

GRANT VILLAGE FISH HOUSE LUNCH

TO START

FRIED CALAMARI  HERB REMOULADE

SMOKED TROUT DIP  PICKLED RED ONION, CRISPY CAPERS, CRACKERS

ONION RINGS  VG ZESTY SAUCE

TUNA TATAKI* SEARED TUNA, PONZU SAUCE, GREEN ONION, SEAWEED SALAD


SHRIMP COCKTAIL  GF FOUR JUMBO SHRIMP, COCKTAIL SAUCE, LEMON

GARLIC FRIES GARLIC OIL, PARSLEY, LEMON AIOLI

SOUP & SALAD

SALAD TOPPERS GRILLED SHRIMP
SLICED CHICKEN BREAST • FLAKED SMOKED TROUT
SLICED GARDEIN™ CHICK'N  V

YELLOWSTONE CAESAR  ROMAINE, SMOKED TROUT DRESSING, SHAVED AGED LOCAL SHEEP'S CHEESE, GARLIC CROUTONS

HOUSE SALAD  V FIELD GREENS, TOMATO, CARROT, CUCUMBER, CROUTONS, CHOICE OF DRESSING
SALAD DRESSINGS INCLUDE: RANCH, BLEU CHEESE, THOUSAND ISLAND, VINAIGRETTE, OIL & VINEGAR, BALSAMIC VINAIGRETTE

CHICKEN GUMBO  CUP • BOWL

ROASTED TOMATO & BASIL SOUP  V/GF
CUP • BOWL

CHEDDAR JALAPEÑO BISCUIT  VG

 MENU ITEMS MADE WITHIN 500 MILES OR WITH SUSTAINABLE AND/OR ORGANIC INGREDIENTS

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 FOODBORNE ILLNESS"

PRICES DO NOT REFLECT TAXES OR A 1.2% UTILITY FEE

ENTREES

ENTREES ARE SERVED WITH A CHOICE OF FRENCH FRIES OR SIDE SALAD. FRIED ITEMS ARE FRIED IN OIL THAT MAY CONTAIN GLUTEN

ITALIAN SANDWICH HOAGIE ROLL, PROVOLONE CHEESE, GENOA SALAMI, MORTADELLA, HAM, HOT PEPPERS, SHREDDED LETTUCE, TOMATO, OREGANO, OIL AND VINEGAR

MONTANA WAGYU BEEF BURGER * EIGHT-OUNCE BEEF BURGER, Brioche bun, MOUNTAIN ALPINE CHEESE, BURNT ONION AIOLI, ARUGULA

BLACKENED CHICKEN SANDWICH  Brioche bun, BLACKENED CHICKEN THIGH, PEPPER JACK CHEESE, AVOCADO SMASH, BACON

FRIED FISH SANDWICH  Brioche bun, BEER-BATTERED COD, VEGETABLE SLAW, OLD BAY AIOLI

FRIED CLAM ROLL HOAGIE ROLL, FRIED CLAM STRIPS, SHREDDED LETTUCE, TARTAR SAUCE

BLACK BEAN TACOS  V SOFT CORN TORTILLAS, STEWED BLACK BEANS, PICKLED ONIONS, CHARRED CORN RELISH, AVOCADO SMASH
ADD JERKED TOFU

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

WE ARE HAPPY TO ACCOMMODATE YOUR VEGETARIAN, VEGAN AND GLUTEN-FREE REQUESTS. PLEASE INQUIRE WITH YOUR SERVER

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.**

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:



M. Hill 2006

YELLOWSTONE

NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

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
CONTINENTAL SAUSAGE
MOUNTAIN CHEESE
BOVINE & SWINE
TIMELESS FARMS
WESTERN BUFFALO
MULVEY GULCH RANCH
SEATTLE FISH CO.
MT. FLOUR & GRAIN
GLUTEN-FREE PRAIRIE
BAUSCH FARMS
ROOT POTATO CHIPS
SWOFFLE
WHEAT MONTANA

