



# OBSIDIAN DINING ROOM

## SMALL PLATES



### PRETZEL BITES VG

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

### SEA SALTED V FRENCH FRIES

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

### BEEF CARPACCIO\* GF

Thin sliced beef tenderloin, shaved parmesan, arugula, crispy capers, pickled red onion, yuzu oil, and herbs

### BUTTERNUT VG SQUASH RAVIOLI

Served in a brown butter sauce with roasted butternut squash and fresh sage

### MEDITERRANEAN PLATTER VG

Baba Ghanoush, olive hummus, tahini hummus, artichokes, cherry peppers, olives, lavash crackers, and naan

### CRISPY DUCK WINGS

Tossed in our sweet and spicy glaze and garnished with fresh scallions

### KOREAN BBQ CHICKEN SATAY

Three skewers of tender chicken grilled and topped with cilantro, shredded carrots, and chopped peanuts. Served with our Korean barbecue sauce

### FRIED CHEESE CURDS VG

Wisconsin cheese curds lightly breaded and deep fried crispy

### BEEF SLIDERS

Ground beef, black garlic aioli, caramelized onions, and sweet garlic pickles

### ONION RINGS VG

Crispy, battered, and fried to golden perfection

## SALADS & SOUP



### SOUP of the DAY

Ask your server about our soup offerings, including vegetarian

### CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

### HOUSE SALAD V

Mixed greens, grape tomatoes, sliced cucumber, shredded carrot, croutons, and your choice of dressing

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

### BEET SALAD VG

Roasted beets, spring mix, frisée, citrus segments, candied pecans, goat cheese, and a champagne vinaigrette

### SALAD TOPPERS

Add one of the following items to complete your salad:

Grilled Shrimp  
Grilled Salmon

 Sliced Chicken Breast  
Gardein™ Chick'n V



# MAINS

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## SLOW BRAISED BISON SHORT RIBS\*

Served with roasted root vegetables, au jus, and parsley

## MEDITERRANEAN WALLEYE

Seared walleye filet, lemon herbed risotto, grilled asparagus, and beurre blanc

## FILET MIGNON\*

8 oz beef filet mignon, Brussels sprouts, baked potato or sweet potato

## WILD MUSHROOM PASTA VG

Roasted wild mushrooms, mushroom stock, butter parmesan, and fresh herbs

## VEGAN BOLOGNESE V

Herb polenta and fried basil

## ROASTED HALF-CHICKEN WITH MOREL POUTINE

Morel cream sauce, smoked gouda cheese, fresh herbs, and French fries

## ROASTED LAMB SHANK

Lamb shank, Mediterranean cous cous, ratatouille, and a mint lemon demi-glace

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### *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.

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

Prices do not reflect taxes or a 1.2% utility fee

\* “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness”



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

GF - Gluten-Free

V - Vegan

VG - Vegetarian

