

MAMMOTH HOT SPRINGS DINNER

SMALL PLATES

SEA SALT FRENCH FRIES v

Hot, crispy fries tossed with flaked sea salt and served with our herb aioli

CHICKEN SATAY

Three skewers of tender chicken, grilled and topped with cilantro, shredded carrots, chopped peanuts, and served with our Thai peanut sauce

BEET CARPACCIO VG

Tender, roasted beets sliced thin and layered with arugula, feta cheese, walnuts, and drizzled with our house-made orange vinaigrette

MEDITERRANEAN PLATTER VG

Baba ghanoush, hummus, tabbouleh, marinated artichokes, cherry peppers, olives, and served with Lavash crackers and grilled naan

PRETZEL BITES VG

Warm and soft pretzels sprinkled with sea salt and served with our Yellowstone mustard and beer cheese dip

PORK BELLY SLIDERS

Tender, grilled pork belly, apple cider slaw, sriracha aioli on soft Brioche rolls

ONION RINGS VG

Crispy, battered and fried to golden perfection

SALADS & SOUPS

SALAD TOPPERS

Add any of the following items to complete your salad:

Grilled Shrimp

Sliced Chicken Breast

Grilled Salmon

Gardein™ Chick'n

CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

HOUSE SALAD v

Mixed greens, tomatoes, cucumber, carrot, red onion, croutons, and your choice of dressing

Salad dressings include: Ranch, Bleu Cheese, Thousand Island, Italian Vinaigrette, Oil & Vinegar, Balsamic Vinaigrette

CHOPPED SALAD VG

Romaine lettuce, tomatoes, cucumber, red onion, olives, feta cheese, chickpeas, and Dijon Vinaigrette

SOUP OF THE DAY

Ask your server about our soup offerings, including vegetarian



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ENTREES

CRISPY PORK BELLY MACARONI & CHEESE

Creamy white cheddar mac & cheese topped with shredded cheese, herbed breadcrumbs, and crispy pork belly

PORK SHANK

Tender, roasted pork shank set on a bed of German potato salad, braised cabbage, and finished with our apple mustard glaze

CRISPY HALF-CHICKEN

Roasted half-chicken set on a bed of hot sea salt fries and finished with our signature herb butter

10oz RIBEYE STEAK

Hand-cut and trimmed prime ribeye steak cooked to order. Served with a loaded baked potato and broccolini

MEDITERRANEAN WALLEYE

Mediterranean Walleye filet served with creamed herb polenta, winter vegetable, and topped with a tomato caper olive sauce

VEGAN BOLOGNESE ✓

Our robust bolognese layered on vegan herbed polenta and garnished with fried basil

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

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

Prices do not reflect taxes or a 1.2% utility fee