

SALADS & SOUPS

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

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 6.25

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

Poached Pear Salad

vegetarian/gluten-free request no baguette field greens, cambozola cheese, candied walnuts, balsamic glaze, sliced baguette 10.75

Roasted Local Beet

and **Goat Cheese Salad**  Bozeman, Montana micro greens, orange vinaigrette, roasted rainbow beets, Amaltheia Dairy chèvre crumbles, candied walnuts, sliced baguette 11.95

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 10.25/12.25

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


Golden Corn Chowder


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, fingerling fries or French 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

Bison Burger*  **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, fingerling fries or French fries · with two fixings · choose from American, cheddar, bleu, pepper jack and Swiss cheeses, green peppers, bacon or mushrooms 15.95 · additional fixings 1.00 each

Timeless Farms Organic Red Lentil Burger - Conrad, Montana  **vegan/gluten-free request gluten-free bun** cornmeal bun, cracked black pepper roasted garlic aioli, sliced tomato, fresh leaf lettuce, onion · choice of side salad, steamed seasonal vegetable, fingerling fries or French fries 9.95



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	Tumblewood Teas
Amaltheia Dairy	Cream of the West
Rainforest Alliance	Montana Milling
Montana Wagyu Cattle Company	Montana Ranch Beef
Quality Foods Distributing	Lazy SR Beef
Poor Orphan Creamery	Timeless Farms
Wolf Ridge Lamb & Wool	Harris Ranch
Montana Natural Lamb	Summit Foods
Western Sustainability Exchange	Western Buffalo
Big Dipper Ice Cream	

YELLOWSTONE
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra



SMALL PLATES

Fingerling Fries are deep fried in oil that may contain gluten

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  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

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

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

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

SPECIALTIES

French fries and fingerling fries are deep fried in oil that may contain gluten



Grilled Chicken Sandwich with Sundried Tomatoes and Goat Cheese 
gluten-free request gluten-free bun telera roll, grilled marinated chicken breast, roasted red peppers, sun-dried tomatoes, grilled onions, Amaltheia Dairy chèvre, arugula · choice of side salad, steamed seasonal vegetable, fingerling fries or French fries 11.50

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, fingerling fries or French fries 12.75

Grilled Roasted Turkey with Parmesan-Crusted Sourdough
peppers, onion, jack cheese, Thousand island dressing · choice of side salad, steamed seasonal vegetable, fingerling fries or French fries 10.95

Grilled Vegetable Sandwich
vegetarian/gluten-free request gluten-free bun telera roll, grilled zucchini, onion, red pepper, mozzarella cheese, fresh basil leaves, leaf lettuce, balsamic glaze · choice of side salad, steamed seasonal vegetable, fingerling fries or French fries 10.25

Hand-Carved Grilled Reuben
corned beef, Swiss cheese, apple sauerkraut, grilled swirled rye bread, Thousand island dressing · choice of side salad, steamed seasonal vegetable, fingerling fries or French fries 12.25

Sautéed Trout  
gluten-free request no baguette roasted tomato salsa, chopped parsley, lemon, sliced baguette · side salad with choice of dressing 11.95

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.

*"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.