, Genoa
salami, Poor Orphan Whisper and Tinkers feta
cheeses, Amaltheia Dairy chèvre, mixed olives,
whole grain mustard, flatbread 15.95

HOT WINGS

bleu cheese dressing, celery 10.25

LOBSTER SEAFOOD RAVIOLI

asiago cream sauce, diced tomato,
white truffle oil 14.25

THAI CURRY MUSSELS

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

DUCK AND WILD MUSHROOM RISOTTO

GLUTEN-FREE roast duck,
sautéed wild mushrooms, duck glace, white
truffle oil, chives 11.75

COCKTAILS

WITH LOCALLY DISTILLED SPIRITS

HOT BUTTERED RUM

made from our famous recipe with local Wildrye Spiced Rum 6.25

HUCKLEBERRY MARGARITA

a twist on the classic margarita with Sauza Hornitos tequila, Grand Marnier and Wildbeary huckleberry mixer 8.50

COPPER CITY BULLDOG

locally distilled Headframe High Ore Vodka and Orphan Girl Bourbon Cream with a splash of root beer 7.50

MAMMOTH LEMONADE

44° North Huckleberry Vodka, lemonade and cranberry juice combine for a thirst quenching refresher 6.25

BEE STING

Montana Honey Moonshine combines with lemon and soda for this sting 7.25

HOT APPLE PIE

a blend of Wildrye Apple Pie and hot apple cider tempt in this warm treat 6.25

HUCKLEBERRY HOT CHOCOLATE

local Willie's Distillery Huckleberry Cream Liqueur combined with hot chocolate and topped with whipped cream 6.25

LOCALLY DISTILLED SPIRITS

Healy's Gin, Whyte Laydie Gin

Headframe High Ore Vodka

44° North Huckleberry Vodka

Stonehouse Montana White Rum

Wildrye Spiced Rum

Roughstock Rye Whiskey

Wyoming Whiskey, Wildrye Apple Pie

Headframe Orphan Girl Bourbon Cream

Willie's Huckleberry Cream Liqueur

Montana Honey Moonshine

SOUPS, CHILI & SIDES

ROASTED RED PEPPER WITH SMOKED GOUDA SOUP VEGETARIAN 4.25/5.95

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

FRENCH ONION SOUP GRATINÉE 6.50

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

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

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 4.95 • Sliced Broiled Chicken 4.95 • Gardein™ Chick'n 4.95

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 7.50/9.50

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

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 5.25 salad dressings include: ranch,
bleu cheese, thousand island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic-parmesan vinaigrette
and fat-free huckleberry vinaigrette • 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 10.50
288 CAL • 8.6 GM FAT • 334 MG SODIUM

ARUGULA SALAD WITH PARMESAN-CRUSTED CHICKEN 
GLUTEN-FREE REQUEST NO BAGUETTE grape tomatoes, mustard and olive oil dressing 10.50
280 CAL • 9.4 GM FAT

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 tortilla or hard shell
one trout taco 7.25 • two trout tacos 13.00

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 tortilla or hard shell
one bison taco 7.95 • two bison tacos 14.75

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

MONTANA FAMILY RANCHES BEEF MEATLOAF  CERTIFIED BY THE WESTERN SUSTAINABILITY EXCHANGE locally raised beef, rosemary gravy, buttermilk-mashed potato, sautéed spinach 18.95

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 29.75

BRAISED WOLF RIDGE LAMB

PRAY, MT ask your server for today's cut of lamb, roasted root vegetables, creamy polenta, fried leeks 19.95

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 15.50 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. - 14.25 • 9 oz. - 19.25

RED BIRD NATURAL CHICKEN

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

PORK CHOP

bone-in ten-ounce, sautéed mushroom and whole grain mustard sauce, buttermilk-mashed potatoes, seasonal vegetable 24.95

LASAGNA ROLL UPS VEGETARIAN

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

ZUCCHINI "NOODLES" VEGAN

roasted vegetable sauce 12.95 188 CAL • 6.2 GM FAT • 410 MG SODIUM



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.



Opal Terrace, Mammoth Hot Springs J Schmidt August 1977

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

Montana Trout Culture

Teton Waters Ranch

Market Day Foods

Poor Orphan Creamery

Wolf Ridge Lamb & Wool

Montana Natural Lamb

Tumblewood Teas

Cream of the West

Montana Milling

Timeless Farms

Wyoming Gourmet Beef

ecologix
Zenterra's Environmental Commitment

