



New Highland Terrace, Mammoth Hot Springs, John Good 1966

## SOUPS, SALADS & SIDES

**HOUSE-MADE SUMMER SQUASH SOUP WITH SALSA VERDE** VEGETARIAN/  
GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS  
4.30/6.00

**FRENCH ONION SOUP GRATINÉE** 6.75

### SALAD TOPPERS

Add any of the following items to complete your salad!

Grilled Shrimp	6.95
Flaked Smoked Trout	4.95
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

**CAESAR SALAD** GLUTEN-FREE  
REQUEST NO CROUTONS, NO BAGUETTE  
crisp romaine lettuce tossed with crunchy croutons, parmesan cheese, Caesar dressing, sliced baguette 7.75/9.75

**WARM GOAT CHEESE SALAD**  
fresh mixed greens, fried goat cheese croutons, natural applewood-smoked bacon, pine nuts, Dijon dressing, herb flatbread 9.95/11.95

**HOUSE SALAD** VEGAN/GLUTEN-FREE REQUEST  
NO CROUTONS, NO BAGUETTE mixed greens, grape tomatoes, shredded carrot, choice of dressing, sliced baguette 5.25 Salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic-parmesan vinaigrette and fat-free huckleberry vinaigrette

**FRENCH FRIES • BAKED BEANS STEAMED SEASONAL VEGETABLES**  
3.50 each

**FRESH FRUIT SALAD** 4.65

## BURGERS

**MONTANA RANCH BEEF BURGER**   
GLUTEN-FREE REQUEST GLUTEN-FREE BUN

*We proudly support local ranchers.* one-third pound, grilled medium-well, fresh tomato, leaf lettuce, onion, cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.75  
ADD FIXINGS 1.00 each: Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms


**BISON BURGER**\*  GLUTEN-FREE REQUEST  
GLUTEN-FREE BUN, NO FRENCH FRIES



eight-ounce, farm-raised bison, grilled parmesan black pepper roll, leaf lettuce, tomato, onion, choice of two fixings: mushrooms, bacon, green pepper, American, bleu, cheddar, pepper jack or Swiss cheeses. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 15.95 additional fixings 1.00 each

**BLACK BEAN BURGER** VEGETARIAN  
zesty house-made black bean burger, cornmeal bun, fresh tomato, leaf lettuce and onion. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.50

## HEALTHY PLATES

**ARUGULA SALAD WITH PARMESAN-CRUSTED CHICKEN**   
grape tomatoes, mustard and olive oil dressing 10.75  
288 CAL • 9.4 GM FAT

**CAVATAPPI**  VEGETARIAN/GLUTEN-FREE REQUEST  
GLUTEN-FREE PASTA  
chopped spinach, feta cheese, olive oil, lemon, garlic, garbanzo beans, basil 10.75  
288 CAL • 8.6 GM FAT • 334 MG SODIUM

  Healthy Preparation  
Menu items made with sustainable and/or organic ingredients


**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.

# STARTERS & SMALL PLATES

**MEDITERRANEAN SAMPLER PLATE** VEGETARIAN hummus, baba ghanoush, tabbouleh, diced cucumber, diced tomato, kalamata olives, grilled garlic pita 11.25

**ITALIAN PRIME RIB SLIDERS** three mini-buns, sliced au jus dipped prime rib, mozzarella cheese, roasted green pepper, giardiniera 13.95

**TACOS**  choice of soft flour corn tortillas or hard shell • Cajun cole slaw, pico de gallo, cheddar cheese, chipotle sour cream, cilantro, red and yellow tortilla chips, corn salsa • one bison taco 7.95 • one trout taco 7.25  
two bison tacos 14.75 • two trout tacos 13.00

**SMOKED TROUT PLATE**  GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS, NO BAGUETTE farm-raised, house-smoked, boneless trout fillet, cream cheese, diced tomato, red onion, baguette slices 11.50

**POUTINE** French fries, brown gravy, cheese curds 8.95

**BLISTERED SHISHITO PEPPERS** VEGAN/GLUTEN-FREE fried garlic 9.95

**WARM BRIE** sliced apple, seasonal fruit, sliced baguette, toasted walnuts 12.50

**STEAMED EDAMAME** VEGAN/GLUTEN-FREE steamed whole soybeans, extra virgin olive oil, sea salt 6.50

**HOT WINGS** spicy breaded, bleu cheese dressing, celery 10.25

## SANDWICH BOARD

*French fries are deep fried in oil that may contain gluten*

### GRILLED PARMESAN-CRUSTED TURKEY SANDWICH

sourdough bread, parmesan cheese, sliced turkey, green peppers, onion, jack cheese, thousand island dressing. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.95

### GOURMET GRILLED CHEESE

GLUTEN-FREE REQUEST GLUTEN-FREE BUN, NO ONIONS

griddled sourdough bread, smoked gouda, pepper jack and Swiss cheeses, tomato, arugula. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.95

### HALF SANDWICH WITH SOUP OR SALAD

design your own meal, choosing half of any of the sandwiches listed above and a house salad or cup of house-made gluten-free summer squash soup with salsa verde. Served with tortilla chips 10.75

### SMOKED WILD ALASKA SALMON CLUB



cold-smoked wild Alaska salmon, wasabi mayonnaise, natural applewood-smoked bacon, fresh tomato and leaf lettuce stacked on three pieces of toasted cracked nine-grain bread. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 14.50

### HUCKLEBERRY BRIE CHICKEN SANDWICH

GLUTEN-FREE REQUEST GLUTEN-FREE BUN

telera roll, brie cheese, huckleberry sauce, lettuce, tomato. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 12.25

### FRIED POLLOCK PO BOY

griddled hoagie roll, Sriracha sauce, Sriracha seasoned cole slaw, fried tortilla encrusted pollock. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 12.95



\*"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

This restaurant is not an allergen-free environment. 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

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  
Harris Ranch  
Amaltheia Dairy  
Rainforest Alliance  
Quality Foods Distributing  
Montana Milling  
Timeless Farms  
Poor Orphan Creamery  
Wolf Ridge Lamb & Wool  
Montana Natural Lamb

Big Dipper Ice Cream  
Western Sustainability Exchange  
Montana Wagyu Cattle Company  
Montana Ranch Beef  
Lazy SR Beef  
Tumblewood Teas  
Cream of the West  
Summit Foods  
Western Buffalo

**YELLOWSTONE**

NATIONAL PARK LODGES

Legendary Hospitality by Xanterra

MHS/L2016

