

# LAKE YELLOWSTONE HOTEL DINNER

## Soups & Salads

**Quinoa Lentil Curry Soup** v, GF

**Chicken and Dumpling Soup**

### **Salad Toppers**

SLICED SMOKED SALMON  
SLICED CHICKEN BREAST  
GARDEIN™ CHICK'N

**Lake Hotel House Salad** v, GF

FIELD GREENS, CUCUMBER,  
GRAPE TOMATOES, CANDIED WALNUTS,  
HUCKLEBERRY VINAIGRETTE

### **Burrata Salad**

HEIRLOOM TOMATOES, BURRATA,  
ONION JAM, ARUGULA, BAGUETTE

### **Caesar Salad**

ROMAINE LETTUCE, SHAVED CHEESE,  
CROUTONS, CAESAR DRESSING

*Bread Available Upon Request*

## Espresso Drinks

**Cafe Latte**

**Cappuccino**

**Espresso**

Double any Espresso Drink

Flavorings

**Plant-Based Milk** 

## Desserts

**Basque Cake** 

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

**Raspberry Almond Shortcake Bar** GF

FRESH BERRY GARNISH

**Chocolate Torte**

RICH AND DECADENT FLOURLESS TORTE

**Sticky Toffee Pudding**

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

**Local Ice Cream** 

ASK YOUR SERVER FOR  
TODAY'S SELECTIONS

**Butter Pecan Ice Cream** GF

NO SUGAR ADDED, REDUCED FAT

**Mango Sorbet** GF

**Any Dessert À La Mode** 

## Mocktails

**E.C. Waters Elixir**

CUCUMBER, LIME, SODA WATER

**Pelican Sipper** 

HUCKLEBERRY, LIME, MINT, GINGER BEER



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 FOOD ALLERGENS IN MENU ITEMS IS AVAILABLE

\*"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

# LAKE YELLOWSTONE HOTEL DINNER

## Appetizers

### Seared Scallops GF

CREAMY MUSHROOM SAUCE,  
WHITE WINE SAUCE, FONTINA CHEESE

### Parmesan Truffle Fries VG

PARMESAN CHEESE, WHITE TRUFFLE OIL,  
FINE HERBS, HERB AIOLI

### Cacio e Pepe Arancini

CREAMY TOMATO SAUCE,  
SHAVED CHEESE

### Smoked Salmon Dip

CAPERS, PICKLED RED ONION,  
CRACKERS

### Charcuterie & Cheese

SELECTION OF LOCAL CHEESES & MEATS,  
PICKLED VEGETABLES AND OLIVES,  
HUCKLEBERRY HONEY, BAGUETTE

### 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.**

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

## Entrees

### Grilled New York Strip

10-OZ BEEF, WHIPPED POTATOES, ROASTED  
WILD MUSHROOMS, GREEN BEANS, BOURBON  
AND ONION DEMI GLAZE

### Flat Iron Steak Frites

8-OZ FLAT IRON STEAK, FRENCH FRIES TOSSED  
IN PARSLEY AND PARMESAN, SERVED WITH  
CHIMICHURRI SAUCE AND HERB AIOLI

### Skuna Bay Salmon

FENNEL AND CITRUS SALAD,  
ROASTED BABY BAKERS, GREEN BEANS

### Rabbit Pot Pie Ravioli

MUSHROOM JUS, HERB WHIPPED RICOTTA,  
CRISPY LEEKS

### Apple Cider-Brined Chicken Breast

ROASTED BABY BAKERS, SUMMER SQUASH,  
CARAMELIZED ONION JAM

### Garlic Shrimp & Polenta

SAUTEED GARLIC SHRIMP, CREAMY POLENTA,  
GREEN BEANS, CORN AND  
BLACK BEAN SALSA

### Burrata Pasta

POMODORO SAUCE, CARAMELIZED FENNEL,  
BASIL, BURRATA

### Ratatouille with Vegan Polenta

VEGAN POLENTA, SUMMER RATATOUILLE,  
SAUTEED KALE, LEMON ZEST  
BREAD CRUMBS