

LAKE YELLOWSTONE HOTEL

SMALL PLATES

Whipped Ricotta and Goat Cheese^{VG}

Topped with honey, candied walnuts,
huckleberry jam, mint, and basil,
served with focaccia

Duck Bacon Wontons

Crispy duck bacon wontons served
with sweet chili dipping sauce and
fresh scallions



Mediterranean Plate^{VG}

Baba ghanoush, hummus, tabbouleh,
marinated artichokes, cherry peppers,
and olives, served with grilled naan



Charcuterie Plate

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

Sticky Ribs

Crispy riblets tossed in sweet chili
sauce, finished with balsamic glaze and
sesame seeds

SOUPS & SALADS

French Onion Soup

Rich beef broth with caramelized onions,
topped with toasted cheese crouton

Chicken and Sausage Gumbo

Southern-style chicken and sausage stew,
slow-simmered in a savory broth with
vegetables and warm spices

Cup | Bowl



Chana Masala Cauliflower Soup^V

Spiced cauliflower and chickpea soup,
simmered with tomatoes, garlic and warm
Indian-inspired seasonings, finished with
fresh herbs

Cup | Bowl

Yellowstone Caesar

Chopped romaine, smoked trout Caesar
dressing, shaved parmesan, crispy capers,
garlic croutons

Salad Toppers

Grilled salmon

Grilled shrimp

Sliced chicken breast

Smoked trout

Gardein Chick'n^V

House Salad^{VG}

Spring mix, cucumbers, shredded carrots,
cherry tomatoes, croutons

ENTREES

Shrimp and Grits

Sauteed shrimp served over stone-ground grits, with Cajun beurre blanc and wilted kohlrabi kale blend

Scallops^{GF}

Seared scallops atop creamy white wine risotto, with fresh corn and crispy prosciutto, topped with fresh herbs

Vegan Bolognese^V

Hearty tomato and lentil bolognese, served over pasta, topped with parsley and fresh basil

Halibut^{GF}

Seared halibut served with white wine risotto and a wilted kohlrabi kale blend, finished with crispy capers and beurre blanc

Eggplant Napoleon^{VG}

Layers of crispy eggplant, herbed ricotta blend, and marinara, topped with fresh basil

* Ribeye

12 oz grilled ribeye with a brandy mushroom and onion wine gravy, served with mashed potatoes and asparagus

Roast Duck

½ bone-in roast duck, served with baby bakers, pearl onions, and carrots, in a rich bordelaise sauce, topped with puff pastry

Black and Bleu Salad^{GF}

Warm, sliced tri-tip steak served over a romaine and iceberg blend, with cherry tomatoes, red onion, bleu cheese dressing, and bleu cheese crumbles

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"

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 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*.