

# OBSIDIAN DINING ROOM DINNER

## APPETIZERS

DEEP- FRIED MENU ITEMS ARE FRIED IN OIL THAT MAY CONTAIN GLUTEN

DUCK WINGS sweet & spicy glazed 16.00

PRETZEL BITES AND FRIED CHEESE CURDS VG warm pretzel bites, fried cheese curds, mustard sauce 13.00

FRIED ELK RAVIOLI  hatch green chili salsa, lime crema, cilantro 19.00

GAME SAUSAGE CHARCUTERIE BOARD  rotating selection of game sausage, mustard trio, country bread, pickled vegetables 21.00

BEER-BATTERED ONION RINGS VG zesty sauce 10.00

BISON CARPACCIO\*  GF shaved parmesan, lemon, arugula, crispy capers, pickled onions 14.00

## SOUPS & SALADS

FOR A GLUTEN-FREE SALAD REQUEST NO CROUTONS

HOUSE SALAD v field greens, tomato, shredded carrot, crouton, choice of dressing 6.25

CAESAR SALAD romaine, shaved parmesan, garlic crouton, house-made anchovy dressing 9.00/12.00

SPINACH SALAD VG dried cranberries, red onion, bleu cheese crumbles, blood orange dressing, croutons 13.00

BISON CHILI  7.00/9.50

GOLDEN CURRY QUINOA & KALE SOUP  v 5.00/7.00

DEMI-BAGUETTE VG 2.50 each


## ENTREES

CRISPY DUCK LEG GF chimichurri, sweet corn & golden hominy succotash, corn nectar 31.00

FIRE-ROASTED MUSHROOM STEW v, GF potatoes, carrots, leeks, fine herbs 23.00

WILD BOAR North African spiced ragu, garlic chive pappardelle, curry yogurt 29.00

BISON SHORT RIBS  GF winter vegetable hash, pickled onion, braising jus 35.00

BISON BURGER\*  beer-washed cheese, applewood-smoked bacon, huckleberry jam, arugula, brioche bun, French fries 20.00


QUAIL buttermilk fried, cheddar grits, hot honey 29.00

SMOKED TOFU v, GF toasted five grains, root vegetables, whiskey barbecue sauce 22.00

IDAHO RED TROUT  GF parsnip puree, fire-roasted apple, winter citrus salad 29.00

GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

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

 Menu items made with sustainable and/or organic ingredients. • Prices do not reflect taxes or a 1.1% utility fee

## 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.

# SNOW LODGE WINE LIST

## A FEW WINE SUGGESTIONS FOR DINNER...

Wines are listed drier to sweeter for whites and from lighter to fuller body for reds

### SPARKLING WINES

- |     |                                      |       |
|-----|--------------------------------------|-------|
| * 1 | Korbel Brut Organic, Sonoma**        | 27.00 |
| * 2 | Mumm Napa Brut Prestige, Napa Valley | 40.00 |

### WHITE & BLUSH WINES

- |      |  |       |
|------|--|-------|
| * 3  | Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley**  | 29.00 |
| * 4  | Sauvignon Blanc, Honig, Napa Valley                        | 40.00 |
| * 5  | Chardonnay, Yellowstone**                                  | 25.00 |
| * 6  | Chardonnay, Alexander Valley Vineyards, Alexander Valley** | 32.50 |
| * 7  | Pinot Gris, King Estate, Oregon**                          | 36.00 |
| * 8  | Pinot Blanc, Steele, Santa Barbara                         | 36.00 |
| * 9  | Riesling, Chateau Ste. Michelle, Columbia Valley**         | 26.00 |
| * 10 | White Zinfandel, Beringer, California                      | 25.00 |

### RED WINES

- |      |  |       |
|------|--|-------|
| * 11 | Pinot Noir, De Loach, California                             | 30.00 |
| * 12 | Pinot Noir, Erath, Oregon**                                  | 36.00 |
| * 13 | Merlot, Bonterra Organic, Lake/Mendocino Coast               | 33.00 |
| * 14 | Merlot, Dusted Valley Vintners "Boomtown", Columbia Valley** | 30.00 |
| 15   | Zinfandel, Buehler, Napa Valley**                            | 39.00 |
| * 16 | Zinfandel, Seghesio, Sonoma                                  | 45.00 |
| * 17 | Red Blend, 14 Hands, Hot to Trot, Washington**               | 31.00 |
| * 18 | Cabernet Sauvignon, Yellowstone, California                  | 25.00 |
| * 19 | Cabernet Sauvignon, Rutherford Ranch, Napa Valley**          | 40.00 |
| * 20 | Cabernet Sauvignon, Valdemar, Walla Walla                    | 83.00 |
| 21   | Syrah, Dusted Valley Vintners, Columbia Valley               | 45.00 |

\* Wines sustainably, organically or biodynamically farmed

\*\* Indicates wines also served by the glass

### BY THE GLASS 6 oz/9 oz

- |                                 |            |                                   |             |
|---------------------------------|------------|-----------------------------------|-------------|
| Sparkling Wine, Korbel Brut NV  | 7.75       | Pinot Noir, Erath                 | 9.75/14.50  |
| Sauvignon Blanc, Ste. Michelle  | 7.50/10.75 | Merlot,                           |             |
| Chardonnay, Yellowstone         | 7.50/10.75 | Dusted Valley Vintners "Boomtown" | 8.50/12.50  |
| Chardonnay,                     |            | Zinfandel, Buehler                | 10.50/15.50 |
| Alexander Valley Vineyards      | 9.00/13.50 | Red Blend, 14 Hands, Hot to Trot  | 7.50/10.75  |
| Pinot Gris, King Estate         | 9.75/14.50 | Cabernet Sauvignon,               |             |
| Riesling, Chateau Ste. Michelle | 7.50/10.75 | Rutherford Ranch                  | 11.00/16.25 |
|                                 |            | Port, Fonseca Bin 27 NV           | 7.50        |

Souvenir Wine Glass 7.25

Souvenir Wine Glass with wine 6.00 - Price does not include wine selection