



Little Whirligig Geysler

## FIRST COURSES & SALADS

**Smoked Wild Alaska Salmon**  **GLUTEN-FREE** sliced cold-smoked wild Alaska salmon, grilled corn cakes, sour cream, red onion, capers 11.95

**Trout Cakes**  pumpkin seed pesto 10.50

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

**Hot Wings** spicy breaded, bleu cheese dressing, celery 10.25

**Steamed Edamame** olive oil, sea salt 6.25

**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 5.15 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 7.25/9.25



**Corn, Black Bean and Quinoa Salad** **VEGAN** mixed field greens 9.25

256 CAL • 14 GM FAT • 302 MG SODIUM

**Spinach Salad** **VEGETARIAN/GLUTEN-FREE** REQUEST NO CROUTONS dried cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing 8.75/10.75

**Salad Toppers** grilled shrimp 6.75 • sliced broiled chicken 4.75  
sliced Gardein™ chick'n 4.50 - 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, mashed potatoes, soup, croissant bread pudding with chocolate chips Adult 28.00 • Child 10.95

## SPECIALTIES

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

**Bison Pot Roast**  cheddar polenta, roasted root vegetables, fried shallots 22.50

**Red Trout Hash**  **GLUTEN-FREE** red potatoes, asparagus, tomatoes, bacon, almonds, bell pepper, onion, warm garlic fennel relish 18.95

**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 29.25


**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 gravy, buttermilk-mashed potato, roasted vegetables 21.95

**Bison Bolognese** **GLUTEN-FREE REQUEST GLUTEN-FREE PASTA** pappardelle, bison celeriac bolognese, shredded gruyere cheese 6-ounce pasta 14.25 • 9-ounce pasta 18.25



**Chicken Romesco** **GLUTEN-FREE REQUEST NO GREENWHEAT FREEKEH™** greenwheat Freekeh™, seasonal vegetable 19.50

**Wild Alaska Sockeye Salmon**  **GLUTEN-FREE** ginger-sesame beurre blanc, basmati rice, seasonal vegetable 23.75

 **Grilled Vegetable Skewers** **VEGAN/GLUTEN-FREE**  
red onion, red pepper, mushrooms, zucchini, grape tomatoes, balsamic glaze, roasted garlic chip, fried carrot curl, basmati rice 15.95 333 CAL • 4.3 GM FAT • 447 MG SODIUM

**Grilled Quail**  Flathead cherry glaze, wild rice blend, seasonal vegetable 25.50

 **Whole Grain Rotini Pasta** **VEGETARIAN** pesto, mushrooms, artichoke, tomato, fresh basil, parmesan cheese 11.95 370 CAL • 13 GM FAT • 790 MG SODIUM

 **Healthy Preparation**  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 or a 1.1% utility fee

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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.