

First Courses

Brown Butter Lobster Sliders mini-brioche buns, sautéed lobster pieces, lemon, aioli 15.95

Duck and Wild Mushroom Risotto **gluten-free** roast duck, sautéed wild mushrooms, white truffle oil, chives 11.95

Fingerling Fries **vegetarian** parmesan cheese, spicy Sriracha aioli, roasted garlic aioli 8.50

Charcuterie Sampler with Montana Cheeses - Sheridan, Montana  **gluten-free request gluten-free crackers, no flatbread** prosciutto, sopressata, Genoa salami, Poor Orphan Whisper and Tinkers feta cheeses, Amaltheia Dairy chèvre, mixed olives, whole grain mustard, flatbread 15.95

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

Blistered Green Beans **vegan/gluten-free** red curry, fried garlic, soy sauce, toasted almonds 8.95


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, cambozola 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 6.25

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 10.25/12.25

Roasted Local Beet and Goat Cheese Salad - Bozeman, Montana  micro greens, orange segments, orange vinaigrette, roasted rainbow beets, Amaltheia Dairy chèvre crumbles, candied walnuts 11.95

Salad Toppers Add any of the following items to complete your salad

bison tenderloin tips 8.95 · grilled shrimp 6.95 · 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 22.75

 **Wild Alaska Sockeye Salmon**  **gluten-free** baked with asparagus, English peas, sweet corn, white wine, garlic, olive oil and shallots, jasmine rice, seasonal vegetable 25.95
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 - Rapid City, South Dakota  **gluten-free** crimini mushroom, sage and rosemary demi-glace, garlic mashed potato, seasonal vegetable 35.95

Bison Tenderloin Tips with Butter Poached Lobster Tail Rapid City, S. D. 
Bison tenderloin tips, lobster tail, garlic mashed potato, seasonal vegetable 41.95

Montana Waygu Beef Burger - Gallatin Valley, Montana  **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 14.50 · additional fixings 1.00 each

New York Strip Steak ask your server for today's rancher  **gluten-free** ten-ounce, demi-glace, garlic mashed potato, seasonal vegetable MARKET PRICE

Seared Pork Tenderloin **gluten-free** whole grain mustard and apple reduction, garlic mashed potato, seasonal vegetable 21.50

Red Bird Natural Chicken - Denver, Colorado  prosciutto and gruyere stuffed, Dijon cream, garlic mashed potato, seasonal vegetable 25.75

Grilled Quail cranberry compote, wild rice pilaf, seasonal vegetable 26.50

Pressed Tofu **vegetarian** marinated tofu, Szechuan green beans, soy, fried garlic, toasted minced almonds, steamed basmati rice 17.95

Linguine Primavera **vegetarian** carrots, zucchini and yellow squash, parsley, parmesan cheese 17.95 · grilled shrimp add 6.95 · 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.

- “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