

SOUPS, CHILI & SIDES

ROASTED RED PEPPER WITH SMOKED GOUDA SOUP
VEGETARIAN 4.25/5.95

HOME-MADE TUSCAN BEAN SOUP

VEGETARIAN/GLUTEN-FREE REQUEST
GLUTEN-FREE CRACKERS AND NO BREAD
winter greens 4.25/5.95

FRENCH ONION SOUP GRATINÉE 6.50

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

BLACK BEAN CHILI

VEGETARIAN with jalapeño cornbread
5.95/7.50 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

Sliced Gardein™ Chick'n 4.50

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


CAESAR SALAD

crisp romaine tossed with crunchy croutons, parmesan cheese, Caesar dressing, sliced baguette 7.25/9.25
GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE


ROASTED SWEET POTATO, QUINOA AND KALE SALAD

VEGETARIAN 9.95

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

HOUSE SALAD

 VEGAN mixed greens, grape tomatoes, shredded carrot, choice of dressing, sliced baguette 5.15 GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE
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 NO BREAD 35 CAL • 1 GM FAT 60 MG SODIUM

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

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.**



New Highland Terrace, Mammoth Hot Springs, John Good 1966

APPETIZERS

STEAMED EDAMAME

VEGAN/GLUTEN-FREE
steamed whole soybeans, extra virgin olive oil, sea salt 6.25
LOW SODIUM DIETS REQUEST NO SEA SALT


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

 farm-raised, house-smoked, boneless trout fillet, baguette slices, cream cheese, diced tomato, red onion 10.95
GLUTEN-FREE REQUEST
GLUTEN-FREE CRACKERS AND NO BAGUETTE

HOT WINGS

bleu cheese dressing, celery 10.25

BISON BRATWURST

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

SMALL PLATES

PLATES TO SATISFY

THE SMALLER APPETITE


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

CAVATAPPI PASTA

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

SANDWICHES AND SUCH

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 10.25

ROAST BEEF SANDWICH WITH MUSTARD AND DILL REMOULADE

cracked nine-grain bread, mustard and dill remoulade, sliced roast beef, romaine lettuce, crispy onions. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.95

ALPINE LACE SWISS CHEESE, APRICOT JAM AND TOASTED WALNUT PANINI

VEGETARIAN apricot jam, chopped roasted walnuts and low-fat Alpine Lace Swiss cheese pressed between a soft ciabatta roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.75

HALF SANDWICH WITH SOUP OR SALAD

design your own meal, choosing half of any of the sandwiches listed above and a side salad or cup of soup. Served with red and yellow tortilla chips 9.95

BISON BURGER GLUTEN-FREE REQUEST GLUTEN-FREE BUN NO FRENCH FRIES

eight-ounce farm-raised bison, grilled parmesan black pepper roll, romaine lettuce, fresh 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 14.95 ADDITIONAL FIXINGS 1.00 each

GRASS-FED BEEF BURGER- TETONIA, IDAHO GLUTEN-FREE REQUEST GLUTEN-FREE BUN

We proudly support local ranchers. Our beef burger is from pasture raised cattle from Teton Waters Ranch located in Teton Valley. Their cattle are humanely treated and have never received growth hormones or antibiotics.

one-third pound, grilled medium-well, fresh tomato, romaine lettuce, onion, cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.25 ADD FIXINGS 1.00 each • Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

GRILLED MAHI MAHI SANDWICH GLUTEN-FREE REQUEST GLUTEN-FREE BUN

grilled parmesan black pepper roll, pineapple salsa, green pepper, caramelized onion, teriyaki glaze. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.50

MONTE CRISTO

roasted turkey, thinly sliced ham, Swiss cheese, egg battered grilled sourdough bread, dusting of powdered sugar, side of raspberry jam. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.25

WILD ALASKA SALMON CLUB

cold-smoked wild Alaska salmon, wasabi mayonnaise, crispy natural applewood-smoked bacon, fresh tomato and romaine lettuce stacked on three slices of toasted cracked nine-grain bread. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 14.25

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

linguine, sliced broiled chicken, light cream sauce, Italian sausage, fennel, peppers, parmesan cheese, sliced baguette 13.95/18.95



Healthy Preparation



Menu items made with sustainable and/or organic ingredients



SUSTAINABLE FOOD AND OUR ENVIRONMENTAL COMMITMENT

You are what you eat. Xanterra believes that this old adage is particularly poignant when that fare is fueling the adventures of visitors to the world's first national park. Consequently, Xanterra has a company-wide goal of ensuring that at least 50% of its total food purchases are sustainable by 2016. To meet this goal, Xanterra focuses on food and beverage items that are:

- Produced within 500 miles
- From production systems that minimize harm to the environment
- Third-party certified or verified (such as Fair Trade, USDA Organic, GMO free, etc.)
- Vegetarian and/or vegan
- Having minimal impact on animal welfare (cage free, free range, no added hormones)

Over the years, Xanterra's sustainable cuisine program has grown to include products such as flour and bread products from Wheat Montana, natural prime rib from Harris Ranch, local goat cheese from Amaltheia Dairy, Mountina cheese from Vintage Cheese, Rainforest Alliance certified coffee, healthy grass-fed game including elk and bison, trout from Montana Trout Culture in Paradise Valley, grass-fed beef burger from Teton Waters Ranch in nearby Teton Valley, Idaho, produce from Field Day Farms in Bozeman, and a variety of beer and wine options sourced locally and/or certified organic.

As a part of our commitment, Xanterra certified the Mammoth Hotel Dining Room through the Green Restaurant Association, an organization that provides a way for restaurants to quantify their commitment to environmental sustainability. The Mammoth Dining Room is Xanterra's first certified green restaurant, and was the first 3-Star certified restaurant in Wyoming.

By supporting sustainable cuisine, Xanterra is not only providing high-quality, healthy food to our guests, but is helping to support local food systems and drive economic growth. Xanterra believes that we have a special role as a steward of Yellowstone to protect the environment for future generations—which is why we strive to provide *Legendary Hospitality with a Softer Footprint*. To learn more about our environmental programs, you can scan the code with your smartphone.



ecologiX
Xanterra's Environmental Commitment