

# LAKE YELLOWSTONE HOTEL LUNCH

## Cocktails

**Huckleberry Whiskey Sipper**  
WYOMING WILDERNESS WHISKEY,  
VANILLA SIMPLE SUGAR,  
HUCKLEBERRY PUREE

**Lake 75**  
GREAT GREY GIN, LEMON JUICE,  
HUCKLEBERRY PUREE, SPARKLING WINE

**Thorofare Mule**  
GIBLEY'S VODKA, FERNET, ORANGE JUICE  
TOPPED WITH GINGER BEER

## Mocktails

**E.C. Waters Elixir**  
CUCUMBER, LIME, SODA WATER

**Pelican Sipper**  
HUCKLEBERRY, LIME,  
MINT, GINGER BEER

## 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** GF  
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**

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

• ALL MENU ITEMS ARE PREPARED IN A FACILITY THAT CONTAINS MAJOR FOOD ALLERGENS.  
INFORMATION ON ALLERGENS IN FOOD ITEMS IS AVAILABLE ON REQUEST

• 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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## Appetizers

**Smoked Salmon Dip**   
CAPERS, PICKLED RED ONION,  
CRACKERS

**Parmesan Truffle Fries** VG  
PARMESAN CHEESE, WHITE TRUFFLE OIL,  
FINE HERBS, HERB AIOLI

**Seared Scallops** GF   
CREAMY MUSHROOM SAUCE, WHITE  
WINE SAUCE, FONTINA CHEESE

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

## Soup & Salads

**Quinoa Lentil Curry Soup** V, GF

**Chicken and Dumpling Soup**

**Salad Toppers**  
BLACKENED SALMON • SLICED SMOKED  
SALMON • SLICED CHICKEN BREAST  
GARDEIN™ CHICK'N

**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*

## Entrees

SERVED WITH CHOICE OF SIDE SALAD  
OR FRENCH FRIES

**Blackened Salmon Sandwich**   
BRIOCHE BUN, BLACKENED SALMON,  
SMOKED LEMON AIOLI, SWEET  
SLAW, MICROGREENS

**Bison Burger\***   
BRIOCHE BUN, BISON BURGER, HERB AIOLI  
CARAMELIZED ONION, ARUGULA

**Pastrami Reuben**  
TOASTED RYE BREAD, SWISS CHEESE,  
SAUERKRAUT, RUSSIAN DRESSING

**Mediterranean Sandwich** V  
FLATBREAD, KALAMATA HUMMUS,  
GRILLED EGGPLANT, ROASTED RED PEPPER,  
GRILLED SQUASH

**Apple Cider-Brined Chicken Sandwich**  
SOURDOUGH BREAD, APPLE CIDER-BRINED  
CHICKEN BREAST, SHARP CHEDDAR CHEESE,  
CARAMELIZED ONION, SLICED APPLE,  
HONEY MUSTARD

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

**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.**