

LAKE YELLOWSTONE HOTEL DINNER

Cocktails

Lake 75

GREAT GRAY GIN, LEMON JUICE
HUCKLEBERRY PUREE, SPARKLING WINE 14.00

Fernet Cascade

BURRONE FERNET, ORANGE LIQUEUR,
LIME JUICE AND SODA WATER 14.50

307 Dirty Martini

307 VODKA, OLIVE BRINE, DRY VERMOUTH 20.00

Mocktails

E.C. Waters Elixir

CUCUMBER, LIME, SODA WATER 5.50

Storm Point Sipper

HUCKLEBERRY, LIME, MINT,
GINGER BEER 8.50

Espresso Drinks

Cafe Latte 4.75

Cappuccino 4.75

Espresso 3.50

Double any Espresso Drink add 1.00

Flavorings .80 each

Substitute Oat Milk 

or Unsweetened Almond Milk  add 1.50

Appetizers

Coquilles St-Jacques GF

SCALLOPS BROILED IN WINE & CREAM,
FONTINA CHEESE, MUSHROOM PUREE 22.00

Frites A La Truffe VG,GF

PARMESAN TRUFFLE FRIES 10.50

Escargot Bourguignonne GF

SNAILS BROILED WITH GARLIC & HERB
BUTTER, SLICED BAGUETTE 18.00

Huitres Mignonette* GF

OYSTERS ON THE HALF SHELL,
VINEGAR & SHALLOT SAUCE 19.00

Charcuterie & Fromage

SELECTION OF LOCAL CHEESES & MEATS,
MUSTARD TRIO, JAM, BAGUETTE 22.00

Soup & Salads

Salade Maison V,GF

FIELD GREENS, CARROT, CUCUMBER,
GRAPE TOMATOES, TOASTED WALNUTS,
CHOICE OF DRESSING 7.50

Tuna Salade Nicoise*

SEARED AHI, SWEET GEM LETTUCE,
HARICOT VERTS, OLIVES,
GRAPE TOMATOES, RED POTATO, HARD
BOILED EGG, SHALLOT VINAIGRETTE 24.00

Salade De Tomates VG,GF

HEIRLOOM TOMATO, BURRATA, BASIL,
PICKLED ONION, OLIVE OIL,
CHAMPAGNE VINEGAR 14.75

Soup Du Jour 5.25/7.35

Demi-Baguette 3.50

*"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

• 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 MADE WITHIN 500 MILES OR WITH SUSTAINABLE AND/OR ORGANIC INGREDIENTS.



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Entrees

Trout Meuniere GF

WINE-POACHED POTATO, HARICOT VERTS,
BROWN BUTTER & LEMON SAUCE 31.00

Olive Oil-Poached Halibut GF

ARTICHOKE BARIGOULE,
CONFIT GRAPE TOMATOES,
MICROGREENS 33.75

Vegetable Stuffed Crepes ^{VG}

ROASTED MUSHROOMS, TOMATOES
AND ARTICHOKES, LENTILS, LEEKS,
MICROGREENS, YUZU OIL 25.00

Steak Au Poivre* ^{GF}

12-OUNCE NY STRIP, POMMES PUREE,
ASPARAGUS, BRANDY-PEPPERCORN SAUCE
49.00

Coq Au Vin

BRAISED CHICKEN LEG
WITH BURGUNDY WINE SAUCE,
BACON LARDONS & MUSHROOMS 28.00

Smoked Tofu ^{V, GF}

SMOKED TOFU, SUMMER RATATOUILLE,
MICROGREEN SALAD 23.00

Cassoulet

JACKALOPE SAUSAGE WITH PORK,
RABBIT & ANTELOPE,
DUCK CONFIT, STEWED WHITE BEANS 31.50

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

Desserts

Yellowstone Caldera ^{GF}

A WARM CHOCOLATE TRUFFLE TORTE
WITH A MOLTEN MIDDLE 9.25

Sticky Toffee Pudding

CARAMEL TOFFEE SAUCE OVER
A LAYER OF WHIPPED CREAM AND LIGHTLY
SPICED SPONGE CAKE SPECKLED WITH
FINELY CHOPPED DATES 9.25

Local Ice Cream from Big Dipper

ASK YOUR SERVER FOR
TODAY'S SELECTIONS 5.95

Butter Pecan Ice Cream ^{GF}

NO SUGAR ADDED, REDUCED FAT 5.95

Mango Sorbet ^{GF} 5.95

Basque Cake

LOCALLY MADE DENSE YELLOW CAKE
FILLED WITH VANILLA PASTRY CREAM.
SERVED WITH BRANDIED
FLATHEAD CHERRIES 13.75

Blueberry Cobbler Cheesecake

BLUEBERRY COMPOTE SWIRLED INTO
A WHITE CHOCOLATE AND VANILLA
CHEESECAKE 9.25

Any Dessert À La Mode  ADD 4.25

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.**