



Old Faithful Geyser erupting as seen from Castle Geyser; Upper Geyser Basin, R. Robinson 1952

FIRST COURSES & SALADS

Smoked Wild Alaska Salmon Spread smoked wild Alaska salmon spread, diced tomato, cucumber, capers, focaccia toast points 11.95

Hummus Plate VEGETARIAN diced cucumber, tomato, grilled garlic pita 9.25

Roasted Carrot Fries sriracha aioli, pepperoncini 7.25

Hot Wings spicy breaded, bleu cheese dressing, celery 11.25

Deep-Fried Smoked Trout Ravioli with Sweet Corn and Farro tomato and jalapeño salsa cruda, chipotle lime sour cream, cilantro 10.25

Roasted Red Pepper Smoked Gouda Soup VEGETARIAN Cup 4.30 • Bowl 6.00

Organic Golden Quinoa and Kale Soup VEGAN
8 oz Cup • 90 CAL • 225 GM FAT • 420 MG SODIUM Cup 4.30 • Bowl 6.00

House Salad VEGAN 156 CAL • 5.4 GM FAT • 329 MG SODIUM fresh mixed greens, grape tomatoes, shredded carrot, croutons, choice of dressing 5.75
salad dressings include: ranch, bleu cheese, Thousand Island, vinaigrette, oil & vinegar, fat-free Dijon honey mustard, balsamic vinaigrette and fat-free huckleberry vinaigrette
SALAD DRESSING AND BREAD NOT INCLUDED IN NUTRITIONAL ANALYSIS

Caesar Salad crisp romaine lettuce, parmesan cheese, croutons, Caesar dressing 7.95/9.95

Exotic Grains and Kale Salad VEGETARIAN macerated kale, grape tomatoes, exotic grains and roasted vegetable blend, red onion, Italian vinaigrette 10.95

Spinach Salad VEGETARIAN dried cranberries, candied walnuts, red onion, bleu cheese, croutons, poppy seed dressing 9.75/11.75
SMALL SALAD 379 CAL • 24.9 GM FAT • 655 MG SODIUM

Salad Toppers grilled Gulf shrimp 7.95 • sliced broiled chicken 5.95
sliced fried chicken tenders 5.50 • sliced Gardein™ Chick'n 5.95
Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

If you have food allergies, please inquire with your server regarding ingredients of menu items and gluten-free options

Prices do not reflect taxes or a 1.1% utility fee

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ENTREES

Served with warm rolls. For a lower carb option whipped cauliflower may be substituted for potato or rice. We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

SIGNATURE DINNER BUFFET

natural carved prime rib, trout, huckleberry chicken, green salad and fixings,
soup, glazed carrots, green beans amandine, Ranch House baked beans,
buttermilk-mashed potato, wild rice pilaf, dip and chips,
croissant bread pudding, fruit crisp Adult 32.95 • Child 11.50

Wild Alaska Sockeye Salmon  roasted tomato relish,
wild rice pilaf, chopped scallions, toasted sesame seeds, seasonal vegetable 26.50

Pork Osso Buco pork shank, red wine gravy,
buttermilk-mashed potato, roasted vegetables 25.95

New York Strip Steak  10-ounce, mushroom and roasted garlic sauce,
buttermilk-mashed potato, seasonal vegetable 31.50

Montana Family Ranches Braised Beef Meatballs  locally raised
beef, tomato and pepper braising sauce, Italian cheese, baby bakers,
seasonal vegetable 16.75

**Gourmet Macaroni and Cheese with
Elk Jalapeño Cheddar Bratwurst**  panko crust, jalapeño crisps 16.75

Penne with Local Lamb and Tomato Ragout  lamb ragout,
shredded parmesan cheese 6 ounce 16.75 • 9 ounce 20.75

Eggplant and Zucchini Rollatini **VEGETARIAN** roasted eggplant and zucchini,
cheese filling, marinara, fresh herb couscous, seasonal vegetable 14.25

Roasted Curry Vegetable Stew **VEGAN** roasted carrots,
cauliflower, potatoes, rutabagas, mushrooms and onions, coconut curry broth,
basmati rice, cilantro, grilled flatbread sticks 14.25

Red Bird Natural Chicken  bacon scallion cream sauce,
buttermilk-mashed potato, seasonal vegetable 24.95

Grilled Quail  Flathead cherry glaze, buttermilk-mashed potato,
seasonal vegetable 27.95

 Menu items made with sustainable and/or organic ingredients

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.