

Obsidian Dining Room LUNCH

We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

APPETIZERS

STEAMED EDAMAME

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

MONTANA NATURAL LAMB SLIDERS

Mini-brioche buns, mixed field greens, tomato,
goat cheese cream 13.95

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

HUMMUS PLATE VEGAN/GLUTEN-FREE

REQUEST CARROTS AND CELERY AND NO GARLIC PITA
Diced cucumber, tomato, grilled garlic pita 8.50

HOT WINGS

Bleu cheese dressing, celery 10.25

GAME SAUSAGE SAMPLE

GLUTEN-FREE Wild boar sausage with
cranberries, smoked bison bratwurst, pheasant
and chicken sausage, braised red cabbage, whole
grain mustard 10.75

BEVERAGES

RAINFOREST ALLIANCE DARK ROAST COFFEE 2.50

BELGIAN HOT CHOCOLATE 2.95/4.95

HOT CHOCOLATE 2.50

TUMBLEWOOD TEAS

BIG TIMBER, Mt 2.75
Chai, Cinnamon Bear, Early Gray Dawn,
Snappy Lemon Ginger, Peace of the Park,
Mountain Mint Chocolate

FINE TEAS FROM BIGELOW 2.50

SOFT DRINKS 2.50

Coke, Diet Coke, Root Beer, Sprite Zero

LEMONADE 2.50

HUCKLEBERRY LEMONADE 2.75

ICED TEA 2.50

MILK (skim or two percent) 2.50

ALL-NATURAL SOY MILK 2.75

CHOCOLATE MILK 2.50

V8 JUICE 2.75/3.50

SOUPS, SALADS & SIDES

HOUSE-MADE BEAN AND KALE SOUP

GLUTEN-FREE 4.25/5.95

FRENCH ONION SOUP GRATINÉE

Cheese-topped croutons 6.50

BISON CHILI WITH FRENCH FRIES

GLUTEN-FREE REQUEST NO FRENCH FRIES

Sharp cheddar cheese, red onions, French fries 6.95/8.50

VEGETARIAN CHILI WITH FRENCH FRIES

GLUTEN-FREE REQUEST NO FRENCH FRIES

Sharp cheddar cheese, red onions, French fries 6.25/7.75

SWEET POTATO

Stuffed with steamed broccoli sautéed with garlic and
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!

Sliced Broiled Chicken 4.95 • Gardein™ Chick'n 4.95

Gardein™ is a chicken substitute made of soy, wheat and pea proteins

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE Mixed greens, grape tomatoes, shredded carrot, your choice of dressing, sliced baguette 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

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS, NO BAGUETTE Crisp romaine lettuce, crunchy croutons, Caesar dressing, parmesan cheese, sliced baguette 7.50/9.50

SPINACH AND KALE SALAD Fresh spinach, kale, red onion, dried cranberries, candied walnuts, Maytag bleu cheese, croutons, poppy seed dressing 8.95/10.95

CORN, BLACK BEAN AND QUINOA SALAD

VEGAN/GLUTEN-FREE Mixed field greens 9.75

256 CAL • 14 GM FAT • 302 MG SODIUM

STEAMED SEASONAL VEGETABLE

FRENCH FRIES • BAKED BEANS 3.50 each

FRESH FRUIT SALAD 4.50



Healthy Preparation

Menu items made with sustainable and/or organic ingredients




Cistern Spring - silica terraces • Mark Marshall 1979

BURGERS

BISON BURGER * GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES


A half-pound farm-raised bison burger, fresh tomato, romaine lettuce, zesty onion, parmesan black pepper roll. Choice of steamed seasonal vegetable, side salad, baked beans or French fries and your 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

GRASS-FED BEEF BURGER  - TETONIA, ID GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES *We proudly support local ranchers. Our beef burger is from pasture raised cattle from Teton Waters Ranch located in Teton Valley. Their cattle are humanely treated and have never received growth hormones or antibiotics.* One-third pound, grilled medium-well, fresh tomato, romaine lettuce, onion, cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.75 • ADD FIXINGS 1.00 each • Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

BLACK BEAN BURGER VEGAN

House-made black bean burger, cornmeal bun and guacamole. Crisp romaine lettuce, tomato, onion, corn salsa, choice of steamed seasonal vegetable, side salad, baked beans or French fries 9.00

SANDWICHES


THE OLD FAITHFUL BLT 
Toasted cracked nine-grain bread, mayonnaise, fresh romaine lettuce, tomato, natural applewood-smoked bacon. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 9.95

GRILLED PARMESAN-CRUSTED TURKEY SANDWICH
Sourdough bread, parmesan cheese, sliced turkey, green peppers, onion, jack cheese, Thousand Island dressing. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 10.75

PASTRAMI SANDWICH WITH PEPPER JACK CHEESE AND RED ONION MARMALADE
Toasted soft ciabatta roll, red onion marmalade, whole grain mustard. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 10.95


HALF SANDWICH WITH SOUP OR SALAD
Design your own meal, choosing half of any of the sandwiches listed above and a house salad or cup of house-made bean and kale soup. Served with red and yellow tortilla chips 10.25

GRILLED PORTABELLA MUSHROOM SANDWICH  VEGETARIAN/GLUTEN-FREE REQUEST GLUTEN-FREE BUN Grilled portabella mushroom, grilled peppers, basil, goat cheese, cornmeal bun. Served with side salad. 9.95
308 CAL • 4.2 GM FAT • 419 MG SODIUM
SALAD DRESSING NOT INCLUDED IN NUTRITIONAL ANALYSIS

SMOKED BISON BRATWURST SANDWICH 
Telera roll topped with sliced farm-raised all-natural smoked bison bratwurst, apple sauerkraut and spicy brown mustard. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 12.25

SPECIALTIES

BLACKENED WILD ALASKA SALMON WRAP 
Lime cilantro rice, fresh spinach, corn salsa, bleu cheese, wasabi vinaigrette, herb garlic tortilla. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 12.50

LINGUINE WITH  SPICY PEANUT SAUCE
VEGETARIAN/GLUTEN-FREE REQUEST GLUTEN-FREE PASTA AND NO BAGUETTE Spicy peanut sauce, diced cucumber, red pepper, chopped peanuts. Served with sliced baguette 12.50/16.50
Add sliced broiled chicken 4.95
Add sliced Gardein™ Chick'n 4.95
Gardein™ is a chicken substitute made of soy, wheat and pea proteins

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

GRILLED LEMON SAGE CHICKEN 
Six-ounce lemon-marinated chicken breast, house salad 10.25 295 CAL • 21 GM FAT • 237 MG SODIUM
SALAD DRESSING NOT INCLUDED IN NUTRITIONAL ANALYSIS

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.

French fries are deep fried in oil that may contain gluten

*"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