

SHARED PLATES

HOUSE-SMOKED TROUT DIP

crackers, pickled red onion

PARMESAN TRUFFLE FRIES VG

BISON CARPACCIO *  GF shaved parmesan, lemon, arugula, crispy capers, pickled red onion

FRIED SHRIMP tempura batter, gochujang dip

MONTANA WAGYU BEEF SLIDERS

mini-brioche buns, Mountina beer-washed alpine cheese, zesty sauce, sweet garlic pickles, spicy microgreens

BLISTERED SHISHITO PEPPERS v, GF

Maldon sea salt, chili lime dip

PASTA

MUSHROOM TORTELLINI VG

mushroom garlic sauce, crispy mushrooms, fine herbs, parmesan cheese

CORN RAVIOLI VG charred corn relish, corn puree, microgreens, yuzu oil

LOBSTER MAC & CHEESE fontina and gruyere fondue, chives

SOUP & SALAD

ROASTED RED PEPPER SMOKED GOUDA SOUP VG

MAINE LOBSTER AND CORN CHOWDER

CAESAR SALAD crisp Romaine lettuce, croutons, parmesan, classic Caesar dressing

HOUSE SALAD v mixed greens, shredded carrot, grape tomatoes, croutons, choice of dressing. Salad dressings include: ranch, bleu cheese, Thousand Island, vinaigrette, oil & vinegar, balsamic vinaigrette

WEDGE SALAD GF baby iceberg lettuce, grilled bacon, pickled red onion, roasted tomato, smoked bleu cheese dressing

DEMI-BAGUETTE VG

Entrees served with one sauce and one side of your choice • We are happy to accommodate your vegetarian, vegan and gluten-free requests
Please inquire with your server

FROM THE GRILL ENTREES

10 oz CERTIFIED

ANGUS BEEF NY STRIP STEAK *  GF

6 oz PETITE FILET MIGNON * GF

12 oz BERKSHIRE PORK RIB CHOP GF

RACK OF LAMB *  GF

5.3 oz MULVEY GULCH RANCH BEEF BURGER

ADDITIONAL ENTREES

MARINATED TOFU v, GF

AIRLINE CHICKEN BREAST GF citrus & herb marinated

MARKET FISH *  GF with olive oil & lemon

SAUCES

Au Poivre GF, Horseradish Cream GF, Chimichurri GF, v, Red Wine Mustard GF, v, Huckleberry BBQ GF, Spicy Peanut Sauce VG

SIDES

MASHED POTATOES GF, VG


BAUSCH LOADED BAKED POTATO  GF

STEAMED ASPARAGUS GF, v

ROASTED WILD MUSHROOMS GF, VG

BUTTER-GLAZED CORN GF, VG

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

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

This restaurant is not an allergen-free environment. 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 1.2% utility fee

*"Consuming raw or under cooked 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 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.**



MAMMOTH HOT SPRINGS WINE LIST

A FEW WINE SUGGESTIONS FOR DINNER...

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

SPARKLING WINES

- 1 Korbel Brut, Sonoma**
- 2 Gloria Ferrer, Blanc de Noir, Sonoma

WHITE & BLUSH WINES

- 3 Sauvignon Blanc, 1,000 Stories, Lake/Mendocino County
- 4 Sauvignon Blanc, Honig, Napa Valley**
- 5 Pinot Blanc, Adelsheim, Chehalem Mountains
- 6 Chardonnay, Yellowstone, California**
- 7 Chardonnay, Columbia Crest H3, Horse Heaven Hills
- 8 Pinot Gris, Henry Estate, Oregon**
- 9 Rose of Cabernet Franc, Dunham Cellars, Columbia Valley
- 10 Gewürztraminer, Alexander Valley Vineyards, Alexander Valley
- 11 Riesling, Chateau Ste. Michelle, Columbia Valley**

RED WINE

- 12 Pinot Noir, Erath, Oregon
- 13 Pinot Noir, King Estate, Oregon**
- 14 Merlot, Kenwood, Sonoma**
- 15 Merlot, Columbia Crest H3, Horse Heaven Hills
- 16 Zinfandel, Predator, Lodi**
- 17 Zinfandel, Mauritsen, Dry Creek Valley
- 18 Red Blend, Three Legged Red, Dunham Cellars, Columbia Valley**
- 19 Cabernet Sauvignon, Rutherford Ranch, Napa Valley**
- 20 Cabernet Sauvignon, Amavi, Walla Walla
- 21 Cabernet Sauvignon, Honig, Napa Valley
- 22 Cabernet Sauvignon, Valdemar, Walla Walla**
- 23 Syrah, Alexander Valley Vineyards, Alexander Valley**

All wines listed above are sustainably, organically or biodynamically farmed

** Indicates wines also served by the glass

BY THE GLASS 6 oz/9 oz

Sparkling Wine, Korbel Brut	Pinot Noir, King Estate
Sauvignon Blanc, Honig	Merlot, Kenwood
Chardonnay, Yellowstone	Zinfandel, Predator
Pinot Gris, Henry Estate	Red Blend, Three Legged Red
Riesling, Chateau Ste. Michelle	Cabernet Sauvignon, Rutherford Ranch
	Cabernet Sauvignon, Valdemar
	Syrah, Alexander Valley
	Port, Fonseca Bin 27 NV
