

## SHARED PLATES

### HOUSE-SMOKED TROUT DIP

crackers, pickled red onion 15.00

### PARMESAN TRUFFLE FRIES VG 10.50

**BISON CARPACCIO\***  GF shaved parmesan, lemon, arugula, crispy capers, pickled red onion 15.95

**FRIED SHRIMP** tempura batter, gochujang dip 16.75

### MONTANA WAGYU BEEF SLIDERS

mini-brioche buns, Mountina beer-washed alpine cheese, zesty sauce, sweet garlic pickles, spicy microgreens 20.00

### BLISTERED SHISHITO PEPPERS V, GF

Maldon sea salt, chili lime dip 12.75

## PASTA

### MUSHROOM TORTELLINI VG

mushroom garlic sauce, crispy mushrooms, fine herbs, parmesan cheese 15.75/25.25

**CORN RAVIOLI** VG charred corn relish, corn puree, microgreens, yuzu oil 24.00

**LOBSTER MAC & CHEESE** fontina and gruyere fondue, chives 32.00

## SOUP & SALAD

**ROASTED RED PEPPER SMOKED GOUDA SOUP** VG 5.25/7.35

**MAINE LOBSTER AND CORN CHOWDER**  6.50/8.50

**CAESAR SALAD** crisp Romaine lettuce, croutons, parmesan, classic Caesar dressing 9.50/12.50

**HOUSE SALAD** V mixed greens, shredded carrot, grape tomatoes, croutons, choice of dressing 6.50  
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 14.75

**DEMI-BAGUETTE**  VG 3.50 each

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 45.00  
6 oz PETITE FILET MIGNON\* GF 49.00  
12 oz BERKSHIRE PORK RIB CHOP GF 36.00  
**RACK OF LAMB\***  GF 40.00  
5.3 oz MULVEY GULCH RANCH  
**BEEF BURGER** 16.95

## ADDITIONAL ENTREES

**MARINATED TOFU** V, GF 19.95  
**AIRLINE CHICKEN BREAST** GF citrus & herb marinated 29.00  
**MARKET FISH\***  GF with olive oil & lemon 28.00

## SAUCES 3.00

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

## SIDES 6.00

**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**	29.00
2	Gloria Ferrer, Blanc de Noir, Sonoma	42.00

## WHITE & BLUSH WINES

3	Sauvignon Blanc, 1,000 Stories, Lake/Mendocino County	40.00
4	Sauvignon Blanc, Honig, Napa Valley**	42.00
5	Pinot Blanc, Adelsheim, Chehalem Mountains	41.00
6	Chardonnay, Yellowstone, California**	29.00
7	Chardonnay, Columbia Crest H3, Horse Heaven Hills	36.00
8	Pinot Gris, Henry Estate, Oregon**	30.00
9	Rose of Cabernet Franc, Dunham Cellars, Columbia Valley	41.00
10	Gewürztraminer, Alexander Valley Vineyards, Alexander Valley	25.00
11	Riesling, Chateau Ste. Michelle, Columbia Valley**	28.00

## RED WINE

12	Pinot Noir, Erath, Oregon	38.00
13	Pinot Noir, King Estate, Oregon**	42.00
14	Merlot, Kenwood, Sonoma**	44.00
15	Merlot, Columbia Crest H3, Horse Heaven Hills	36.00
16	Zinfandel, Predator, Lodi**	33.00
17	Zinfandel, Mauritsen, Dry Creek Valley	42.00
18	Red Blend, Three Legged Red, Dunham Cellars, Columbia Valley**	41.00
19	Cabernet Sauvignon, Rutherford Ranch, Napa Valley**	61.00
20	Cabernet Sauvignon, Amavi, Walla Walla	69.00
21	Cabernet Sauvignon, Honig, Napa Valley	78.00
22	Cabernet Sauvignon, Valdemar, Walla Walla**	88.00
23	Syrah, Alexander Valley Vineyards, Alexander Valley**	38.00

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	8.00	Pinot Noir, King Estate	10.75/15.75
		Merlot, Kenwood	11.25/16.25
Sauvignon Blanc, Honig	10.00/15.00	Zinfandel, Predator	10.00/15.00
		Red Blend, Three Legged Red	10.25/15.25
Chardonnay, Yellowstone	8.50/13.00	Cabernet Sauvignon, Rutherford Ranch	15.25/19.25
Pinot Gris, Henry Estate	8.50/13.00	Cabernet Sauvignon, Valdemar	17.75/21.75
		Syrah, Alexander Valley	10.00/15.00
Riesling, Chateau Ste. Michelle	8.00/12.50	Port, Fonseca Bin 27 NV	8.00

Souvenir Wine Glass 7.25

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