



# 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  
Grilled Salmon

Sliced Chicken Breast  
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 <sup>v</sup>

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 PREPERATION 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