



Little Whirligig Geyser

## FIRST COURSES & SALADS

**Smoked Wild Alaska Salmon** 🌱 **GLUTEN-FREE** sliced cold-smoked wild Alaska salmon, grilled corn cakes, sour cream, red onion, capers 11.75

**Trout Cakes** 🌱 pumpkin seed pesto 10.25

**Snake River Pale Ale Bratwurst** 🌱 caramelized sweet onions, natural applewood-smoked bacon 9.75

**Hot Wings** spicy breaded, bleu cheese dressing, celery 9.95

**White Bean Dip** **VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO PITA** lemon basil pesto, roasted shiitake mushrooms, grilled garlic pita 7.95

**Roasted Red Pepper Smoked Gouda Soup** **VEGETARIAN** Cup 4.25 • Bowl 5.95

**Timeless Farms Yellow Split Pea Soup** 🌱 - **Conrad, Montana VEGAN/GLUTEN-FREE** REQUEST **GLUTEN-FREE CRACKERS** Cup 4.25 • Bowl 5.95

**House Salad** **VEGAN/GLUTEN-FREE REQUEST NO CROUTONS** mixed greens, grape tomatoes, carrot, dressing 4.95 salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, oil & vinegar, fat-free Dijon honey mustard, balsamic-parmesan vinaigrette and fat-free huckleberry vinaigrette

**Caesar Salad** **GLUTEN-FREE REQUEST NO CROUTONS** romaine, parmesan cheese, croutons, Caesar dressing 6.95/8.95

**Gourmet Wedge** 🌱 **GLUTEN-FREE** iceberg lettuce, grape tomatoes, red onion, hard boiled egg, natural applewood-smoked bacon, choice of dressing 7.50

**Spinach Salad** **VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS** dried cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing 8.50/10.50

**Salad Toppers** grilled shrimp 6.00 • sliced broiled chicken 4.50  
sliced Gardein™ chick'n 4.25 - Gardein™ is a chicken substitute made of soy, wheat and pea proteins

## SIGNATURE DINNER BUFFET

natural carved prime rib of beef, sautéed trout, deconstructed Caesar salad, creamed spinach, wild rice blend, Italian mushrooms, twice baked potatoes with fixings, soup, streusel fruit crisp Adult 27.25 • Child 10.95

## SPECIALTIES

Served with warm rolls. For a lower carb option whipped cauliflower may be substituted for potato or rice

**Bison Pot Roast**  cheddar polenta, roasted root vegetables, fried shallots 21.75

**Red Trout Hash**  red potatoes, asparagus, tomatoes, bacon, almonds, bell pepper, onion, garlic fennel relish 18.25

**New York Strip Steak** GLUTEN-FREE REQUEST NO ONION RINGS 10-ounce, maître d'hotel butter, buttermilk-mashed potato, buttermilk fried onion rings, seasonal vegetable 28.50

**Smoked Bison and Pheasant and Chicken Sausage**  all-natural farm-raised sausages with buttermilk-mashed potato, warm apple cider sauerkraut, whole grain mustard 15.95

**Pork Osso Buco** pork shank, red wine braising jus, buttermilk-mashed potato, roasted vegetables 20.50

**Griddled Lentil Cakes**  VEGETARIAN saffron basmati rice, tzatziki 16.50

**Linguine with Grilled Lemon Pepper Chicken** GLUTEN-FREE REQUEST GLUTEN-FREE PASTA lemon pepper chicken, broccoli florets, carrot batons, lemon sauce, basil olive oil, parmesan cheese 6-ounce pasta 13.50 • 9-ounce pasta 18.50

**Shrimp Creole** GLUTEN-FREE sautéed shrimp, brown rice, creole sauce, okra and chopped cilantro 15.95

**Vegetable Chow Mein with Fried Tempeh** VEGAN/GLUTEN-FREE REQUEST NO FRIED TEMPEH rice noodles, bok choy, water chestnuts, red onion, ginger, bell pepper, cashews, fried tempeh, fresh basil 6-ounce pasta 12.95 • 9-ounce pasta 16.95

**Grilled Quail**  Flathead cherry glaze, wild rice blend, seasonal vegetable 24.75



Menu items made with sustainable and/or organic ingredients

If you have food allergies, please inquire with your server regarding ingredients of menu items

Prices do not reflect taxes, a 1.1% utility fee or gratuities. A 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know

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## 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.