STARTERS

HUMMUS VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY, NO PITA Diced cucumber, tomato, grilled garlic pita 8.75

Smoked Bison Bratwurst

Grilled farm-raised smoked bison bratwurst, apple sauerkraut, spicy brown mustard, garlic croustades 10.95

PRIME RIB SLIDERS

Three multi-grain mini buns, sliced prime rib, caramelized onion, horseradish cream, sliced tomato, leaf lettuce, rosemary au jus 13.95

FRIED CALAMARI

Citrus jalapeño aioli 11.25

SPICY SRIRACHA WILD ALASKA COD BITES

Roasted garlic and lemon aioli 9.25

Hot Wings

Spicy breaded, bleu cheese dressing, celery 10.50

WHITE WINE STEAMED MUSSELS

Garlic, tomato, shallots, baguette 13.50

~ Soup & SALADS Served with warm rolls

LODGE-MADE TUSCAN BEAN SOUP VEGAN/GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS Cup 4.30 Bowl 6.00

Lodge-Made Manhattan Clam Chowder

GLUTEN-FREE Cup 4.30 Bowl 6.00

SALAD TOPPERS

Add any of the following items to complete your salad! Flaked Wild Alaska Salmon 7.95 · 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

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST NO CROUTONS

Fresh mixed greens, grape tomatoes, shredded carrot, choice of dressing 5.50 Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar, Fat-Free Dijon Honey Mustard, Balsamic Vinaigrette and Fat-Free Huckleberry Vinaigrette

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS Romaine lettuce, parmesan cheese, croutons, Caesar dressing 7.95/9.95

GOAT CHEESE AND MAPLE-PECAN SALAD VEGETARIAN/GLUTEN-FREE Mixed field greens, spicy maple pecans, red onion, red and yellow peppers, goat cheese crumbles, maple-black pepper dressing 9.95/11.95

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 Harris Ranch Amaltheia Dairy Rainforest Alliance Summit Foods Montana Milling Timeless Farms

YŁLLOWSTONŁ NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

Montana Wagyu Cattle Company Vintage Cheese of Montana Western Sustainability Exchange **Quality Foods Distributing** Plate & Pantry Gourmet Foods

Poor Orphan Creamery

Montana Natural Lamb

Montana Ranch Beef

Wolf Ridge Lamb & Wool

Yellowstone Grass Fed Beef

Varney Bridge Bakery **Tucker Family Farms Tumblewood Teas** Cream of the West Big Dipper Ice Cream Western Buffalo Lazy SR Beef Trout Culture

Matt's Munchies



~ Main Courses

Served with warm rolls. For a lower carb option, whipped cauliflower may be substituted for potato or rice

WILD ALASKA SOCKEYE SALMON* COLUTEN-FREE

Lemon pepper rub, lemon beurre blanc, basmati rice, seasonal vegetable 24.95

SAUTÉED TROUT GLUTEN-FREE Farm-raised trout with leek, dill and tomato ragout,

rice pilaf, seasonal vegetable 21.95 337 CAL • 24 GM FAT • 389 MG SODIUM

Panko-Crusted Halibut

Fresh citrus salsa, basmati rice, seasonal vegetable 28.95

SEAFOOD LINGUINE GLUTEN-FREE REQUEST GLUTEN-FREE PASTA Linguine, wild Alaska salmon, halibut, mussels, tomato stew 6-ounce pasta 18.95 · 9-ounce pasta 23.95

SPICY CRAB RAVIOLI

Spicy crab ravioli, spicy tomato broth, parmesan cheese 16.95

Braised Red Bird Natural Chicken Thighs

Tomato braising sauce, creamy polenta, seasonal vegetable 16.95

LINGUINE WITH TUSCAN CHICKEN GLUTEN-FREE REQUEST GLUTEN-FREE PASTA Linguine, sliced broiled chicken breast, light cream sauce with Italian sausage, fennel, peppers, parmesan cheese 6-ounce pasta 14.50 · 9-ounce pasta 19.50

BISON BURGER WITH FIXINGS* GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES Half-pound farm-raised bison, grilled parmesan black pepper roll, leaf lettuce, tomato, onion, French fries · choice of two fixings - mushrooms, bacon, green pepper, American, bleu, cheddar, pepper jack or Swiss cheeses 16.25 · Additional Fixings 1.00 each

NATURAL PRIME RIB AU JUS COLUTEN-FREE

Buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request 10 oz 25.95 · 14 oz 30.50

New York Strip Steak

10-ounce, horseradish herb butter, buttermilk-mashed potato, seasonal vegetable 28.95

ZUCCHINI SPAGHETTI VEGAN/GLUTEN-FREE

Roasted vegetable ragout, fried basil leaves, seasonal vegetable 12.95

188 CAL • 6.2 GM FAT • 410 MG SODIUM

Add Flaked Wild Alaska Salmon 7.95 · Add Sliced Broiled Chicken 4.95

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

EGGPLANT PARMESAN VEGETARIAN

Marinara sauce, Italian cheese, seasonal vegetable 16.95 308 CAL • 15.6 GM FAT • 334 MG SODIUM

Healthy Preparation · Menu items made with sustainable and/or organic ingredients If you have any food allergies, please inquire with your server regarding ingredients of menu items *"Consuming raw or undercooked 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.