## OBSIDIAN DINING ROOM

## APPETIZERS

## PRETZEL BITES AND

FRIED CHEESE CURDS $v g$
Warm pretzel bites, fried cheese curds, mustard sauce 13.00

## DUCK WINGS

Sweet and spicy glazed 16.00

## BEER-BATTERRED ONION RINGS vg Zesty sauce 10.00

© FRIED ELK RAVIOLI
Hatch green chili salsa, lime crema, cilantro 19.00

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## SOUPS \& CHILI

## © GOLDEN CURRY OUINOA \& KALE SOUP <br> 5.00/7.00 <br> © BISON CHILI <br> Cheddar cheese, red onion 7.00/9.50

- VEGETARIAN CHILI Vg

Cheddar cheese, red onion 6.25/8.75

## DEMI-BAGUETTE vg

2.50 each

If you have food allergies, please inquire with your server regarding ingredients of menu items Prices do not reflect taxes or a $1.2 \%$ 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 is completely gluten-free.

SALADS

For a gluten-free salad ask for no croutons
HOUSE SALAD $v$
Mixed greens, grape tomatoes, shredded carrot, croutons, choice of dressing 6.25

Salad dressings include: Ranch, Bleu Cheese, Thousand Island, Italian

Vinaigrette, Oil \& Vinegar, Balsamic Vinaigrette

## CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, house-made anchovy dressing 9.00/12.00

## SPINACH SALAD $V G$

Dried cranberries, candied walnuts, red onion, bleu cheese crumbles, blood orange dressing, croutons, 13.00

## DESSERTS

Vanilla Bean Brûlée Cheesecake ${ }_{G F}$
Vanilla bean creme brûlée custard folded into a cheesecake batter, crispy baby oat crust 8.95

## Carrot Cake GF

Moist carrot cake studded with raisins, walnuts and pineapple. Topped with cream cheese icing and a drizzle of white chocolate ganache 8.95

## Ice Cream Sundae ${ }_{G F}$

Choice of hot fudge or berry 6.95

## Ice Cream ${ }_{G F}$

Huckleberry, Chocolate, Vanilla, No Sugar Added Butter Pecan, Mango Sorbet 6.95

## Yellowstone Caldera $G F$

A warm chocolate truffle torte with a molten middle 8.95
Sticky Toffee Pudding
Warm date cakes topped with caramel toffee sauce 8.95
Any Dessert A La Mode Add 3.95

## SANDWICHES \& SUCH

Sandwiches served with choice of side salad, or French fries
French fries are deep fried in oil that may contain gluten
Gluten-free buns or bread are available for a surcharge of 1.50
SMOKED BISON BRATWURST SANDWICH
Toasted roll, farm-raised smoked bison bratwurst, apple sauerkraut, spicy brown mustard 16.00

WILD BOAR CHOPPED CHEESE
Wild boar ragu, cheese fondue, shredded lettuce, tomato, hoagie roll 15.00
GRILLED CHICKEN MELT
Sourdough, bacon, avocado, white cheddar, smoked paprika aioli 16.00

## © BISON PASTRAMI REUBEN

Toasted rye bread, Swiss cheese, sauerkraut, Russian dressing 17.00

TURKEY AND SWISS CHEESE SANDWICH
Cracked nine-grain bread, herb mayonnaise, Swiss cheese, sliced turkey, tomato, leaf lettuce 15.00

## BURGERS

Burgers served with choice of side salad, or French fries
Additional fixings 1.00 each - Choose from:
American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms
French fries are deep fried in oil that may contain gluten
Gluten-free buns are available for a surcharge of 1.50
© MULVEY GULCH RANCH BEEF BURGER
half-pound, tomato, leaf lettuce, sliced onion, brioche bun, pickles 18.00
${ }^{\sigma}$ BEYOND BURGER ${ }^{\text {™ }} V G$
Plant-based burger, tomato, leaf lettuce, sliced onion, brioche bun, pickles 18.00


[^0]:    * "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"
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