

WINES ON TAP

	6 oz	9 oz	1/2 carafe
SAUVIGNON BLANC SHOOTING STAR	8.00	12.00	22.00
CHARDONNAY 14 HANDS	7.50	11.00	21.00
PINOT GRIS J VINEYARDS	9.00	13.50	26.00
RIESLING SHOOTING STAR	7.00	10.50	19.00
PINOT NOIR MACMURRAY RANCH	9.00	13.50	26.00
MERLOT 14 HANDS	7.50	11.00	21.00
RED BLEND SHOOTING STAR	8.00	12.00	22.00
CABERNET SAUVIGNON 14 HANDS	7.50	11.00	21.00

WINES BY THE GLASS

SPARKLING WINE KORBEL BRUT NV	7.25
PORT FONSECA	7.00

At **M66 BAR & GRILL**, we understand that our wonderful natural setting is part of a complex and fragile global ecosystem and must be protected and preserved for future generations.

Therefore, we promote a sustainable model of fresh forward dining. We're softening our environmental footprint while bringing our guests the highest quality food and beverages.

BEERS ON TAP 4.50 (10 OZ) / 5.50 (16 OZ)

BAYERN BREWING PILSENER

BOZEMAN BREWING BOZONE AMBER ALE

RED LODGE BREWING 1891 SUMMER ALE

GRAND TETON BREWING TETON RANGE IPA

KETTLEHOUSE BREWING KETTLEHOUSE COLD SMOKE

BLACK TOOTH BREWING SADDLE BRONC BROWN ALE

M66 BAR & GRILL at the Historic Canyon Lodge
5700 Norris Canyon Rd, Yellowstone National Park, WY 82190

Open for dinner 7 days a week 4:30pm-10pm. For reservations, call (307) 344-7311.



SOUPS & SALADS

HOUSE SALAD V 5.50

Mixed greens, shredded carrot, grape tomatoes, croutons, choice of dressing

Salad dressings include:

Ranch, bleu cheese, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic vinaigrette and fat-free huckleberry vinaigrette

SPICY CHICKEN FIESTA SOUP GF 4.30 / 6.00

RED LENTIL SOUP V 4.30 / 6.00

CAESAR SALAD 9.95

Romaine lettuce, croutons, shredded Parmesan cheese, Caesar dressing

KALE & SPINACH SALAD VG 11.95

Shredded kale, spinach, candied pecans, dried cranberries, crumbled Feta, croutons, orange-balsamic vinaigrette

CLASSIC LETTUCE WEDGE SALAD GF+ 10.50

A mini head of Honey Gem lettuce, natural applewood-smoked bacon, grape tomatoes, red onion, croutons, bleu cheese dressing

SALAD TOPPERS

Broiled Chicken 4.95 Flaked Wild Alaska Salmon 7.95 Gardein™ Chick'n 4.95

Gardein™ Chick'n is a chicken substitute made of soy, wheat, and pea proteins

SHAREABLES

FRENCH ONION DIP

House-fried potato chips 7.95

MEATBALLS GF

Chili-bourbon glaze 8.00

WHITE BEAN DIP V GF+

Mini-naan dippers, cucumber and sun-dried tomato relish 8.25

WAFFLE FRIES

Pepper Jack cheese sauce, chorizo, cilantro 8.75

MONTANA CHEESE PLATE VG

Tucker Family Farms Feta, Amaltheia Dairy chevre, Mountina Mocha alpine cheese, pickled onion, marinated olives, whole grain mustard, flatbread crackers 11.95

LAMB SLIDERS

Montana Natural Lamb, mini-brioche buns, sliced tomato, cucumber, tzatziki 14.25

HOT WINGS

Spicy breading, bleu cheese dressing, celery 10.50

SEASONAL GRILLS

RED BIRD FARMS NATURAL AIRLINE CHICKEN BREAST

Herb-roasted, lemon cream sauce, ancient grain pilaf, seasonal vegetable 24.50

SAUTÉED RED TROUT

Crusted with Montana Morado maize, roasted corn salsa, cilantro pesto, ancient grain pilaf, seasonal vegetable 21.75

BISON BURGER* GF+

8 oz farm-raised grilled bison burger, lettuce, tomato and onion, choice of two fixings, grilled Parmesan black pepper bun 16.25

Burger fixings include:

Cheeses: American, bleu, cheddar, pepper jack or Swiss

Toppings: bacon, sautéed mushrooms, green pepper

MIXED GAME BRATWURST GF

Bison Bratwurst, Jalapeño Cheddar Elk Bratwurst, buttermilk-mashed potato, apple sauerkraut, whole grain mustard 16.25

PARMESAN CRUSTED PORK CHOPS

Dijon cream sauce, buttermilk-mashed potato, seasonal vegetable 18.95

GRILLED FLATIRON STEAK TAGLIATA GF

Arugula, sautéed tomatoes, mushrooms and onions, buttermilk-mashed potato, seasonal vegetable 26.75

NATURAL PRIME RIB AU JUS GF

Buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request 25.95

CHICKEN & SAUSAGE PENNE ALFREDO GF+

Creamy Alfredo, shredded roasted chicken, crumbled hot Italian sausage, sautéed red pepper and onions, parmesan cheese 14.95 / 19.95

HEIRLOOM TOMATO & MOZZARELLA RAVIOLI VG

Roasted red and yellow tomatoes, roasted artichoke hearts, fresh basil, mozzarella cheese 16.95

GARDEIN™ CHICK'N CASSOULET V

Bean and vegetable stew, sliced Gardein™ Chick'n, bread crumb topping 16.95

DESSERTS

FLATHEAD CHERRY CRISP

Juicy Flathead cherries from northern Montana under a crunchy buttery oat crust 7.50

RUSTIC APPLE GALETTE

Flaky puff pastry layered with apples and caramel sauce 9.50

VANILLA BEAN BRULÉE CHEESECAKE (GF)

Creamy vanilla bean creme brulée custard combined with cheesecake on a crispy oat crust 8.25

CHOCOLATE BABY BUNDT CAKE

A decadent and moist chocolate lover's delight 6.25

BIG DIPPER ICE CREAM (GF)

Luscious & local vanilla, chocolate or huckleberry 4.95

BUTTER PECAN ICE CREAM (GF)

A lighter take on a classic - reduced fat with no sugar added 4.65

MANGO SORBET (GF)

A tropical and refreshing way to end the evening 4.65

IF YOU HAVE FOOD ALLERGIES,
PLEASE INQUIRE WITH
YOUR SERVER REGARDING
INGREDIENTS OF MENU ITEMS.


VG = vegetarian

V = vegan

GF = gluten free

GF+= gluten free option available

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

 Menu items made with sustainable and/or organic ingredients.