

MAMMOTH HOT SPRINGS LUNCH

SMALL PLATES

Deep-fried menu items are fried in oil that may contain gluten

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 your salad:

Grilled Shrimp

 Sliced Chicken Breast

 Flaked Smoked Trout

Gardein™ Chick'n V

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

GARDEN SALAD VG

Spring mix, kale, radish, heirloom tomatoes, cucumber, shaved fennel, roasted beets, lemon sumac vinaigrette

CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

CAPRESE SALAD VG

Heirloom tomatoes, mozzarella cheese, balsamic glaze, basil

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

BETWEEN TWO SLICES

Served with choice of side salad or French fries

French fries are deep fried in oil that may contain gluten

Gluten-free buns are available for a surcharge of 1.50

GRILLED PARMESAN-CRUSTED TURKEY SANDWICH

Sourdough bread, parmesan cheese, sliced turkey, onion, peppers, Jack cheese, Thousand Island dressing

RED BIRD NATURAL CHICKEN BURGER

Brioche bun, natural chicken patty, herb mayonnaise, leaf lettuce, avocado smash, roasted tomato, bacon

PORTABELLA MUSHROOM BURGER V

Pretzel roll, marinated portabella mushroom, avocado smash, chimichurri seasoned peppers and onions, tomato, leaf lettuce

BISON BURGER

One-third pound patty, tomato, leaf lettuce, sliced onion, brioche bun

Fixings each - American, bleu, cheddar, pepper jack or Swiss cheeses

each - green pepper or mushrooms - bacon

PORK BELLY BAHN MI

Baguette, house-made kimchi, pork belly, cilantro-sriracha aioli, house-made pickles

SMOKED SALMON BLT

Toasted nine-grain bread, cold-smoked salmon, wasabi mayonnaise, applewood-smoked bacon, fresh tomato, leaf lettuce

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SOUPS

 SOUP of the DAY


ROASTED RED PEPPER
SMOKED GOUDA SOUP ^{VG}

SISTER SCHUBERT'S
DINNER ROLLS

1 each -

GF - Gluten-Free • V - Vegan • VG - Vegetarian

Prices do not reflect taxes or a 1.2% utility fee

 Menu items made with local, sustainable
and/ or organic ingredients

BEVERAGES

Soft Drinks


Coke, Coke Zero, Diet Coke, Lemonade,
Root Beer, Sprite, Unsweetened Ice Tea

 Green Coffee Co. Medium Roast Coffee

 Tumblewood Teas

Big Timber, Montana

Chai, Cinnamon Bear, Earlie Grey Dawn,
Snappy Lemon Ginger, Peace of the Park,
Mountain Mint Chocolate

 Fine Teas from Bigelow

Traditional: English Teatime, Earl Grey

Herbal: Mint Medley, Orange & Spice

Green Tea: Constant Comment

Instant Hot Chocolate

Milk (Skim or 2%)

Chocolate Milk

 Plant-Based Milk

SWEETS

 BASQUE CAKE ^{VG}

Locally made dense yellow cake filled with vanilla
pastry cream. Served with cherries

VANILLA BEAN BRULEE
CHEESECAKE ^{GF}

Vanilla bean crème brulee custard folded into
cheesecake batter with a crispy, baby oat crust

LEMON and CREAM SHORTCAKE

Candied lemon and fresh berry garnish,
whipped topping

YELLOWSTONE CALDERA ^{VG,GF}

A warm chocolate truffle torte
with a molten middle

ANY DESSERT ALA MODE

Add

 ICE CREAM ^{VG,GF}

Huckleberry, Chocolate, Vanilla

BUTTER PECAN ICE CREAM ^{VG,GF}

Reduced Fat, No Sugar Added

MANGO SORBET ^{V,GF}

 ICE CREAM SUNDAE ^{VG,GF}

Choice of hot fudge or berry

All menu items are prepared in a facility that contains major food allergens.

Information on food allergens in menu items is available upon request.

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