

LAKE YELLOWSTONE HOTEL

LUNCH

SMALL PLATES

Whipped Ricotta and Goat Cheese^{VG}

Whipped ricotta and goat cheese 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

Cheese & 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

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^{VG GF}

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 dressing, shaved parmesan, crispy capers, garlic croutons

Salad Toppers

Add grilled salmon

Add grilled shrimp

Add sliced chicken breast

Add smoked trout

 Add Gardein Chick'n^V

House Salad^{VG}

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

ENTREES

*Sandwiches and Burgers are served with a choice of
French fries or side salad:*

Bison Pastrami Burger*

Juicy bison/Wagyu blend burger patty on a
toasted bun, topped with bison pastrami,
melted provolone, caramelized onions, and
bistro sauce

Barbecue Chicken Sandwich

Grilled chicken breast served on a toasted bun,
finished with barbecue aioli and crisp
apple slaw

Vegetarian Black Bean Burger ^{VG}

A hearty black bean burger, topped with
whipped ricotta and caramelized onions, served
on a toasted bun

Tri-Tip Dip

Demi-baguette piled with tender sliced tri-tip,
caramelized onions, and melted provolone,
served with au jus

Classic B.L.T.

Toasted sourdough layered with thick-cut
bacon, crisp lettuce, ripe tomato, and
herb mayonnaise

Black and Bleu Salad

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

BEVERAGES

Peet's Dark Roast Coffee

Hot Chocolate

Apple Juice

Cranberry Juice

Orange Juice

V8 Juice

Huckleberry Lemonade

2% or Skim Milk

Chocolate Milk

Plant-Based Milk

Soft Drinks

Fine Teas from Bigelow

Traditional: English Teatime, Earl Grey

Herbal: Mint Medley, Orange & Spice

Green Tea: Constant Comment

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 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*.

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®