

APPETIZERS

Steamed Edamame

Vegan/Gluten-Free Low Sodium Diets Request No Sea Salt

Steamed whole soybeans, extra virgin olive oil, sea salt 6.50

Artichoke Dip

Gluten-Free Request Carrots and Celery and no Garlic Pita

Chopped artichoke hearts, parmesan cheese, mayonnaise, sour cream, mustard, grilled garlic pita 9.50

Mediterranean Sampler Plate

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

Waffle Fries

Vegetarian Bleu cheese sauce, peppercorns 8.50
Add chopped bacon add 2.50

Hot Wings

Bleu cheese dressing, celery 10.25

Game Sausage Sample

Gluten-Free Wild boar sausage with cranberries, smoked bison bratwurst, pheasant and chicken sausage, braised red cabbage, whole grain mustard 10.95

SOUPS, SALADS & SIDES

House-Made Bean and Kale Soup

Gluten-Free 4.30/6.00

French Onion Soup Gratinée

Cheese-topped croutons 6.75

Roasted Red Pepper with Smoked Gouda Soup

4.30/6.00

Bison Chili with French Fries

Gluten-Free Request No French Fries

Sharp cheddar cheese, red onion, French fries 6.95/8.50

Vegetarian Chili with French Fries

Gluten-Free Request No French Fries

Sharp cheddar cheese, red onions, 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**

Steamed Seasonal Vegetable 3.50

French Fries 3.50

Baked Beans 3.50

Fresh Fruit Salad 4.65

French Fries are deep-fried in oil that may contain gluten

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

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

House Salad

Vegan/Gluten-Free Request No Croutons, No Baguette

Mixed greens, grape tomatoes, shredded carrot, your choice of dressing, sliced baguette 5.25

No Dressing /No Bread: 35 CAL • 1 GM FAT • 60 MG SODIUM

Salad Dressings Include: *Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Fat-Free Dijon Honey Mustard, Oil & Vinegar, Fat-Free Huckleberry Vinaigrette, Balsamic-Parmesan Vinaigrette*

Caesar Salad

Gluten-Free Request No Croutons, No Baguette

Crisp romaine lettuce, crunchy croutons, Caesar dressing, parmesan cheese, sliced baguette 7.75/9.75

Roasted Sweet Potato, Quinoa and Kale Salad

Vegetarian

Mixed field greens 9.95

Spinach Salad

Vegetarian/Gluten-Free Request No Croutons

Fresh spinach, red onion, dried cranberries, candied walnuts, Maytag bleu cheese, croutons, poppy seed dressing 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**



HEALTHY PREPARATION



Menu items made with sustainable and /or organic ingredients

BURGERS

Bison Burger* *Gluten-Free Request Gluten-Free Bun and No French Fries*

A half-pound farm-raised bison burger, fresh tomato, leaf lettuce, onion, grilled parmesan black pepper roll. Choice of steamed seasonal vegetable, side salad, baked beans or French fries and your 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

Montana Ranch Beef Burger *Gluten-Free Request Gluten-Free Bun and No French Fries*

One-third pound, grilled medium-well, fresh tomato, leaf lettuce, onion, cornmeal bun. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 10.75
Additional Fixings 1.00 each - Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

Black Bean Burger *Vegan*

House-made black bean burger, cornmeal bun, guacamole, leaf lettuce, tomato, onion, and corn salsa,. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 9.50

SANDWICHES

The Old Faithful BLT

Toasted cracked nine-grain bread, mayonnaise, leaf lettuce, tomato, natural applewood-smoked bacon. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 10.25

Grilled Parmesan-Crusted Turkey Sandwich

Sourdough bread, parmesan cheese, sliced turkey, green peppers, onion, jack cheese, Thousand Island dressing. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 10.95

Pastrami Sandwich with Pepper Jack Cheese and Red Onion Marmalade

Toasted soft ciabatta roll, pastrami, pepper jack cheese, red onion marmalade, whole grain mustard. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 10.95

Gourmet Grilled Cheese *Gluten-Free request gluten-free bread*

Griddled sourdough bread, smoked gouda, pepper jack and Swiss cheeses, tomato, arugula. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 10.95

Half Sandwich with Soup or Salad

Design your own meal, choosing half of any of the sandwiches listed above and a house salad or cup of house-made Bean and Kale soup or Roasted Red Pepper with Smoked Gouda soup. Served with red and yellow tortilla chips 10.75

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

SPECIALTIES

Smoked Bison Bratwurst Sandwich

Soft ciabatta roll topped with sliced farm-raised all-natural smoked bison bratwurst, apple sauerkraut and spicy brown mustard. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 12.50

Blackened Wild Alaska Salmon Wrap

Lime cilantro rice, fresh spinach, corn salsa, bleu cheese crumbles, wasabi vinaigrette, herb garlic tortilla. Choice of steamed seasonal vegetable, side salad, baked beans or French fries 12.75

Linguine with Spicy Peanut Sauce

Vegetarian/Gluten-Free request Gluten-Free Pasta and No Baguette
Spicy peanut sauce, diced cucumber, red pepper, chopped peanuts, parsley 12.50/16.50

Add sliced broiled chicken 4.95

Add sliced 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

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.



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

Snow Lodge Obsidian Dining Room Lunch

