



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

FIRST COURSES & SALADS

Smoked Wild Alaska Salmon  sliced cold-smoked wild Alaska salmon, corn fritters, sour cream, red onion, capers 13.25

Hummus Plate VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA diced cucumber, tomato, grilled garlic pita 8.50

Hot Wings spicy breaded, bleu cheese dressing, celery 10.25

Steamed Edamame steamed whole soy beans, olive oil, sea salt 6.50

Smoked Trout Ravioli with Sweet Corn and Farro 
lemon beurre blanc, brunoise of roasted tomato 7.25

Roasted Red Pepper Smoked Gouda Soup VEGETARIAN Cup 4.30 • Bowl 6.00

Bean and Kale Soup VEGAN/GLUTEN-FREE Cup 4.30 • Bowl 6.00

House Salad VEGAN/GLUTEN-FREE REQUEST NO CROUTONS fresh mixed greens, grape tomatoes, shredded carrot, choice of 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 crisp romaine lettuce, parmesan cheese, croutons, Caesar dressing 7.75/9.75



Corn, Black Bean and Quinoa Salad VEGAN/GLUTEN-FREE
mixed field greens 9.95 256 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 9.25/11.25

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



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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ENTREES

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

SIGNATURE DINNER BUFFET

natural carved prime rib, sautéed trout, green salad and fixings, soup,
glazed carrots, green beans amandine, Ranch House baked beans,
mashed potatoes, wild rice pilaf, dip and chips,
croissant bread pudding, fruit crisp Adult 29.50 • Child 11.50

Montana Family Ranches Beef Shepherd's Pie  locally raised beef,
tender carrots, onions and peas, potato crust, beef gravy, seasonal vegetable 15.95

Wild Alaska Sockeye Salmon Hash  red potatoes, asparagus, tomato,
bacon, almonds, bell pepper, onion, warm garlic fennel relish 24.75

Smoked Bison Bratwurst and Pheasant with 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 23.50

Chicken and Dumplings  gluten-free gnocchi, chicken and vegetable gravy,
diced chicken, shredded parmesan cheese, fresh thyme 17.95

Mustard and Maple Glazed Red Bird Natural Chicken  **GLUTEN-FREE**
buttermilk-mashed potato, seasonal vegetable 24.25

 **Roasted Spaghetti Squash** **VEGAN/GLUTEN-FREE**
roasted vegetable sauce 12.95 188 CAL • 6.2 GM FAT • 410 MG SODIUM

Grilled Quail  Flathead cherry glaze, buttermilk-mashed potato,
seasonal vegetable 26.50

 **Whole Grain Rotini Pasta** **VEGETARIAN/GLUTEN-FREE REQUEST GLUTEN-FREE PASTA**
pesto, mushrooms, artichokes, tomato, fresh basil, parmesan cheese 12.50
370 CAL • 13 GM FAT • 790 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 gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free.