

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 23.75

BISON BURGER

GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES eight-ounce 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 14.95
additional fixings 1.00 each

NATURAL BEEF TENDERLOIN

GLUTEN-FREE SIX-OUNCE, tarragon green peppercorn sauce, buttermilk-mashed potato, seasonal vegetable 32.95

BRAISED WOLF RIDGE LAMB

Ask your server for today's cut of lamb, roasted root vegetables, creamy polenta, fried leeks 17.25

LINGUINE WITH **SPICY**

PEANUT SAUCE

GLUTEN-FREE REQUEST GLUTEN-FREE PASTA spicy peanut sauce, diced cucumber, red pepper, chopped peanuts 6-ounce pasta 11.95 • 9-ounce pasta 15.95
add sliced rotisserie chicken 4.75
add grilled shrimp 6.75 • add Gardein™ Chick'n 4.50
Gardein™ is a chicken substitute made of soy, wheat and pea proteins



Healthy Preparation



Menu items made with sustainable and/or organic ingredients.

MONTANA TROUT CULTURE

PARADISE VALLEY, MONTANA

pecan cornmeal-crust, honey butter, sweet potato hash, seasonal vegetable (*may contain small bones*)
26.25 346 CAL • 18.3 GM FAT • 251 MG SODIUM

BISON SHORT RIBS

farm-raised, braised in Moose Drool ale, buttermilk-mashed potato, seasonal vegetable 27.25

NATURAL PRIME RIB AU JUS

GLUTEN-FREE REQUEST NO AU JUS

buttermilk-mashed potato, seasonal vegetable
7 oz 20.75 • 10 oz 24.25 • 14 oz 29.00

PORK SCHNITZEL CORDON BLEU

panko breaded ham and mozzarella cheese filled pork loin, lemon espagnol, green peas, roasted potatoes 18.50

RED BIRD NATURAL ROTISSERIE CHICKEN

GLUTEN-FREE herb-roasted, buttermilk-mashed potato, seasonal vegetable 19.95

POLENTA FRITTER VEGAN

grilled portabella mushroom, red onion, zucchini, yellow squash, roasted red pepper, balsamic glaze 16.75 200 CAL • 7.9 GM FAT • 632 MG SODIUM

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

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, Montana 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.



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 10.50

HUMMUS PLATE VEGAN

GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA diced cucumber, tomato, grilled garlic pita 8.25

SPINACH ARTICHOKE DIP

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

HOT WINGS

spicy breaded, bleu cheese dressing, celery 10.25

CAJUN SHRIMP GLUTEN-FREE

six shrimp, andouille grit cake, cream sauce 12.25

WAFFLE FRIES

bleu cheese sauce, peppercorns 8.25

SOUPS & SALADS

GLUTEN-FREE OLIVE OIL ROASTED TOMATO BISQUE WITH BASIL OIL

4.25 /5.95

FRENCH ONION SOUP GRATINÉE 6.50

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!
grilled shrimp 6.75 • sliced rotisserie chicken 4.75

Gardein™ chick'n 4.50

Gardein™ 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
7.25/9.25

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 5.15

SPINACH SALAD GLUTEN-FREE REQUEST NO CROUTONS
dried cranberries, candied walnuts, red onion, Maytag bleu
cheese, poppy seed dressing 8.75/10.75



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/D2014