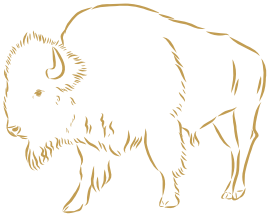
MAMMOTH HOT SPRINGS
LUNCH MENU

STARTERS

Onion Rings
Thick-cut battered onions, fried until golden brown, served with zesty house dipping sauce

Pretzel Bites VG
Soft, warm pretzel pieces served with tangy mustard sauce 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 VG GF
A delicious combination of sweet butternut squash, posole, and a medley of tender legumes
Cup | Bowl

Roasted Chicken Noodle Soup
Tender roasted chicken with egg noodles and vegetables, in a savory broth
Cup | Bowl

Caesar Salad
Crisp romaine lettuce tossed in creamy Caesar dressing, Parmesan, and crunchy croutons
Half | Full

House Salad VG
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

ENTREES

Bison French Dip

Warm bison pastrami with caramelized onions and Swiss cheese on a toasted hoagie bun, served with au jus for dipping. Served with your choice of French fries or side salad

California Chicken Club Sandwich

Grilled chicken breast with cheddar cheese, crispy bacon, and avocado spread on toasted sourdough. Served with your choice of French fries or side salad

Avocado Caprese Sandwich VG

Toasted sourdough layered with creamy avocado, fresh mozzarella pearls, grape tomatoes, arugula, and microgreens, finished with olive oil and a drizzle of balsamic glaze

Greek Salad VG

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

Western Bison Burger*

Juicy bison/Wagyu blend patty with pepper jack cheese, crisp bacon, tangy barbecue sauce, and a golden onion ring on a toasted bun. Served with your choice of French fries or side salad

Salad Toppers

Add grilled shrimp
Add sliced chicken breast
Add sliced Gardein Chick'n V

Substitute gluten-free bread or bun

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 and 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 guaruntee 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®

