



MAMMOTH HOT SPRINGS

..... DINNER MENU



STARTERS



Smoked Trout Dip

Creamy smoked trout dip served with pickled red onions, crispy capers, a sprinkle of fine herbs, and crackers

Cheese & Charcuterie Plate

A selection of local cheddar, hot pepper jack, and fresh “MTZarella” cheeses, paired with whiskey sausage, coppa, soppressata, and salami, served with whole grain mustard, olives, cherry peppers, fresh berries, and crackers

Onion Rings

Thick-cut onions, hand-battered and fried crisp, served with zesty house dipping sauce

Pretzel Bites

Soft, warm pretzel pieces served with tangy mustard and warm beer cheese dip

Bang Bang Shrimp

Crispy battered shrimp tossed in a tangy bang bang sauce. Served with wasabi aioli dipping sauce, garnished with scallions and sesame seeds

SOUP & SALADS



Native 3 Sisters Soup

A delicious combination of sweet butternut squash, posole and a medley of tender legumes

Roasted Chicken

Noodle Soup

Tender roasted chicken with egg noodles, vegetables, in a savory broth

Caesar Salad

Crisp romaine lettuce tossed in creamy Caesar dressing, Parmesan, and crunchy croutons

House Salad

Fresh mixed greens with tomatoes, cucumbers, shredded carrots, croutons, and your choice of dressing

Salad Toppers

Add Grilled Shrimp

Add Sliced Chicken Breast

 Add Sliced Gardein Chick'n V



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MAIN DISHES

Western Bison Burger

A juicy Wagyu / Bison blend patty topped with pepperjack cheese, crisp bacon, tangy barbeque sauce, and an onion ring served on a toasted bun

Crispy Half-Chicken

Herb-roasted half chicken served with creamy mashed potatoes and charred carrots. Finished with rich gravy

Hand-Cut Bison Filet Mignon* ^{GF}

Tender 8 oz bison filet topped with herb compound butter, served with fresh green beans and your choice of crispy baby bakers, mashed potatoes, wild rice, or French fries

Grilled Tofu ^V

Grilled tofu served with braised cabbage, crispy baby potatoes, charred carrots, and an apple chutney

Tuna Salad Plate

Creamy tuna salad served on a bed of crisp leaf lettuce with sliced tomatoes and crackers

Cornmeal Crusted Trout

Crispy cornmeal-crusted trout served with 3 Sisters succotash, wild rice, green beans, finished with beurre blanc sauce and garnished with fresh herbs

Greek Salad ^{VG}

Crisp romaine topped with diced cucumbers, red onions, grape tomatoes, feta cheese, Greek olives, and garbanzo beans, finished with a tangy red wine vinaigrette

Pork Shank ^{GF}

Slow-cooked pork shank served with braised cabbage, crispy baby potatoes, charred carrots, and apple chutney

Salad Toppers

Add Grilled Shrimp

Add Sliced Chicken Breast

 Add Sliced Gardein Chick'n (V)

Add Grilled Salmon

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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 not use wheat flours or 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*.

V - Vegan VG - Vegetarian GF - Gluten Free

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

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

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