



MAMMOTH HOT SPRINGS

..... LUNCH MENU



STARTERS

◆ ◆

Smoked Trout Dip

Creamy smoked trout dip topped with pickled red onions, crispy capers, a sprinkle of fine herbs, served with crackers

Cheese & Charcuterie Plate

A selection of local cheddar, hot pepper jack, and fresh “MTZarella” cheeses, paired with whiskey sausage, coppa, soppressata, and salami, served with whole grain mustard, olives, cherry peppers, fresh berries, and crackers

Onion Rings ^{VG}

Thick-cut battered onions, fried until golden brown, served with zesty house dipping sauce

Pretzel Bites

Soft, warm pretzel pieces served with tangy mustard sauce and warm beer cheese dip

Bang Bang Shrimp

Crispy battered shrimp tossed in a tangy bang bang sauce. Served with wasabi aioli dipping sauce, garnished with scallions and sesame seeds

SOUP & SALADS

◆ ◆

Native 3 Sisters Soup ^{VG GF}

A delicious combination of sweet butternut squash, posole, and a medley of tender legumes
Cup | Bowl

Roasted Chicken

Noodle Soup

Tender roasted chicken with egg noodles and vegetables, in a savory broth
Cup | Bowl

Caesar Salad

Crisp romaine lettuce tossed in creamy Caesar dressing, Parmesan, and crunchy croutons
Half | Full

House Salad ^{VG}

Fresh mixed greens with tomatoes, cucumbers, shredded carrots, croutons, and your choice of dressing

Salad Toppers

Add grilled shrimp

Add sliced chicken breast

 Add sliced Gardein Chick'n ^V

Add grilled salmon

ENTREES

Bison French Dip

Warm bison pastrami with caramelized onions and Swiss cheese on a toasted hoagie bun, served with au jus for dipping. Served with your choice of French fries or side salad

Avocado Caprese Sandwich^{VG}

Toasted sourdough layered with creamy avocado, fresh mozzarella pearls, grape tomatoes, arugula, and microgreens, finished with olive oil and a drizzle of balsamic glaze

Tuna Salad Plate

Creamy tuna salad served on a bed of crisp leaf lettuce with sliced tomatoes and crackers

Western Bison Burger*

Juicy bison/Wagyu blend patty with pepper jack cheese, crisp bacon, tangy barbecue sauce, and a golden onion ring on a toasted bun. Served with your choice of French fries or side salad

California Chicken

Club Sandwich

Grilled chicken breast with cheddar cheese, crispy bacon, and avocado spread on toasted sourdough. Served with your choice of French fries or side salad

Pork Belly Hoagie

Tender pork belly with apple slaw and fresh cilantro, drizzled with sriracha aioli, served on a toasted hoagie roll. Served with your choice of French fries or side salad

Greek Salad ^{VG}

Crisp romaine tossed with cucumbers, red onions, grape tomatoes, feta cheese, Greek olives, and garbanzo beans, finished with a tangy red wine vinaigrette

Salad Toppers

Add grilled shrimp

Add sliced chicken breast



Add sliced Gardein Chick'n

Add grilled salmon

Substitute gluten-free bread or bun

V - Vegan

VG - Vegetarian

GF - Gluten Free

All menu items are prepared in a facility that contains major food allergens. Information on food allergens in menu items is available upon request.

 Menu items made with local, sustainable and/ or organic ingredients

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

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 not 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. Fried items are fried in oil that *may contain gluten*.