

OBSIDIAN DINING ROOM **DINNER**

APPETIZERS

STEAMED EDAMAME

VEGAN/GLUTEN-FREE LOW SODIUM DIETS
REQUEST NO SEA SALT steamed whole
soybeans, extra virgin olive oil,
sea salt 6.25

CAJUN SHRIMP GLUTEN-FREE
six shrimp, andouille grit cake,
cream sauce 12.95

MONTANA NATURAL LAMB SLIDERS

mini brioche buns, mixed field greens,
tomato, goat cheese cream 13.95

HOT WINGS

bleu cheese dressing, celery 10.25

GAME SAUSAGE SAMPLER

GLUTEN-FREE wild boar sausage with
cranberries, smoked bison bratwurst,
pheasant and chicken sausage, braised red
cabbage, whole grain mustard 10.95

HUMMUS PLATE VEGAN

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

ARTICHOKE DIP

GLUTEN-FREE REQUEST CARROTS AND
CELERY AND NO GARLIC PITA
chopped artichoke hearts, parmesan
cheese, mayonnaise, sour cream,
mustard, grilled garlic pita 9.25

WAFFLE FRIES

bleu cheese sauce, peppercorns 8.25
Add chopped bacon Add 2.50

WHITE WINE STEAMED

MUSSELS garlic, fresh tomato,
grilled baguette slices 12.95

SOUPS, SIDES & SALADS

HOUSE-MADE BEAN AND KALE SOUP

GLUTEN-FREE Cup 4.25 • Bowl 5.95

FRENCH ONION SOUP GRATINÉE

blend of simmered onions, cheese-topped croutons 6.50

SWEET POTATO VEGETARIAN

stuffed with steamed broccoli sautéed with garlic,
feta cheese 6.95 125 CAL • 10.5 GM FAT • 571 MG SODIUM

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!

Broiled Chicken 4.95 • Gardein™ Chick'n 4.95
Gardein™ is a chicken substitute made of soy, wheat
and pea proteins

CAESAR SALAD

GLUTEN-FREE REQUEST NO CROUTONS

romaine lettuce, Caesar dressing, parmesan cheese,
croutons 7.50/9.50

HOUSE SALAD

mixed greens, grape tomatoes, shredded carrot, choice of
dressing 5.25 Salad dressings include: ranch, bleu cheese,
thousand island, vinaigrette, fat-free Dijon honey mustard,
oil & vinegar, fat-free huckleberry vinaigrette,
balsamic-parmesan vinaigrette

NO DRESSING NO BREAD 35 CAL • 1 GM FAT • 60 MG SODIUM

CORN, BLACK BEAN AND QUINOA SALAD

VEGAN/GLUTEN-FREE mixed field greens 9.75
256 CAL • 14 GM FAT • 302 MG SODIUM

SPINACH AND BABY KALE SALAD

fresh spinach, baby kale, red onion, dried cranberries,
candied walnuts, Maytag bleu cheese, croutons,
poppy seed dressing 8.95/10.95

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 and
• Support sustainable farming, fishing and business practices.

We work with the following partners:

Wheat Montana

Harris Ranch

Amaltheia Dairy

Rainforest Alliance

Montana Trout Culture

Teton Waters Ranch

Market Day Foods

Poor Orphan Creamery

Wolf Ridge Lamb & Wool

Montana Natural Lamb

Tumblewood Teas

Cream of the West

Montana Milling

Timeless Farms

Wyoming Gourmet Beef



ecologix
Zanterra's Environmental Commitment

OBSIDIAN DINING ROOM DINNER

MAIN COURSES

Main Courses served with demi loaf. For a lower carb option, whipped cauliflower may be substituted for potato, rice or polenta
We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

ROAST PRIME RIB OF NATURAL BEEF AU JUS

GLUTEN-FREE buttermilk-mashed potatoes,
seasonal vegetable - thin sliced available on request
7 oz. 21.50 • 10 oz. 25.00 • 14 oz. 29.75
Blackened seasoning add .50

BISON BURGER*

GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO
FRENCH FRIES eight-ounce, farm-raised, fresh tomato,
romaine lettuce, onion, grilled parmesan black
pepper roll, French fries. Choice of two fixings,
choose from American, bleu, cheddar, pepper
jack or Swiss cheeses, green pepper, bacon or
mushrooms 15.50 • additional fixings 1.00 each

WILD ALASKA SOCKEYE SALMON TOSTADA

pan-seared wild Alaska sockeye salmon, fried red
and blue corn tortillas, mixed field greens, honey-
lime vinaigrette, fire-roasted corn salsa, sour
cream, cilantro, chile lime rice 24.50

GRILLED LEMON SAGE CHICKEN

six-ounce lemon-marinated chicken breast,
house salad 10.25
295 CAL • 21 GM FAT • 237 MG SODIUM • SALAD DRESSINGS
NOT INCLUDED IN NUTRITIONAL ANALYSIS

POLENTA FRITTER VEGAN

portabella mushroom, red onion, zucchini, yellow
squash, roasted red pepper, balsamic drizzle,
seasonal vegetable 17.25

SEARED DUCK BREAST

Flathead cherry port glaze, Greenwheat Freekeh™,
seasonal vegetable 25.50



Healthy Preparation •



Menu items made with sustainable and/or organic ingredients

BISON SHORT RIBS

farm-raised, braised in Moose Drool ale, buttermilk-
mashed potatoes, roasted root vegetables 27.95

BISON TENDERLOIN

GLUTEN-FREE REQUEST NO DEMI-GLACE six-ounce,
crimini mushroom, sage and rosemary demi-glace,
garlic-mashed potatoes, seasonal vegetable 34.95

SAUTÉED TROUT BELLE MEUNIÈRE

farm-raised trout, sauté of capers, tomato, lemon
juice, parsley and titi shrimp, boiled potatoes,
seasonal vegetable 21.50
417 CAL • 14 GM FAT • 290 MG SODIUM

LINGUINE WITH SPICY PEANUT SAUCE

GLUTEN-FREE REQUEST GLUTEN-FREE PASTA
spicy peanut sauce, diced cucumber, red pepper,
chopped peanuts 12.50/16.50
add broiled chicken 4.95
add Gardein™ Chick'n 4.95
Gardein™ is a chicken substitute made of soy, wheat
and pea proteins



ROASTED SPAGHETTI SQUASH

VEGAN roasted vegetable sauce 12.95
188 CAL • 6.2 GM FAT • 410 MG SODIUM

RED BIRD NATURAL CHICKEN

prosciutto and gruyere stuffed, Dijon cream, garlic-
mashed potatoes, seasonal vegetable 24.50

PORK OSSO BUCO

pork shank, red wine braising jus, parmesan
polenta, roasted root vegetables,
lemon-thyme gremolata 22.95

*"Consuming raw or undercooked 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 1.1% utility fee

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.