

BREAKFAST BUFFET

ALL YOU CARE TO EAT!

Scrambled Eggs • Scrambled Eggs du Jour • Hot Bread with Syrup
Baked Goods • Bacon Sausage Patties • Biscuits • Sausage Gravy
Greek Yogurt • Vegan Yogurt • Cereal • Fresh Fruit Salad • Granola
Berries • Fruit • Cured Meats • Artisan Cheeses

Includes a small juice and choice of coffee, tea, milk or hot chocolate

CLASSICS

AVOCADO TOAST v

Toasted artisan bread topped with smashed avocado, grape tomatoes, olive oil, herbs and Calabrian chili
Add two eggs any style

EGGS WITH MEAT AND TOAST*

Two eggs any style served with toast, choice of bacon, pork sausage patty, chicken sausage patty and choice of home fries or fresh fruit

BREAKFAST SANDWICH*

Thick cut brioche, two eggs, choice of cheese, chicken or pork sausage, bacon, or ham

STEEL CUT OATMEAL BOWL VG

Organic steel cut oatmeal served with berries, nuts, coconut, and toast
Served with 2%, skim or Plant-Based milk

COUNTRY HAM STEAK & EGGS*

8oz Daily's ham steak served with two eggs, toast, and choice of fruit or home fries

FROM THE GRIDDLE

BUTTERMILK PANCAKES VG

Light, fluffy buttermilk pancakes grilled golden and served hot with butter and maple syrup
Fixings: blueberries, chocolate chips, huckleberries

Brioche French Toast

Thick brioche bread dipped in our house made custard and grilled to perfection.
Served with butter, syrup and a dusting of powdered sugar

GLUTEN-FREE PANCAKES AND SUGAR-FREE SYRUP AVAILABLE UPON REQUEST

SKILLET SELECTIONS

BISON HASH SKILLET*

Pastrami, potatoes, onions, bell peppers,
two eggs any style

COUNTRY FRIED STEAK SKILLET*

Country fried steak, potatoes, bell peppers, onions,
smothered with sausage gravy and topped with two eggs any style

YELLOWSTONE SKILLET*

Ham steak, potatoes, onions, bell pepper, mushrooms,
shredded cheddar cheese, any style egg

VEGETABLE SKILLET*

Sweet potatoes, Brussels sprouts, bell pepper, onions, mushrooms, spinach, feta cheese topped with two eggs any style and toast

**All menu items are prepared in a facility that contains major food allergens.
Information on allergens in food items is available upon request.**

Where toast is indicated, whole wheat will be provided.

If you wish, you may request white toast, swirled rye toast, biscuit or English Muffin.

Gluten-free bread is available for 1.50 upcharge.

 Menu items made with local, sustainable and/or organic ingredients

GF - Gluten-Free V - Vegan VG - Vegetarian

*“Consuming raw or undercooked eggs may increase your risk of foodborne illness”

ON THE SIDE

- Single Egg*
- Bacon
- Pork Sausage Patty
- Chicken Sausage Patty
- Ham Steak
- Home Fries
- Biscuit
- Toast
- Bagel with Cream Cheese
- English Muffin
- Danish
- Fresh Fruit Salad
- Greek Yogurt
- Cold Cereal with Milk
Gluten-free cereal available
Substitute Plant-Based Milk



YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®



MHS/24-25B

BEVERAGES

- Chilled Juice: Cranberry
No Sugar Added Juice: Orange, Apple or V8
- Peet's Coffee
- Tumblewood Teas
Big Timber, Montana
Chai, Cinnamon Bear, Earlie Grey Dawn, Snappy Lemon Ginger, Peace of the Park, Mountain Mint Chocolate
- Fine Teas from Bigelow
Traditional: English Teatime, Earl Grey
Herbal: Mint Medley, Orange & Spice
Green Tea: Constant Comment
- Instant Hot Chocolate
- Belgian Hot Chocolate
- Milk (Skim or 2%)
- Chocolate Milk
- Plant-Based Milk

OBSIDIAN DINING ROOM BREAKFAST



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 and support sustainable farming, fishing and business practices.

We work with the following partners:

- 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
- Mountina Cheese

- Bovine & Swine
- Timeless Farms
- Western Buffalo
- Mulvey Gulch Ranch
- Seattle Fish Co.
- Continental Sausage
- Mt. Flour & Grain
- Gluten-Free Prairie
- Bausch Farms
- Roots Potato Chips
- Swoffle