



SHARED PLATES

HOUSE-SMOKED TROUT DIP  crackers, pickled red onion

PARMESAN TRUFFLE FRIES VG

BLISTERED SHISHITO PEPPERS VG, GF Maldon sea salt, chili lime dip

SOUPS & SALADS

MAINE LOBSTER & CORN CHOWDER 

ROASTED RED PEPPER SMOKED GOUDA SOUP VG

CAESAR SALAD crisp romaine lettuce, croutons, parmesan cheese, classic Caesar dressing

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

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

DEMI-BAGUETTE VG

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


LUNCH ENTREES

MARKET FISH TACOS  corn tortillas, avocado, pickled jalapeño, lime crema, cilantro


THE FOLLOWING ENTREES ARE SERVED WITH CHOICE OF FRENCH FRIES OR A SIDE SALAD. GLUTEN-FREE BUNS AND BREAD ARE AVAILABLE FOR A SURCHARGE

BISON BRATWURST  sub roll, sweet peppers and onions, mustard sauce

MULVEY GULCH RANCH

BEEF BURGER*  third-pound, brioche bun, fresh lettuce, tomato, onion, pickles
Add Fixings, extra charge - Choose from American, bleu, cheddar, pepper jack or swiss cheeses, green pepper, bacon or mushrooms

RED BIRD NATURAL CHICKEN SANDWICH  sourdough bread, bacon, avocado, roasted tomato, lettuce, herb aioli

MARINATED TOFU BANH MI  V demi-baguette, spicy peanut sauce, vegetable slaw, jalapeño, cilantro

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

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

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

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 LUNCH



New Highland Terrace, Mammoth Hot Springs, John Good 1966

Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh • Locally produced • Organic • Third-party certified • Support sustainable farming, fishing and business practices. We work with the following partners:

Franz Bakery
Amaltheia Dairy
Quality Foods Distributing
Plate & Pantry Gourmet Foods
Pitman Family Farms
Grand View Sheep Cheese
Yellowstone Soup Co.
Montana Wagyu Cattle Company
Western Sustainability Exchange

Garden City Fungi
Organically Grown Co.
B Bar Ranch
Wilcox Family Farms
Fresh Nature Foods
Montana Roots
Tumblewood Teas
Cream of the West
Montana Milling
Big Dipper Ice Cream
Oats in Coats
Fat Robin Orchard
Flathead Lake Cheese

Mountina Cheese
Bovine & Swine
Timeless Farms
Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Continental Sausage
Mt. Flour & Grain
Gluten-Free Prairie
Root Potato Chips
Bausch Farms
Swoffle

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®



MHS/L2024