

# OBSIDIAN DINING ROOM LUNCH

## APPETIZERS

Deep-fried menu items are fried in oil that may contain gluten

### PRETZEL BITES VG

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

### CRISPY DUCK WINGS

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

### BUTTERNUT SQUASH RAVIOLI VG

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

### 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

### ONION RINGS VG

Crispy, battered, and fried to golden perfection

### FRIED CHEESE CURDS VG

Wisconsin cheese curds lightly breaded and deep fried crispy

### SEA SALTED FRENCH FRIES V

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

### MEDITERRANEAN PLATTER VG

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

## SOUPS & SALADS

### SALAD TOPPERS

Add any of the following items to your salad:

- Grilled Shrimp
- Sliced Chicken Breast
- Grilled Salmon
- Gardein™ Chick'n v

### HOUSE SALAD v

Mixed greens, shredded carrots, onions, tomatoes, cucumbers, and croutons 7.50

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

### CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

### BEET SALAD VG

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

### • SOUP of the DAY

### VEGETARIAN SOUP of the DAY VG

**All menu items are prepared in a facility that contains major food allergens.**

**Information on allergens in food items is available upon request.**

\* "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  
Prices do not reflect taxes or a 1.2% utility fee

# SANDWICHES

***Sandwiches are served with choice of side salad or French fries***

Gluten-free buns are available for a surcharge

**ELK JALAPENO  
CHEDDAR BRATWURST**  
Hoagie roll, sweet pepper slaw,  
Yellowstone mustard sauce

**OPEN FACED  
SALMON\***

Grilled salmon set on a piece of  
toasted ciabatta, topped with avocado  
crema, corn and black bean relish, and  
fresh cilantro

 **DOUBLE SMASH  
BEEF BURGER\***

Two 4 oz smash patties, brioche bun,  
sliced white cheddar cheese, lettuce,  
tomatoes, caramelized onions, black garlic  
aioli, French fries

**MEATLOAF STACK  
SANDWICH**

Thick cut housemade meatloaf,  
set on a bed of Yukon smashed potatoes  
and grilled brioche. Finished with our  
shallot pan jus

**BISON PASTRAMI  
REUBEN SANDWICH**

Tender shaved bison pastrami layered on a grilled  
French loaf topped with melted Swiss cheese and  
caramelized onions. Served with a cup of au jus  
dipping sauce

## HOUSE FAVORITES



**BISON SHORT RIB MACARONI & CHEESE**

Creamy white cheddar mac & cheese with braised bison short rib, breadcrumbs, and  
fresh herbs

**ROASTED HALF CHICKEN WITH MOREL POUTINE**

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

**WILD MUSHROOM PASTA** VG

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

## BEVERAGES

**Soft Drinks**

Coke, Coke Zero, Diet Coke, Lemonade,  
Root Beer, Sprite, Unsweetened Ice Tea

Instant Hot Chocolate

Belgian Hot Chocolate

Milk (Skim or 2%)

Chocolate Milk



Plant-Based Milk

 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