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 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 Sliced Gardein™ Chick'n 4.95 Gardein™ is a chicken substitute made of soy, wheat and pea proteins

CAESAR SALAD

GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE crisp romaine tossed with crunchy croutons, parmesan cheese, Caesar dressing, baguette slices 7.50/9.50

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 9.75/11.75

SPINACH SALAD VEGETARIAN/

GLUTEN-FREE REQUEST NO BAGUETTE fresh spinach leaves, red onion, Maytag Bleu cheese, poppy seed dressing, baguette slices 8.95/10.95

ARUGULA SALAD WITH PARMESAN-CRUSTED CHICKEN

Gluten-free request no baguette grape tomatoes, mustard and olive oil dressing $10.50~288~\text{CAL} \bullet 9.4~\text{GM}$ fat

HOUSE SALAD WEGAN/GLUTEN-

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



APPETIZERS

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

HOT WINGS

bleu cheese dressing, celery 10.25

CHARCUTERIE SAMPLER WITH MONTANA CHEESES

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

SMALL PLATES

PLATES TO SATISFY THE SMALLER APPETITE

TROUT TACOS

s 💆

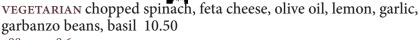
honey-cumin cilantro slaw, pan-fried farm-raised trout, sliced scallions, chipotle sour cream, salsa fresca, guacamole, red and yellow tortilla chips, choice of soft flour corn tortilla or hard shell one trout taco 7.25 • two trout tacos 13.00

BISON TACOS (S)



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

CAVATAPPI PASTA



288 CAL • 8.6 GM FAT • 334 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

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 10.75

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 10.50

GOURMET GRILLED CHEESE

griddled sourdough bread with smoked gouda, pepper jack and Swiss cheeses, tomato and arugula. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.95 with a hearty slice of Montana Family Ranches beef meatloaf 14.95

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 10.25

BISON BURGER W 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 15.50 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 10.75 ADD FIXINGS 1.00 each • Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

HAND-CARVED GRILLED REUBEN

corned beef, Swiss cheese, apple sauerkraut, grilled swirled rye bread, thousand island dressing. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.95

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 10.75

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 14.50

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 14.25/19.25



Healthy Preparation



Wenu 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.

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 and 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**

