



Old Faithful Geyser erupting as seen from Castle Geyser; Upper Geyser Basin, R. Robinson 1952

FIRST COURSES & SALADS

Smoked Wild Alaska Salmon  **GLUTEN-FREE** sliced cold-smoked wild Alaska salmon, corn fritters, sour cream, red onion, capers 12.95

Trout Cakes  pumpkin seed pesto 10.75

Vegetable Dip Trio **VEGETARIAN/GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO PITA** olive tapenade, sun-dried tomato and cream cheese puree, white bean puree, pita chips 10.95

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

Bean and Kale Soup **VEGAN/GLUTEN-FREE** Cup 4.25 • Bowl 5.95

House Salad **VEGAN/GLUTEN-FREE REQUEST NO CROUTONS** mixed greens, grape tomatoes, shredded carrot, dressing 5.25 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 7.50/9.50



Corn, Black Bean and Quinoa Salad  **VEGAN** mixed field greens 9.75

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 8.95/10.95

Salad Toppers grilled shrimp 6.95 • 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

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.

SIGNATURE DINNER BUFFET

natural carved prime rib, sautéed trout or huckleberry barbecue chicken thighs, green salad and fixings, soup, glazed carrots, green beans amandine, baked beans, mashed potatoes, wild rice pilaf, dip and chips, croissant bread pudding, fruit crisp

Adult 29.50 • Child 11.50


SPECIALTIES

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


Montana Family Ranches Beef Meatloaf  housemade, locally raised beef, rosemary gravy, buttermilk-mashed potato, sautéed spinach 18.95

Red Trout Hash  **GLUTEN-FREE** red potatoes, asparagus, tomato, bacon, almonds, bell pepper, onion, warm garlic fennel relish 20.75

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 30.95

Smoked Bison Bratwurst and Pheasant and Chicken Sausage  all-natural farm-raised sausages with buttermilk-mashed potato, warm apple cider sauerkraut, whole grain mustard 16.25



Pork Osso Buco pork shank, red wine gravy, buttermilk-mashed potato, roasted vegetables 22.95

Seafood Cioppino  shrimp, snow crab meat, mussels, wild Alaska sockeye salmon, tomato sauce, baguette 24.95

Wild Game Bolognese  **GLUTEN-FREE REQUEST GLUTEN-FREE PASTA** housemade bison and elk bolognese, pappardelle, parmesan cheese 6-ounce pasta 14.75 • 9-ounce pasta 18.75

Mustard and Maple Glazed Red Bird Natural Chicken  **GLUTEN-FREE REQUEST NO GREENWHEAT FREEKEH™** Greenwheat Freekeh™, seasonal vegetable 23.95

Wild Alaska Sockeye Salmon  **GLUTEN-FREE** ginger-sesame beurre blanc, basmati rice, seasonal vegetable 24.50

 **Grilled Marinated Vegetable Skewers**  **VEGAN/GLUTEN-FREE** red onion, red pepper, mushrooms, zucchini, grape tomatoes, balsamic glaze, basmati rice 16.25 333 CAL • 4.3 GM FAT • 447 MG SODIUM

Grilled Quail  Flathead cherry glaze, buttermilk-mashed potato, seasonal vegetable 26.25

 **Whole Grain Rotini Pasta**  **VEGETARIAN** pesto, mushrooms, artichoke, tomato, fresh basil, parmesan cheese 12.25 370 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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