

MAIN COURSES

Our dinners are served with sliced baguette and flatbread. For a lower carb option whipped cauliflower may be substituted for polenta, potato or rice

WILD ALASKA

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 24.75



FARM-RAISED TROUT

pecan cornmeal-crust, honey butter, sweet potato hash, seasonal vegetable (*may contain small bones*)

20.95 346 CAL • 18.3 GM FAT • 251 MG SODIUM

NATURAL BEEF TENDERLOIN

GLUTEN-FREE six-ounce, tarragon green peppercorn sauce, buttermilk-mashed potato, seasonal vegetable 33.95

NATURAL PRIME RIB AU JUS

buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request

10 oz 25.75 • 14 oz 30.50

RED BIRD NATURAL

ROASTED CHICKEN

GLUTEN-FREE herb-roasted, buttermilk-mashed potato, seasonal vegetable 24.25

DUCK BREAST*

GLUTEN-FREE REQUEST NO GLAZE Flathead cherry and port glaze, buttermilk-mashed potato, seasonal vegetable 26.25

If you have food allergies, please inquire with your server regarding ingredients of menu items

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

Prices do not reflect taxes or a 1.1% utility fee

BISON BURGER*

GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES half-pound farm-raised bison, grilled parmesan black pepper roll, French fries, choice of two fixings - mushrooms, bacon, green pepper, American, cheddar, Swiss, pepper jack or bleu cheeses 15.95
additional fixings 1.00 each

BISON SHORT RIBS

farm-raised, braised in Moose Drool ale, buttermilk-mashed potato, seasonal vegetable 28.50

WILD GAME BOLOGNESE

GLUTEN-FREE REQUEST GLUTEN-FREE PASTA housemade bison and elk bolognese, fettuccine, parmesan cheese
6 oz pasta 14.75 • 9 oz pasta 18.95

WILD BOAR TENDERLOIN

GLUTEN-FREE molasses-brined roasted wild boar tenderloin, apple ginger glaze, buttermilk-mashed potato, seasonal vegetable 29.95

BRAISED WOLF RIDGE LAMB

PARADISE VALLEY, MONTANA

Ask your server for today's cut of lamb, roasted root vegetables, creamy polenta, fried leeks 20.50



POLENTA FRITTER VEGAN

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

200 CAL • 7.9 GM FAT • 632 MG SODIUM

SWEET POTATO GNOCCHI

sage brown butter sauce, roasted pecans, shredded parmesan, seasonal vegetable 14.95



Healthy Preparation



Menu items made with sustainable and/or organic ingredients.

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 • Support sustainable farming, fishing and business practices.

We work with the following partners: Wheat Montana • Harris Ranch • Amaltheia Dairy • Rainforest Alliance Summit Foods • Timeless Farms • Poor Orphan Creamery • Wolf Ridge Lamb & Wool • Montana Natural Lamb Montana Ranch Beef • Lazy SR Beef • Montana Wagyu Cattle Company • Western Sustainability Exchange Tumblewood Teas • Cream of the West • Montana Milling • Quality Foods Distributing • Big Dipper Ice Cream Western Buffalo

YELLOWSTONE

NATIONAL PARK LODGES

Legendary Hospitality by Xanterra



OBSIDIAN DINING ROOM DINNER

APPETIZERS

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

MONTANA NATURAL LAMB SLIDERS 
 three mini-brioche buns, feta cheese crumbles, mint aioli, sliced cucumber 13.95

SPINACH ARTICHOKE DIP
VEGETARIAN/GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA chopped artichoke hearts, spinach, parmesan cheese, sour cream, grilled garlic pita 9.50

HOT WINGS
 spicy breaded, bleu cheese dressing, celery 10.25

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

WAFFLE FRIES **VEGETARIAN**
 bleu cheese sauce, peppercorns 8.50
 with chopped bacon add 2.50

SOUPS & SALADS

ROASTED CORN CHOWDER **VEGETARIAN** 4.30/6.00

FRENCH ONION SOUP GRATINÉE 6.75

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!
 grilled shrimp 6.95 • sliced broiled chicken 4.95

Gardein™ Chick'n 4.95

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

CAESAR SALAD **GLUTEN-FREE REQUEST NO CROUTONS**
 romaine lettuce, parmesan cheese, croutons, Caesar dressing 7.75/9.75

HOUSE SALAD **VEGAN/GLUTEN-FREE REQUEST NO CROUTONS**
 mixed greens, grape tomatoes, shredded carrot, choice of dressing, salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic-parmesan vinaigrette and fat-free huckleberry vinaigrette 5.25

SPINACH SALAD **VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS**
 dried cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing 9.25/11.25



Grizzly bear sow and cub • John Good 1964

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.

SL/D2016