



Open Lodgepole Pine © Schmidt 1977

STARTERS & SIDES

SPICY SRIRACHA WILD ALASKA COD BITES 
Roasted garlic and lemon aioli 9.25

HOT WINGS
Spicy breaded, bleu cheese dressing, celery 10.50

PRIME RIB SLIDERS 
Three multi-grain mini buns, sliced prime rib, rosemary au jus, caramelized onion, horseradish cream 13.95

FRIED CALAMARI
Citrus jalapeño aioli 11.25

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

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL Fresh mixed greens, grape tomatoes, shredded carrot, choice of dressing. Served with a roll 5.50
Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar, Fat-Free Dijon Honey Mustard, Fat-Free Huckleberry Vinaigrette, Balsamic Vinaigrette

LODGE-MADE MANHATTAN CLAM CHOWDER
GLUTEN-FREE Cup 4.30 Bowl 6.00

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

FRESH FRUIT SALAD 4.75

FRENCH FRIES • BAKED BEANS
STEAMED SEASONAL VEGETABLE 3.50 each

ENTRÉE SALADS - Served with a roll

SALAD TOPPERS - ADD ANY OF THE FOLLOWING ITEMS TO COMPLETE YOUR MEAL!
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

GOAT CHEESE AND MAPLE-PECAN SALAD VEGETARIAN/GLUTEN-FREE REQUEST NO ROLL
Mixed field greens topped with spicy maple pecans, red onion, red and yellow peppers, goat cheese crumbles and maple-black pepper dressing 9.95/11.95

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL
Crisp romaine lettuce is topped with crunchy croutons, parmesan cheese and Caesar dressing 7.95/9.95

BURGERS - French fries are deep fried in oil that may contain gluten

MONTANA RANCH BEEF BURGER  **GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES**
We proudly support local ranchers. This one-third pound beef burger is grilled to medium-well and served with sliced tomato, leaf lettuce and onion on a cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.95 • Fixings 1.00 each • Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms

BLACK BEAN BURGER VEGETARIAN
A delicious vegetarian burger served on a cornmeal bun and topped with sliced tomato, leaf lettuce and onion. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.75

BISON BURGER*  **GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES**
Half-pound farm-raised bison burger served with two fixings, tomato, leaf lettuce and onion on a grilled parmesan black pepper roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries. Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms 16.25
Additional Fixings 1.00 each



Whitebark Pine Richard Lake 1987

 Menu items made with sustainable and/or organic ingredients  Healthy Preparation
*“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness”

If you have food allergies, please inquire with your server regarding ingredients of menu items
Prices do not reflect taxes or a 1.1% utility fee



Whitebark Pine Richard Lake 1987



Whitebark Pine Richard Lake 1967



Whitebark Pine Richard Lake 1967

SANDWICHES

French fries are deep fried in oil that may contain gluten

ROASTED TURKEY WITH ALPINE LACE SWISS CHEESE

Cracked nine-grain bread topped with sliced roasted turkey, low fat Alpine Lace Swiss cheese, leaf lettuce, tomato and pesto mayonnaise. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.25

MONTE CRISTO SANDWICH

Roasted turkey, thinly sliced ham and Swiss cheese sandwiched between slices of sourdough bread dipped in egg batter and grilled. Dusted with powdered sugar and served with raspberry jam. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.25

HALF SANDWICH WITH SOUP OR SALAD

Design your own meal, choosing half of one of the sandwiches listed above and a house salad or cup of soup. Served with tortilla chips 10.95

SPECIALTIES

SMOKED BISON BRATWURST SANDWICH

Telera roll topped with a sliced farm-raised all-natural smoked bison bratwurst, apple sauerkraut and spicy brown mustard. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 12.50

FARM-RAISED SAUTÉED TROUT GLUTEN-FREE REQUEST NO ROLL

Farm-raised trout with leek, dill and tomato ragout. Served with a roll and side salad 12.95

BANH MI CHICKEN SANDWICH

Sliced grilled chicken breast served on French bread with Sriracha aioli, sliced cucumber, pickled carrots and radishes. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.50

VEGETARIAN PHILLY SANDWICH GLUTEN-FREE REQUEST GLUTEN-FREE BUN

Grilled portabella mushrooms, sautéed peppers and onions with melted provolone cheese on a telera roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.50

WILD ALASKA FISH & CHIPS

Tortilla encrusted wild Alaska pollock is deep fried and served with French fries, cole slaw, hush puppies and a roll 13.95

ZUCCHINI SPAGHETTI VEGAN/GLUTEN-FREE

Roasted vegetable ragout, fried basil leaves, steamed seasonal vegetable and a roll 12.95

188 CAL • 6.2 GM FAT • 410 MG SODIUM

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.

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:

Lazy SR Beef
Western Buffalo
Cream of the West
Montana Milling
Timeless Farms
Matt's Munchies

Wheat Montana
Harris Ranch
Amaltheia Dairy
Rainforest Alliance
Quality Foods Distributing
Varney Bridge Bakery
Poor Orphan Creamery
Wolf Ridge Lamb & Wool
Montana Natural Lamb
Big Dipper Ice Cream

Western Sustainability Exchange
Montana Wagyu Cattle Company
Yellowstone Grass Fed Beef
Plate & Pantry Gourmet Foods
Vintage Cheese of Montana
Tucker Family Farm
Montana Ranch Beef
Summit Foods
Trout Culture
Tumblewood Teas



YELLOWSTONE
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra