

## First Courses

**Brown Butter Lobster Sliders** mini-brioche buns, sautéed lobster pieces, lemon chive aioli 16.25

**Duck and Wild Mushroom Risotto** **gluten-free** roast duck, sautéed wild mushrooms, white truffle oil, chives 12.50

**Fingerling Fries** **vegetarian** parmesan cheese, spicy Sriracha aioli, roasted garlic and rosemary aioli 8.75

**Charcuterie Sampler with Montana Cheeses** - Victor, Montana  **gluten-free request gluten-free crackers, no flatbread** prosciutto, sopressata, Genoa salami, Tucker Family Farm Zephyr and feta cheeses, Amaltheia Dairy chèvre, mixed olives, whole grain mustard, candied walnuts, flatbread 16.50

**Montana Natural Lamb Sliders** - Big Timber, Montana  mini-brioche buns, mixed field greens, sliced tomato, Amaltheia Dairy goat cheese cream 14.25

**Southwestern Elk Ravioli** - Denver, Colorado  roasted red and yellow tomato, sautéed onion and garlic, cilantro, jack cheese 12.95

**Golden Corn Chowder** 4.30/6.00


**Organic Lentil Soup** - Conrad, Montana  **vegan/gluten-free request gluten-free crackers** 4.30/6.00

**Poached Pear Salad**  **vegetarian/gluten-free** field greens, Tucker Family Petrichor cheese, candied walnuts, balsamic glaze 10.75

**House Salad** **vegan/gluten-free request no croutons** field greens, grape tomatoes, toasted walnuts, sliced cucumber, carrot curls, choice of dressing 6.50

**Organic Beet and Goat Cheese Salad** - Bozeman, Montana  micro greens, orange segments, orange vinaigrette, organic beets, Amaltheia Dairy chèvre crumbles, candied walnuts 12.50

## Entree Salads

**Local Kale and Spinach Salad** - Bozeman, Montana  **gluten-free request no croutons** fresh spinach, baby kale, Maytag bleu cheese, candied walnuts, red onion, dried cranberries, croutons, apple walnut vinaigrette 10.50/12.50

**Salad Toppers** Add any of the following items to complete your salad  
bison tenderloin tips 8.95 · flaked blackened 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*

## 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.

## Main Courses

served with demi-loaf and flatbread, whipped butter and Amaltheia Dairy chèvre.  
for a lower carb option whipped cauliflower may be substituted for potato or rice


**Farm-Raised Trout** - Twin Falls, Idaho  sautéed trout with lemon and parsley, brunoise of fresh tomato, wild rice pilaf, seasonal vegetable 22.95

 **Wild Alaska Sockeye Salmon**  **gluten-free** seared with asparagus, English peas, sweet corn, white wine, garlic, olive oil and shallots, jasmine rice, seasonal vegetable 26.25  
445 CAL · 17.3 GM FAT · 528 MG SODIUM

**Montana Natural Lamb** - Big Timber, Montana  Dijon panko-crusted Frenched rack lollipop and loin chop, garlic mashed potato, seasonal vegetable 39.95


**Bison Tenderloin** - St. Ignatius, Montana  **gluten-free** crimini mushroom, sage and rosemary demi-glaze, garlic mashed potato, seasonal vegetable 35.95

**Bison Tenderloin with a Lobster Tail** St. Ignatius, Montana  bison tenderloin, lobster tail, garlic mashed potato, seasonal vegetable 41.95

**Montana Waygu Beef Burger**  **gluten-free request**  
**gluten-free bun and no fingerling fries** one-half pound, brioche bun, sliced tomato, fresh leaf lettuce, onion, fingerling fries - with two fixings - choose from American, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 14.75 · additional fixings 1.00 each

**New York Strip Steak** various Montana ranches  **gluten-free** ten-ounce, roasted shallot, peppercorn and truffle butter, garlic mashed potato, seasonal vegetable 29.95

**Braised Frenched Pork Chop** apple and fennel relish, garlic mashed potato, seasonal vegetable 26.95

**Red Bird Natural Chicken** - Denver, Colorado  herb roasted, roasted tomato and artichoke heart melange, garlic mashed potato, seasonal vegetable 25.75

**Grilled Quail** cranberry compote, wild rice pilaf, seasonal vegetable 26.95

**Vegetarian Stir Fry** fried wonton bowl, zucchini, red onion, red pepper, shiitake mushrooms, snap peas, baby corn, water chestnuts, cubed tofu, hoisin sauce, toasted sesame seeds, scallions, fried wonton strips 17.95 · Gardein™ Chick'n add 4.95

**Linguine Primavera** **vegetarian** carrots, zucchini and yellow squash, parsley, parmesan cheese 17.95 · flaked blackened wild Alaska salmon add 7.95 · bison tenderloin tips add 8.95  
broiled chicken add 4.95 · Gardein™ Chick'n add 4.95 **Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins**



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