

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 24.50

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 15.50
additional fixings 1.00 each

NATURAL BEEF TENDERLOIN

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

BRAISED WOLF RIDGE LAMB

PARADISE VALLEY, MONTANA

Ask your server for today's cut of lamb, roasted root vegetables, creamy polenta, fried leeks 19.95

LINGUINE WITH **SPICY**

PEANUT SAUCE VEGETARIAN

GLUTEN-FREE REQUEST GLUTEN-FREE PASTA spicy peanut sauce, diced cucumber, red pepper, chopped peanuts 6-ounce pasta 12.50 • 9-ounce pasta 16.50
add sliced broiled chicken 4.95
add grilled shrimp 6.95 • add Gardein™ Chick'n 4.95
Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins



Menu items made with sustainable and/or organic ingredients.



Healthy Preparation



MONTANA TROUT CULTURE

PARADISE VALLEY, MONTANA

pecan cornmeal-crust, honey butter, sweet potato hash, seasonal vegetable (*may contain small bones*) 27.00 346 CAL • 18.3 GM FAT • 251 MG SODIUM

BISON SHORT RIBS

farm-raised, braised in Moose Drool ale, buttermilk-mashed potato, seasonal vegetable 27.95

NATURAL PRIME RIB AU JUS

GLUTEN-FREE REQUEST NO AU JUS

buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request
7 oz 21.50 • 10 oz 25.00 • 14 oz 29.75

PORK SCHNITZEL

sauerkraut, warm potato salad, seasonal vegetable 19.95

RED BIRD NATURAL

ROASTED CHICKEN

GLUTEN-FREE herb-roasted, buttermilk-mashed potato, seasonal vegetable 23.95



POLENTA FRITTER

VEGAN

grilled portabella mushroom, red onion, zucchini, yellow squash, roasted red pepper, balsamic glaze 17.25 200 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

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

Montana Trout Culture

Teton Waters Ranch

Market Day Foods

Poor Orphan Creamery

Wolf Ridge Lamb & Wool

Montana Natural Lamb

Tumbleweed Teas

Cream of the West

Montana Milling

Timeless Farms

Wyoming Gourmet Beef

ecologiX
Zanterra's Environmental Commitment



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

HUMMUS PLATE VEGAN
GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA diced cucumber, tomato, grilled garlic pita 8.50

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 9.25

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 8.25
with chopped bacon add 2.50

SOUPS & SALADS

ROASTED CORN CHOWDER VEGETARIAN 4.25 /5.95

FRENCH ONION SOUP GRATINÉE 6.50

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!

grilled shrimp 6.95 • 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 7.50/9.50

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 8.95/10.95



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/D2015