

## Burgers

**French fries are deep fried in oil that may contain gluten** Our burgers are served with a pickle spear, fresh lettuce, tomato and onion and a choice of steamed seasonal vegetables or French fries. **Add a trip to our soup and salad bar for 5.50**

**FIXINGS** are **1.00** each. Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, bacon, sautéed mushrooms or green pepper

**GRASS-FED BEEF BURGER**  *gluten-free request gluten-free bun and no French fries* third-pound beef burger grilled medium-well, cornmeal bun **10.20** *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 received no growth hormones or antibiotics ever.*

**BISON BURGER** \*  *gluten-free request gluten-free bun and no French fries* half-pound farm-raised grilled bison burger, black pepper parmesan bun **14.95**

**LAMB BURGER**  five-ounce hand-pattied Montana Natural Lamb, goat cheese aioli, cornmeal bun **11.95**

**TURKEY BURGER**  
third-pound turkey burger, basil aioli, cornmeal bun **9.95**

## Signature Sandwiches

Served with choice of steamed seasonal vegetables or French fries  
**Add a trip to our soup and salad bar for 5.50**

**WILD ALASKA SALMON**  *gluten-free request gluten-free bun and no French fries* lime and green onion mayonnaise, whole grain croissant **14.95**

**PORTABELLA MUSHROOM SANDWICH**  
panko-crusted fried portabella mushroom cap with teriyaki mayonnaise, cornmeal bun **9.75**

**WILD GAME MEATLOAF SANDWICH**  
house-made bison and elk meatloaf, grilled sourdough bread, caramelized red onion, jack cheese, Dijonnaise **10.95**

## Dinner Only

Served with warm rolls  
**Add a trip to our soup and salad bar for 5.50**


**NATURAL PRIME RIB AU JUS**  *gluten-free request no au jus* mashed potato, seasonal vegetable  
7 oz. **20.75** • 10 oz. **24.25** • 14 oz. **29.00**

**SAUTÉED TROUT**   
leek, dill and tomato ragout, rice pilaf, seasonal vegetable **19.95**

**BACON WRAPPED WILD GAME MEATLOAF**   
mashed potato, rosemary gravy, seasonal vegetable **18.50**

**PAPPARDELLE WITH ROASTED TOMATO SAUCE**  
*gluten-free request gluten-free pasta* chopped basil, parmesan cheese 6 oz. pasta **12.95** • 9 oz. pasta **16.95**

 Healthy Preparation

 Menu items made with sustainable and/or organic ingredients  
If you have food allergies, please inquire with your server regarding ingredients of menued items

\*"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

Prices do not reflect taxes or a 1.1% utility fee

## Starters

**CHIPS AND SALSA** **4.50**  
Add guacamole **1.00** • Add sour cream **.50**

**HUMMUS PLATE** *gluten-free request carrots and celery, no garlic pita* **8.25**

**SPINACH ARTICHOKE DIP** *gluten-free request carrots and celery, no garlic pita* **9.25**

**HOT WINGS** **10.25**

**CHEESE QUESADILLA** **7.95**  
salsa fresca, sour cream, guacamole

## Grazing on Greens

 **SOUP AND SALAD BAR**


Graze on our fresh greens and accompaniments for your meal or take a stroll through as a complement to your meal. Our salad bar includes:


Fresh Salad Greens • Fresh Fruit Salad  
Cottage Cheese • Cheddar Cheese  
Diced Turkey • Chopped Bacon  
Sliced Beets • Grape Tomatoes • Onion • Cucumber  
Broccoli Florets • Shredded Carrot • Black Olives  
Kidney Beans • Pepperoncini • Croutons  
Sunflower Seeds • Soups - One Gluten-Free

**ADULTS 10.75 • CHILDREN 6.25**

**SOUP AND SALAD BAR WITH ENTRÉE 5.50**

## Salads and Such

**SPINACH SALAD WITH WILD ALASKA SOCKEYE SALMON**  *gluten-free request no flatbread* four-ounces grilled sockeye salmon, poppy seeds, grape tomatoes, citrus vinaigrette, flatbread triangles **13.95**

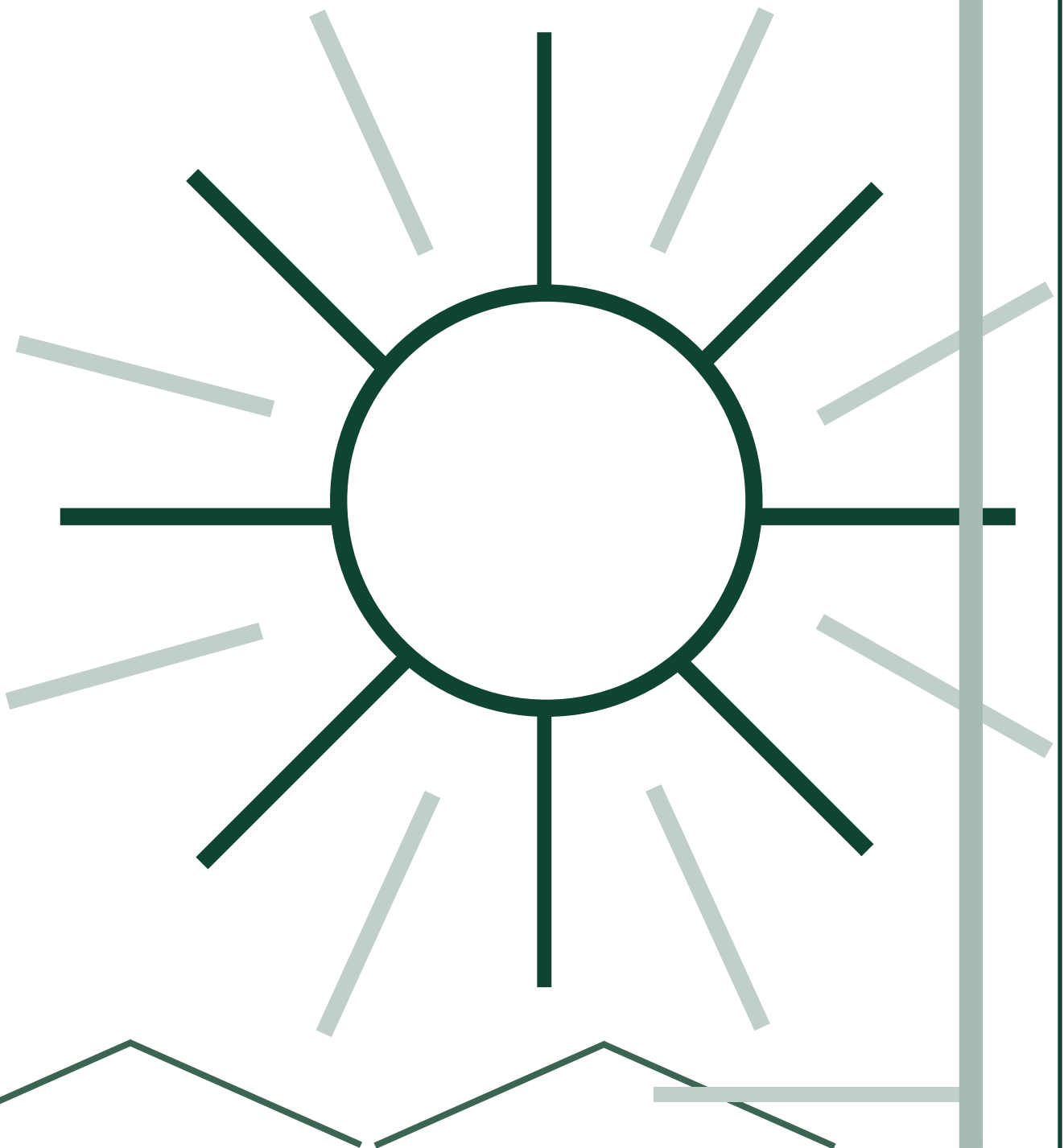
 **GREEN SALAD WITH CHICKEN, POACHED PEAR AND CARMELIZED PECANS** *gluten-free request no flatbread* mixed field greens, two-ounces grilled chicken breast, bleu cheese crumbles, green onion, caramelized pecans, vinaigrette, flatbread triangles **10.95** 365 cal 12 gm fat 521 mg sodium

**ELK JALAPEÑO CHEDDAR BRATWURSTS**  
mashed potato, warm apple sauerkraut, whole grain mustard **15.95**

## 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.

# CANYON LODGE



## SUSTAINABLE FOOD AND OUR ENVIRONMENTAL COMMITMENT

You are what you eat. Xanterra believes that this old adage is particularly poignant when that fare is fueling the adventures of visitors to the world's first national park. Consequently, Xanterra has a company-wide goal of ensuring that at least 50% of its total food purchases are sustainable by 2016. To meet this goal, Xanterra focuses on food and beverage items that are:

- Produced within 500 miles
- From production systems that minimize harm to the environment
- Third-party certified or verified (such as Fair Trade, USDA Organic, GMO free, etc.)
- Vegetarian and/or vegan
- Having minimal impact on animal welfare (cage free, free range, no added hormones)

Over the years, Xanterra's sustainable cuisine program has grown to include products such as flour and bread products from Wheat Montana, natural prime rib from Harris Ranch, local goat cheese from Amaltheia Dairy, Mountina cheese from Vintage Cheese, Rainforest Alliance certified coffee, healthy grass-fed game including elk and bison, trout from Montana Trout Culture in Paradise Valley, grass-fed beef burger from Teton Waters Ranch in nearby Teton Valley, Idaho, produce from Market Day Foods in Bozeman, and a variety of beer and wine options sourced locally and/or certified organic.

By supporting sustainable cuisine, Xanterra is not only providing high-quality, healthy food to our guests, but is helping to support local food systems and drive economic growth. Xanterra believes that we have a special role as a steward of Yellowstone to protect the environment for future generations—which is why we strive to provide ***Legendary Hospitality with a Softer Footprint.*** To learn more about our environmental programs, you can scan the code with your smartphone.

**ecologix**  
Xanterra's Environmental Commitment

