

# MAMMOTH HOT SPRINGS DINNER

## SMALL PLATES

**PARMESAN TRUFFLE FRIES** VG  
Parmesan cheese, white truffle oil, fine herbs

**BLISTERED SHISHITO PEPPERS** VG,GF  
Seared lemon, calabrian chili & lime dip, Maldon sea salt

**CHICKEN WINGS**  
Huckleberry barbecue sauce, bleu cheese dressing, celery


 **HOUSE-SMOKED TROUT DIP**  
Pickled red onion, crispy capers, crackers

**CAJUN SHRIMP**  
Andouille grit cake, Cajun seasoning, Cajun cream sauce


 **MONTANA WAGYU BEEF SLIDERS**  
Mini-brioche buns, Mountina beer-washed alpine cheese, bistro sauce, sweet garlic pickles, spicy micro-greens

## SALADS


**SALAD TOPPERS**  
Add any of the following items to complete your salad:  
Grilled Shrimp

 Flaked Smoked Trout  
 Sliced Chicken Breast  
Gardein™ Chick'n V

**CAESAR SALAD**  
Romaine lettuce, parmesan cheese, croutons, Caesar dressing


 **WARM GOAT CHEESE SALAD**  
Mixed field greens, chopped applewood-smoked bacon, shaved apples and radish, fried Amaltheia Dairy goat cheese croutons, candied walnuts, Dijon dressing

**CAPRESE SALAD** VG  
Heirloom tomatoes, mozzarella cheese, balsamic glaze, basil

 **GARDEN SALAD** VG  
Spring mix, kale, radish, heirloom tomatoes, cucumber, shaved fennel, roasted beets, lemon sumac vinaigrette

**HOUSE SALAD** V  
Field greens, grape tomatoes, sliced cucumber, shredded carrot, croutons, choice of dressing  
*Salad dressings include: Ranch, Bleu Cheese, Thousand Island, Italian Vinaigrette, Oil & Vinegar, Balsamic Vinaigrette*

**All menu items are prepared in a facility that contains major food allergens.  
Information on allergens in food items is available on request.**  
\* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food-borne illness"

 Menu items made with local, sustainable and/or organic ingredients  
GF - Gluten-free    VG - Vegetarian    V - Vegan

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## ENTREES


 **ROASTED HALF-CHICKEN** GF  
Chimichurri rubbed, crispy white cheddar polenta, hot honey glazed carrot

 **PETITE FILET MIGNON\*** GF  
6 oz beef filet, huckleberry demi glace, roasted potatoes, seasonal vegetable

**HANGER STEAK with FRITES\***  
8 oz marinated beef hanger steak, herb oil aioli, seasonal vegetable, French fries


**MARKET FISH**  
Ask your server for tonight's selection

 **SUMAC-CRUSTED IDAHO RED TROUT**  
Three Sisters succotash, wild rice mix, corn bread with hot honey-glaze

 **BISON BURGER**  
5.3 oz patty, tomato, leaf lettuce, sliced onion, brioche bun, French fries  
*Fixings each - American, bleu, cheddar, pepper jack or Swiss cheeses  
each - green pepper or mushrooms, - bacon*

**PORK FLAT IRON**  
Warm wilted cabbage slaw, roasted potatoes, stone-ground mustard sauce

## VEGETARIAN & VEGAN ENTREES

 **PASTA PRIMAVERA** VG  
Garlic parmesan penne, zucchini, summer squash, red onion, bell pepper, mushrooms, tomato, asparagus, cream sauce, fresh basil

**CAULIFLOWER STEAK** V  
Southwest spice, vegan grits, spinach, black bean puree

**PORTABELLA MUSHROOM BURGER** V  
Pretzel roll, marinated portabella mushroom, avocado smash, chimichurri seasoned peppers and onions, tomato, leaf lettuce

## SOUPS

**ROASTED RED PEPPER SMOKED GOUDA SOUP** VG

 **SOUP of the DAY**

**SISTER SCHUBERT'S DINNER ROLLS** 1 each