

SOUPS, SALADS & SIDES

HOUSE-MADE SUMMER SQUASH SOUP WITH SALSA VERDE VEGETARIAN/ GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS 4.30/6.00

FRENCH ONION SOUP GRATINÉE 6.75

SALAD TOPPERS –

Add any of the following items to complete your salad!

Grilled Shrimp 6.95 Flaked Smoked Trout 4.95 Sliced Broiled Chicken 4.95 Sliced Gardein™ Chick'n 4.95 Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

CAESAR SALAD GLUTEN-FREE

REQUEST NO CROUTONS, NO BAGUETTE

crisp romaine lettuce tossed with crunchy croutons, parmesan cheese, Caesar dressing, sliced baguette 7.75/9.75

WARM GOAT CHEESE SALAD

fresh mixed greens, fried goat cheese croutons, natural applewood-smoked bacon, pine nuts, Dijon dressing, herb flatbread 9.95/11.95

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST

NO CROUTONS, NO BAGUETTE mixed greens, grape tomatoes, shredded carrot, choice of dressing, sliced baguette 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

FRENCH FRIES • BAKED BEANS STEAMED SEASONAL VEGETABLES

3.50 each

FRESH FRUIT SALAD 4.65

BURGERS

MONTANA RANCH BEEF BURGER 🕖



GLUTEN-FREE REQUEST GLUTEN-FREE BUN

We proudly support local ranchers. one-third pound, grilled medium-well, fresh tomato, leaf 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

BISON BURGER* GLUTEN-FREE REQUEST

GLUTEN-FREE BUN, NO FRENCH FRIES

eight-ounce, farm-raised bison, grilled parmesan black pepper roll, leaf lettuce, 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 15.95 additional fixings 1.00 each

BLACK BEAN BURGER VEGETARIAN

zesty house-made black bean burger, cornmeal bun, fresh tomato, leaf lettuce and onion. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.50

HEALTHY PLATES

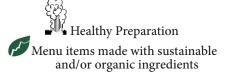
ARUGULA SALAD WITH PARMESAN-CRUSTED CHICKEN

grape tomatoes, mustard and olive oil dressing 10.75 288 CAL • 9.4 GM FAT

CAVATAPPI Wegetarian/Gluten-free request GLUTEN-FREE PASTA

chopped spinach, feta cheese, olive oil, lemon, garlic, garbanzo beans, basil 10.75

288 cal • 8.6 gm fat • 334 mg sodium



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 glutenfree areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free.

STARTERS & SMALL PLATES

MEDITERRANEAN SAMPLER PLATE VEGETARIAN hummus, baba ghanoush, tabbouleh, diced cucumber, diced tomato, kalamata olives, grilled garlic pita 11.25

ITALIAN PRIME RIB SLIDERS three mini-buns, sliced au jus dipped prime rib, mozzarella cheese, roasted green pepper, giardiniera 13.95

TACOS choice of soft flour corn tortillas or hard shell • Cajun cole slaw, pico de gallo, cheddar cheese, chipotle sour cream, cilantro, red and yellow tortilla chips, corn salsa • one bison taco 7.95 • one trout taco 7.25 two bison tacos 14.75 • two trout tacos 13.00

SMOKED TROUT PLATE GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS, NO BAGUETTE farm-raised, house-smoked, boneless trout fillet, cream cheese, diced tomato, red onion, baguette slices 11.50

POUTINE French fries, brown gravy, cheese curds 8.95

BLISTERED SHISHITO PEPPERS VEGAN/GLUTEN-FREE fried garlic 9.95

WARM BRIE sliced apple, seasonal fruit, sliced baguette, toasted walnuts 12.50

STEAMED EDAMAME VEGAN/GLUTEN-FREE steamed whole soybeans, extra virgin olive oil, sea salt 6.50

HOT WINGS spicy breaded, bleu cheese dressing, celery 10.25

SANDWICH BOARD

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 10.95

GOURMET GRILLED CHEESE GLUTEN-FREE REQUEST GLUTEN-FREE BUN, NO ONIONS

griddled sourdough bread, smoked gouda, pepper jack and Swiss cheeses, tomato, arugula. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.95

HALF SANDWICH WITH SOUP OR SALAD

design your own meal, choosing half of any of the sandwiches listed above and a house salad or cup of house-made gluten-free summer squash soup with salsa verde. Served with tortilla chips 10.75

SMOKED WILD ALASKA SALMON CLUB

cold-smoked wild Alaska salmon, wasabi mayonnaise, natural applewood-smoked bacon, fresh tomato and leaf lettuce stacked on three pieces of toasted cracked nine-grain bread. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 14.50

HUCKLEBERRY BRIE CHICKEN SANDWICH GLUTEN-FREE REQUEST GLUTEN-FREE BUN

telera roll, brie cheese, huckleberry sauce, lettuce, tomato. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 12.25

FRIED POLLOCK PO BOY

griddled hoagie roll, Sriracha sauce, Sriracha seasoned cole slaw, fried tortilla encrusted pollock. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 12.95

*"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

**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

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

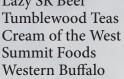
We work with the following partners:

YELLOWSTONE NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

Wheat Montana
Harris Ranch
Amaltheia Dairy
Rainforest Alliance
Quality Foods Distributing
Montana Milling
Timeless Farms
Poor Orphan Creamery
Wolf Ridge Lamb & Wool
Montana Natural Lamb

Big Dipper Ice Cream
Western Sustainability Exchange
Montana Wagyu Cattle Company
Montana Ranch Beef
Lazy SR Beef
Tumblewood Teas
Cream of the West





MHS/L2016