# 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

### нот 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



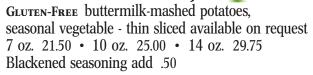
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Zenterra's Environmental Commitment

# OBSIDIAN DINING ROOM DINNER

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 KIB OF NATURAL BEEF AU JUS



# 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, honeylime 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

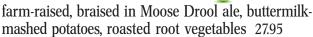
portabella mushroom, red onion, zucchini, yellow squash, roasted red pepper, balsamic drizzle, seasonal vegetable 17.25

# seared DUCK breast 🗑

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



### BISON SHORT RIBS 🖏



# BISON TENDERLOIN SO

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

### INGUINE WITH SPIC 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, garlicmashed potatoes, seasonal vegetable 24.50

### PORK osso buco

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

Healthy Preparation • 🦭 Menu items made with sustainable and/or organic ingredients

\*"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.