

SALADS & SOUPS

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

House Salad

vegan/gluten-free request no croutons,

no baguette field greens, grape tomatoes, toasted walnuts, sliced cucumber, carrot curls, choice of dressing, sliced baguette 6.50

Salad dressings include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Fat-Free Dijon Honey Mustard, Oil & Vinegar, Balsamic Vinaigrette and Fat-Free Huckleberry Vinaigrette

Poached Pear Salad

vegetarian/gluten-free request no baguette

field greens, Tucker Family Petrichor cheese, candied walnuts, balsamic glaze, sliced baguette 10.75

Organic Beet and

Goat Cheese Salad  Bozeman, Montana

gluten-free request no baguette micro greens, orange vinaigrette, organic beets, Amaltheia Dairy chèvre crumbles, candied walnuts, sliced baguette 12.50

Local Spinach and Kale Salad Bozeman,


Montana **gluten-free request no croutons, no baguette** fresh spinach, baby kale, Maytag bleu cheese, candied walnuts, red onion, dried cranberries, croutons, apple-walnut vinaigrette, sliced baguette 10.50/12.50

Organic Lentil Soup Conrad, Montana

vegan/gluten-free request gluten-free crackers 4.30/6.00


BURGERS

French fries are deep fried in oil that may contain gluten

Montana Wagyu Beef Burger*  Gallatin Valley, Montana **gluten-free request gluten-free bun** one-half pound, locally raised, MT. Wagyu beef, brioche bun, sliced tomato, fresh leaf lettuce, onion · choice of side salad, steamed seasonal vegetable, wheatberry salad or French 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

Bison Burger*  Rapid City, South Dakota **gluten-free request gluten-free bun** one-half pound farm-raised bison, grilled parmesan black pepper roll, sliced tomato, fresh leaf lettuce, onion · choice of side salad, steamed seasonal vegetable, wheatberry salad or French fries · with two fixings · choose from American, cheddar, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 16.25 · additional fixings 1.00 each

Timeless Farms Organic

Red Lentil Burger  Conrad, Montana **vegetarian** cornmeal bun, cracked black pepper roasted garlic aioli, sliced tomato, fresh leaf lettuce, onion · choice of side salad, steamed seasonal vegetable, wheatberry salad or French fries 10.25

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



Healthy Preparation



Menu items made with sustainable and/or organic ingredients.

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

Amaltheia Dairy

Rainforest Alliance

Montana Wagyu Cattle Company

Quality Foods Distributing

Poor Orphan Creamery

Wolf Ridge Lamb & Wool

Montana Natural Lamb

Western Sustainability Exchange

Yellowstone Grass Fed Beef

Plate & Pantry Gourmet Food

Vintage Cheese of Montana

Varney Bridge Bakery

Big Dipper Ice Cream

Tumblewood Teas

Cream of the West

Montana Milling

Montana Ranch Beef

Tucker Family Farm

Matt's Munchies

Trout Culture

Lazy SR Beef

Timeless Farms

Harris Ranch

Summit Foods

Western Buffalo

YELLOWSTONE


NATIONAL PARK LODGES


Legendary Hospitality by Xanterra



SMALL PLATES

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

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 16.50B


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

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

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

SPECIALTIES

French fries are deep fried in oil that may contain gluten



Grilled Chicken Sandwich with Sundried Tomato Goat Cheese  **gluten-free request gluten-free bun** telera roll, grilled marinated chicken breast, roasted red peppers, grilled onions, sun-dried tomato Amaltheia Dairy chèvre, arugula • choice of side salad, steamed seasonal vegetable, wheatberry salad or French fries 11.75

Blackened Wild Alaska Salmon Wrap  lime cilantro rice, fresh spinach, corn salsa, bleu cheese, wasabi vinaigrette, herb garlic tortilla • choice of side salad, steamed seasonal vegetable, wheatberry salad or French fries 12.95

Grilled Roasted Turkey with Parmesan-Crusted Sourdough peppers, onion, jack cheese, Thousand Island Dressing • choice of side salad, steamed seasonal vegetable, wheatberry salad or French fries 11.25

Warm Wheatberry Bowl sautéed wheatberries, zucchini, yellow squash, peppers, mushrooms, red onion, carrots, scallions, Hoisin sauce 10.95

Hand-Carved Grilled Reuben corned beef, Swiss cheese, apple sauerkraut, grilled swirled rye bread, Thousand Island Dressing • choice of side salad, steamed seasonal vegetable, wheatberry salad or French fries 12.50

Sautéed Trout   Twin Falls, Idaho **gluten-free request no baguette** roasted tomato salsa, chopped parsley, lemon, sliced baguette • side salad with choice of dressing 12.95

235 CAL • 7.9 GM FAT • 164 MG SODIUM • SALAD DRESSING AND BREAD ARE NOT INCLUDED IN NUTRITIONAL ANALYSIS

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.

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.