



Open Lodgepole Pine © Schmidt 1977

STARTERS & SIDES

SPICY SRIRACHA
WILD ALASKA COD BITES
 Roasted garlic and lemon aioli 9.50

HOT WINGS
 Spicy breaded, bleu cheese dressing, celery 10.75

PRIME RIB SLIDERS
 Three multi-grain mini buns, sliced prime rib,
 rosemary au jus, caramelized onion,
 horseradish cream 14.25

FRIED CALAMARI
 Fried red bell peppers, citrus jalapeño aioli 11.50

HUMMUS VEGAN/GLUTEN-FREE REQUEST
 CARROTS AND CELERY, NO PITA
 Diced cucumber, tomato, grilled garlic pita 8.95

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST NO
 CROUTONS, NO ROLL 156 CAL • 5.4 GM FAT • 329 MG SODIUM
 Fresh mixed greens, grape tomatoes, shredded
 carrot, choice of dressing. Served with a roll 5.50
 Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island,
 Vinaigrette, Oil & Vinegar, Fat-Free Dijon Honey Mustard,
 Fat-Free Huckleberry Vinaigrette, Balsamic Vinaigrette
 SALAD DRESSING AND BREAD NOT INCLUDED IN NUTRITIONAL ANALYSIS

NEW ENGLAND CLAM CHOWDER
 Cup 4.30 Bowl 6.00

LODGE-MADE TUSCAN BEAN SOUP VEGAN/
 GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS
 sweet corn relish Cup 4.30 Bowl 6.00

FRESH FRUIT SALAD 4.75

FRENCH FRIES • BAKED BEANS
STEAMED SEASONAL VEGETABLE 3.50 each

ENTRÉE SALADS - Served with a roll

SALAD TOPPERS - ADD ANY OF THE FOLLOWING ITEMS TO COMPLETE YOUR MEAL
 Sliced Fried Chicken Tenders 5.50 • Sliced Broiled Chicken 4.95 • Grilled Gulf Shrimp 7.95
 Sliced Gardein™ Chick'n 4.95 Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

GOAT CHEESE AND MAPLE-PECAN SALAD VEGETARIAN/GLUTEN-FREE REQUEST NO ROLL
 Mixed field greens topped with spicy maple pecans, red onion, red and yellow peppers,
 goat cheese crumbles and maple-black pepper dressing 10.25/12.25

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL
 Crisp romaine lettuce is topped with crunchy croutons, parmesan cheese and Caesar dressing 7.95/9.95

BURGERS

French fries are deep fried in oil that may contain gluten • Gluten-free buns and bread are available for a surcharge of .75

MONTANA RANCH BRAND BEEF BURGER GLUTEN-FREE REQUEST NO FRENCH FRIES
 We proudly support local ranchers. This one-third pound beef burger is grilled to medium-well and served with
 sliced tomato, leaf lettuce and onion on a cornmeal bun. Choice of side salad, steamed seasonal vegetable,
 baked beans or French fries 11.25 • Fixings 1.00 each • Choose from American, bleu, cheddar, pepper jack
 and Swiss cheeses, green pepper, bacon or mushrooms

BLACK BEAN BURGER VEGETARIAN
 A delicious vegetarian burger served on a cornmeal bun and topped with chipotle lime aioli, sliced tomato,
 leaf lettuce and onion. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.00

BISON BURGER GLUTEN-FREE REQUEST NO FRENCH FRIES
 Half-pound farm-raised bison burger served with two fixings, tomato, leaf lettuce and onion on a grilled parmesan
 black pepper roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries. Choose from
 American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms 16.50
 Additional Fixings 1.00 each



Whitebark Pine Richard Lake 1967

RED BIRD NATURAL CHICKEN BURGER
 Natural chicken burger topped with fresh mozzarella, roasted tomato relish
 and basil pesto aioli on a cornmeal bun. Choice of side salad,
 steamed seasonal vegetable, baked beans or French fries 11.25



Whitebark Pine Richard Lake 1967



Whitebark Pine Richard Lake 1967



Whitebark Pine Richard Lake 1967

SANDWICHES

French fries are deep fried in oil that may contain gluten • Gluten-free buns and bread are available for a surcharge of .75

ROASTED TURKEY WITH ALPINE LACE SWISS CHEESE

Cracked nine-grain bread topped with sliced roasted turkey, low fat Alpine Lace Swiss cheese, leaf lettuce, tomato and pesto mayonnaise. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.50

CARTER COUNTRY SMOKED BEEF BRISKET

French bread topped with garlic butter, smoked brisket, jack cheese, peach barbecue sauce and fried onion rings. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.95

SMOKED BISON BRATWURST SANDWICH

Telera roll topped with a sliced farm-raised all-natural smoked bison bratwurst, apple sauerkraut and spicy brown mustard. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 12.75

VEGETARIAN PHILLY SANDWICH

Grilled portabella mushrooms, sautéed peppers and onions with melted provolone cheese on a telera roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.75

SPECIALTIES

FARM-RAISED SAUTÉED TROUT GLUTEN-FREE REQUEST NO ROLL

Farm-raised trout with leek, dill and tomato ragout.
Served with a roll and side salad 13.25

WILD ALASKA FISH & CHIPS

Tortilla encrusted wild Alaska pollock is deep fried and served with French fries, cole slaw, hush puppies and a roll 14.25

SPINACH RAVIOLI

Roasted artichoke hearts, red and yellow roasted tomatoes, mushrooms, onion, garlic, vegetable broth, parmesan cheese and a roll 16.95

Add Sliced Fried Chicken Tenders 5.50 • Sliced Broiled Chicken 4.95 • Grilled Gulf Shrimp  7.95
Sliced Gardein™ Chick'n 4.95 Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins



Menu items made within 500 miles or with sustainable and/or organic ingredients

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

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

Prices do not reflect taxes or a 1.1% utility fee

G/18L

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 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:

Lazy SR Beef
Western Buffalo
Cream of the West
Montana Milling
Timeless Farms
Matt's Munchies
Wheat Montana

Harris Ranch
Amaltheia Dairy
Rainforest Alliance
Quality Foods Distributing
Varney Bridge Bakery
Poor Orphan Creamery
Wolf Ridge Lamb & Wool
Montana Natural Lamb
Big Dipper Ice Cream
Wyoming Legacy
Tumblewood Teas

Western Sustainability Exchange
Montana Wagyu Cattle Company
Yellowstone Grass Fed Beef
Plate & Pantry Gourmet Foods
Vintage Cheese of Montana
Northern Range Grass Fed Beef
Carter Country Beef
Tucker Family Farm
Montana Ranch Beef
Summit Foods
Trout Culture

YELLOWSTONE
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

