

## SHAREABLES

## SOUPS, SALADS & SUCH

## MAIN COURSES

Our dinners are served with demi loaf and flatbread.  
For a lower carb option whipped cauliflower may be substituted for potato or polenta

### 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, goat cheese cream, tomato 13.95

### Artichoke Dip

*Vegetarian/Gluten-Free Request Carrots and Celery and No Garlic Pita*  
Chopped artichoke hearts, parmesan cheese, sour cream, mustard, grilled garlic pita 9.50

### Hot Wings

Spicy breaded, bleu cheese dressing, celery 10.25

### Waffle Fries *Vegetarian*

Bleu cheese sauce, peppercorns 8.50  
With chopped bacon add 2.50

### Smoked Trout Ravioli with Sweet Corn and Farro

Lemon beurre blanc, brunoise of roasted pepper 7.25

### Steamed Edamame

*Vegan/Gluten-Free Low-Sodium Diets Request No Sea Salt*  
Steamed whole soybeans, extra virgin olive oil, sea salt 6.50

### Mediterranean Sampler Plate *Vegetarian*

Hummus, baba ghanoush, tabbouleh, diced cucumber, diced tomato, kalamata olives, grilled garlic pita 11.25

### White Wine Steamed Mussels

Garlic, tomato, shallots, sliced grilled baguette 13.25

 Menu items made with sustainable and /or organic ingredients

### HEALTHY PREPARATION

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

### House-Made Bean and Kale Soup

*Gluten-Free / Vegetarian* 4.30/6.00

### French Onion Soup Gratinée 6.75

**Roasted Red Pepper with Smoked Gouda Soup**  
4.30/6.00

### Bison Chili with French Fries 6.95/8.50

**Vegetarian Chili with French Fries** 6.25/7.75

### Sweet Potato

Stuffed with steamed broccoli sautéed with garlic and feta cheese 6.95  
125 CAL • 10.5 GM FAT • 571 MG SODIUM

### Salad Toppers

Add either of the following items to complete your salad: Sliced Broiled Chicken 4.95  
Gardein™ Chick'n 4.95  
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 7.75/9.75

### 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

### Roasted Sweet Potato, Quinoa and Kale Salad *Vegetarian*

Mixed field greens 9.95

### Spinach Salad *Vegetarian/Gluten-Free Request No Croutons*

Dried cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing, croutons 9.25/11.25

### Arugula Salad with Parmesan Crusted Chicken

Grape tomatoes, mustard and olive oil dressing  
10.75 288 CAL • 9.4 GM FAT

### Natural Prime Rib Au Jus

Buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request  
10 oz. 25.75 • 14 oz. 30.50  
Thin slice available upon request  
Blackened add .50

### 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, chili lime rice 24.75

### Bison Tenderloin

*Gluten-Free* Six-ounce, crimini mushroom, sage and rosemary demi glace, buttermilk-mashed potato, seasonal vegetable 35.95

### Sautéed Trout Belle Meuniere

Farm-raised trout, sauté of capers, tomato, lemon juice, parsley and titi shrimp, boiled potatoes, seasonal vegetable 21.75  
417 CAL • 14 GM FAT • 290 MG SODIUM

### Duck Breast\* *Gluten-Free Request No Glaze*

Flathead cherry port glaze, buttermilk-mashed potato, seasonal vegetable 26.25

### Red Bird Natural Roasted Chicken

Prosciutto and gruyere stuffed, airline chicken breast, Dijon cream, buttermilk-mashed potato, seasonal vegetable 24.75

Prices do not reflect taxes or a 1.1% utility fee

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

#### 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 area and designated gluten-free areas do not exist. Based on this we cannot guarantee that any menu item is completely gluten-free.

### Bison Short Ribs

Farm-raised, braised in Moose Drool ale, buttermilk-mashed potato, roasted root vegetables 28.50

### Pork Osso Buco

Pork shank, red wine braising jus, parmesan polenta, roasted root vegetables, lemon-thyme gremolata 23.50

### Bison Burger\*

*Gluten-Free Request Gluten-Free Bun and No French Fries*  
Eight-ounce, farm-raised, fresh tomato, leaf 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 15.95  
Additional fixings 1.00 each

### Linguine with Spicy Peanut Sauce

*Gluten-Free Request Gluten-Free Pasta*  
Spicy peanut sauce, diced cucumber, red pepper, chopped peanuts 12.50/16.50  
Add Broiled Chicken 4.95  
Add Gardein™ Chick'n 4.95  
Gardein™ is a chicken substitute made of soy, wheat and pea proteins

### Roasted Spaghetti Squash *Vegan*

Roasted vegetable sauce 12.95  
188 CAL • 6.2 GM FAT • 410 MG SODIUM

### Polenta Fritter *Vegan*

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

*Our philosophy is simple—provide the highest quality food with the Softest Footprint. We do this 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 • Cream of the West • Wolf Ridge Lamb & Wool • Montana Natural Lamb • Montana Ranch Beef • Lazy SR Beef • Montana Wagyu Cattle Company • Western Sustainability Exchange • Tumblewood Teas • Montana Milling • Quality Foods Distributing • Big Dipper Ice Cream • Western Buffalo*

**YELLOWSTONE**  
NATIONAL PARK LODGES  
*Legendary Hospitality by Xanterra*



Photo:  
Snow dunes and tree in Hayden Valley;  
Neal Herbert; February 2016;



SNOW LODGE  
OBSIDIAN DINING ROOM  
DINNER