

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 12.25

HOT 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 10.75

HUMMUS PLATE

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

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 12.75

SOUPS, SIDES & SALADS

HOUSE-MADE BEAN AND KALE SOUP

GLUTEN-FREE Cup 4.25 • Bowl 5.95

FRENCH ONION SOUP GRATINÉE

cheese-topped croutons 6.50

SWEET POTATO VEGETARIAN

stuffed with steamed broccoli sautéed with garlic,
feta cheese 6.95

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!
Broiled 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, Caesar dressing, parmesan cheese,
croutons 7.25/9.25

HOUSE SALAD

mixed greens, grape tomatoes, shredded carrot, choice of
dressing 5.15 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 9.25
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

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 Field Day Farms 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


MAIN COURSES

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 RIB OF NATURAL BEEF AU JUS

 **GLUTEN-FREE** buttermilk-mashed potatoes, seasonal vegetable - thin sliced available on request
7 oz. 21.50 • 10 oz. 25.00 • 14 oz. 29.75
Blackened seasoning add .50


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 14.95 • additional fixings 1.00 each


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 24.50


WHOLE GRAIN ROTINI PASTA

 **VEGETARIAN • FOR THE LIGHTER APPETITE**
pesto, mushrooms, artichoke, tomato, basil, parmesan cheese 11.95
370 CAL • 13 GM FAT • 790 MG SODIUM


POLENTA FRITTER

 **VEGAN**
portabella mushroom, red onion, zucchini, yellow squash, roasted red pepper, balsamic drizzle 16.75


SEARED DUCK BREAST

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



BISON SHORT RIBS

 farm-raised, braised in Moose Drool ale, buttermilk-mashed potatoes, roasted root vegetables 27.95

BEEF TENDERLOIN

 **GLUTEN-FREE REQUEST NO FRIED SHALLOTS**
eight-ounce, béarnaise sauce, fried shallots, buttermilk-mashed potatoes, seasonal vegetable 32.95


SAUTÉED TROUT BELLE MEUNIÈRE

 
farm-raised trout, sauté of capers, tomato, lemon juice, parsley and titi shrimp, boiled potatoes, seasonal vegetable 20.75
417 CAL • 14 GM FAT • 290 MG SODIUM

LINGUINE WITH SPICY PEANUT SAUCE

GLUTEN-FREE REQUEST GLUTEN-FREE PASTA
spicy peanut sauce, diced cucumber, red pepper, chopped peanuts 11.95/15.95
add broiled chicken 4.75
add Gardein™ Chick'n 4.50
Gardein™ is a chicken substitute made of soy, wheat and pea proteins

RED BIRD NATURAL CHICKEN

 tomato and basil relish with balsamic vinegar, greenwheat Freekeh™, seasonal vegetable 23.95

PORK OSSO BUCO

pork shank, red wine braising jus, parmesan polenta, roasted root vegetables 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.**