



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

DOUBLE SMASH BEEF BURGER*

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

OPEN FACED SALMON*

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

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