

Starters

CHIPS AND SALSA 4.75

Add guacamole 1.00 • Add sour cream .50

HUMMUS PLATE *gluten-free request carrots and celery, no garlic pita* diced cucumber, tomato, grilled garlic pita 8.50

SPINACH ARTICHOKE DIP *gluten-free request carrots and celery, no garlic pita* chopped artichoke hearts, spinach, parmesan cheese, sour cream, grilled garlic pita 9.50

PORTABELLA MUSHROOM FRIES sweet chili garlic aioli 6.95

HOT WINGS spicy breaded, bleu cheese dressing, celery 10.25

CHEESE QUESADILLA salsa fresca, sour cream, guacamole 7.95

SOUP Cup 4.30 • Bowl 6.00

Salads

SALAD TOPPERS

Add any of the following items to complete your salad!

Sliced Broiled Chicken 4.95

Sliced Gardein™ Chick'n 4.95 Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

SPINACH SALAD *vegetarian/gluten-free request no croutons, no roll* dried cranberries, candied walnuts, red onion, Maytag Bleu cheese, poppy seed dressing 11.25

CAESAR SALAD *gluten-free request no croutons, no roll* crisp romaine lettuce, parmesan cheese, croutons, Caesar dressing 9.75

Sandwiches and Such

Served with choice of steamed seasonal vegetable or French fries. *French fries are deep fried in oil that may contain gluten*

Add a trip to our soup and salad bar for 5.95

BUFFALO CHICKEN SANDWICH

buffalo style seasoned chicken breast, bleu cheese crumbles, cornmeal bun 10.95

PORTABELLA MUSHROOM SANDWICH *vegetarian*

panko-crusted fried portabella mushroom cap, teriyaki mayonnaise, cornmeal bun 10.25

WILD GAME MEATLOAF SANDWICH

house-made bison and elk meatloaf, grilled sourdough bread, caramelized red onion, jack cheese, Dijonnaise 11.50

BRATWURSTS  mashed potato, warm apple sauerkraut, whole grain mustard 16.25 Choose: two elk jalapeño cheddar bratwursts or two Snake River Pale Ale pork bratwursts or one elk bratwurst and one pork bratwurst

If you have food allergies, please inquire with your server regarding ingredients of menued items

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

Prices do not reflect taxes or a 1.1% utility fee

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 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 guarantee that any menu item is completely gluten-free.

CL/16/L/D

Grazing on Greens

SOUP AND SALAD BAR

Graze on our fresh greens and accompaniments for your meal or take a stroll through as a complement to your meal. Our salad bar includes: Fresh Salad Greens • Fresh Fruit Salad Three Bean Salad • Potato Salad • Cottage Cheese Cheddar Cheese • Diced Turkey • Chopped Bacon Sliced Beets • Grape Tomatoes • Green Peas Onion • Cucumber • Broccoli Florets • Shredded Carrot Black Olives • Kidney Beans • Pepperoncini • Croutons Sunflower Seeds • Soups - One Gluten-Free

ADULT 11.25 • CHILD 6.50

SOUP AND SALAD BAR WITH ENTRÉE 5.95

Burgers

Our burgers are served with a pickle spear, fresh lettuce, tomato and onion and a choice of steamed seasonal vegetables or French fries. *French fries are deep fried in oil that may contain gluten*

Add a trip to our soup and salad bar for 5.95

FIXINGS are 1.00 each. Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, bacon, sautéed mushrooms or green pepper

MONTANA RANCH BEEF BURGER

We proudly support local ranchers. *gluten-free request gluten-free bun and no French fries* third-pound beef burger grilled medium-well, cornmeal bun 10.75

BISON BURGER *  *gluten-free request gluten-free bun and no French fries* half-pound farm-raised grilled bison burger, two fixings included, black pepper parmesan bun 15.95

MONTANA NATURAL LAMB BURGER

five-ounce hand-pattied, goat cheese aioli, cornmeal bun 13.25

JALAPEÑO JACK TURKEY BURGER third-pound turkey burger, basil aioli, cornmeal bun 10.50

Dinner Only

Served with warm rolls. Whipped cauliflower may be substituted for potato or rice

Add a trip to our soup and salad bar for 5.95

NATURAL PRIME RIB AU JUS *gluten-free*

mashed potato, seasonal vegetable, horseradish sauce available on request

10 oz. 25.75 • 14 oz. 30.50

SAUTÉED TROUT  leek, dill and tomato ragout, rice pilaf, seasonal vegetable 20.95

BACON WRAPPED WILD GAME MEATLOAF

mashed potato, rosemary gravy, seasonal vegetable 19.95

FETTUCCINE WITH ROASTED TOMATO SAUCE

vegetarian/gluten-free request gluten-free pasta chopped basil, parmesan cheese

6 oz. pasta 13.50 • 9 oz. pasta 17.50

MEDITERRANEAN CHICKEN tomatoes, olives, garlic, roasted peppers, Feta cheese, mashed potato, seasonal vegetable 20.25

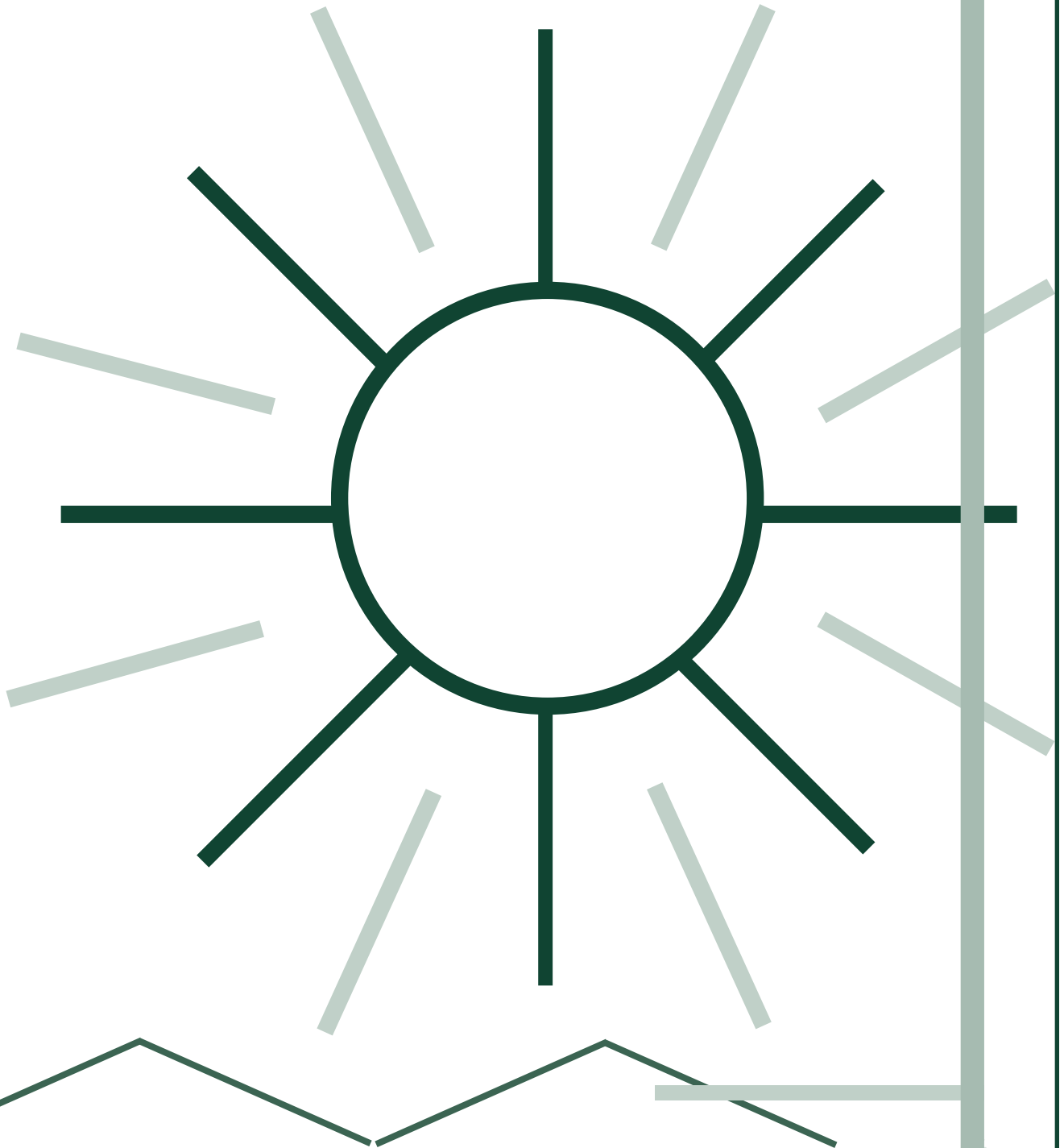


Healthy Preparation



Menu items made with sustainable and/or organic ingredients

CANYON LODGE



Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh • Locally produced • Organic • Third-party certified • Support sustainable farming, fishing and business practices.

We work with the following partners:

Wheat Montana	Western Sustainability Exchange
Harris Ranch	Montana Wagyu Cattle Company
Amaltheia Dairy	Montana Ranch Beef
Rainforest Alliance	Lazy SR Beef
Quality Foods Distributing	Western Buffalo
Poor Orphan Creamery	Tumblewood Teas
Wolf Ridge Lamb & Wool	Montana Milling
Montana Natural Lamb	Timeless Farms
Cream of the West	Summit Foods
Big Dipper Ice Cream	

YELLOWSTONE
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

