

OBSIDIAN DINING ROOM **DINNER**

APPETIZERS

STEAMED EDAMAME

VEGAN/GLUTEN-FREE steamed whole soybeans, extra virgin olive oil, sea salt 5.95

CAJUN SHRIMP GLUTEN-FREE
six prawns, andouille grit cake, cream sauce 11.95

Hot WINGS

bleu cheese dressing, celery 9.95

GAME SAUSAGE SAMPLER

GLUTEN-FREE wild boar sausage with cranberries, smoked bison bratwurst, pheasant and chicken sausage, braised red cabbage, whole grain mustard 9.95

ROASTED OLIVES

VEGAN/GLUTEN-FREE
some olives contain pits 5.95

SMOKED WILD

ALASKA SALMON

grilled corn cake, sour cream, red onion, capers 11.25

STUFFED MUSHROOMS

prosciutto, bleu cheese 8.95

ARTICHOKE DIP

GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA chopped artichoke hearts, parmesan cheese, mayonnaise, sour cream, mustard, grilled garlic pita 8.75

HOUSE-MADE GOURMET

CRAB CAKE remoulade 11.00

SOUPS & SALADS

NORTHERN WHITE BEAN PURÉE

GLUTEN-FREE Cup 4.25 • Bowl 5.95

FRENCH ONION SOUP GRATINÉE

blend of simmered onions, cheese-topped croutons 6.50

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!

Beef Tenderloin Tips 7.00 • Broiled Chicken 4.50

Grilled Shrimp 6.00 • Gardein™ Chick'n 4.00

Gardein™ is a chicken substitute made of soy, wheat and pea proteins

LIGHT CAESAR SALAD

GLUTEN-FREE REQUEST NO CROUTONS

romaine lettuce, light Caesar dressing, parmesan cheese, croutons 6.75/8.75

HOUSE SALAD

VEGAN/GLUTEN-FREE REQUEST NO CROUTONS

mixed greens, grape tomatoes, shredded carrot, choice of dressing 4.85 Salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, fat-free huckleberry vinaigrette, balsamic-parmesan vinaigrette

SPINACH SALAD

VEGAN/GLUTEN-FREE REQUEST NO WONTON STRIPS

fresh spinach, toasted sesame seeds, carrots, tomatoes, cucumber, red onion, grapefruit and orange sections, fried wonton strips, sesame citrus vinaigrette 8.25/10.25

ROASTED VEGETABLE GREEK SALAD

VEGETARIAN/GLUTEN-FREE REQUEST NO FLATBREAD

asparagus, grape tomatoes, radicchio, artichoke hearts, portabella mushrooms, feta cheese, kalamata olives, pine nuts, balsamic-parmesan vinaigrette, peppered flatbread 8.95/10.95

Xanterra is committed to providing our guests high-quality, healthy food choices and has set a goal to purchase a minimum of 50% of sustainable food items by 2016. Sustainable cuisine is the practice of using products that are grown, harvested, processed, packaged, and distributed with the least possible environmental impact. At Xanterra, we strive to find products that are locally sourced, organically grown, sustainably harvested, or third-party verified as having a reduced environmental impact. Additionally, Xanterra will not purchase or serve any species that is considered endangered.

As a part of our commitment, in August 2011, the Mammoth Hotel Dining Room became a Certified Green Restaurant by the Green Restaurant Association, a nationally-recognized non-profit organization that provides a cost-effective way for restaurants to demonstrate their commitment to environmental sustainability. The Mammoth Dining Room is Xanterra's first certified green restaurant, and with a 3-Star rating (out of a possible 4-Stars), is the first 3-Star certified restaurant in Wyoming, and one of only 71 in the country.

Sustainable products we menu around the park include local and Montana farm-raised trout, wild Alaska salmon, sustainable coffee, Timeless Farms legumes, Amaltheia Dairy goat cheese, Wolf Ridge Lamb, farm-raised game, sustainable and natural beef, Gran Prairie Ranch burger, Wheat Montana bakery items, Montana and Idaho grown potatoes, Montana dairy products, sustainable wines and locally brewed beer.

Game meat served in the restaurants in Yellowstone is farm-raised outside of the greater Yellowstone ecosystem. Not only is game meat lower in cholesterol and higher in key nutrients such as iron, zinc and potassium, but farm-raised game, on average, eat less than cattle raised under current conventional practices, allowing range lands to replenish more quickly.

Our efforts are supported by the Western Sustainability Exchange, the Nature Conservancy, and the Animal Welfare Institute and help support over 350 family ranchers in nine states. Yellowstone National Park was created "for the benefit and enjoyment of the people" and by working together we can preserve this magical place for future generations. At Xanterra, we believe that increasing the sustainability of natural systems is not just good business, it is the right thing to do. If you would like to learn more about Xanterra's Green Restaurant Certification, scan the code.



ecology
Xanterra's Environmental Commitment

OBSIDIAN DINING ROOM DINNER

MAIN COURSES

Main Courses served with demi loaf. For a lower carb option, whipped cauliflower may be substituted for potato, rice or polenta
We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

ROAST PRIME RIB OF NATURAL BEEF AU JUS



GLUTEN-FREE REQUEST NO AU JUS
buttermilk-mashed potatoes, seasonal vegetable -
thin sliced available on request
7 oz 19.95 • 10 oz 23.25 • 14 oz 27.95
Blackened seasoning add .50

BISON BURGER*



GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO
FRENCH FRIES eight-ounce, farm-raised, fresh tomato,
romaine lettuce, onion, grilled parmesan black
pepper roll, French fries. Choice of two toppings,
choose from American, bleu, cheddar, pepper
jack or Swiss cheeses, green pepper, bacon or
mushrooms 14.50 additional toppings .75 each

WILD ALASKA COHO SALMON*



GLUTEN-FREE chili dusted, citrus salsa, wild rice
blend, seasonal vegetable 22.95

MIXED GAME SLIDERS



two-ounce antelope, bison and elk mini-burgers,
romaine lettuce, onion, fresh tomato,
onion strings 13.25

POLENTA FRITTER



VEGAN

portabella mushroom, red onion, zucchini, yellow
squash, roasted red pepper, balsamic drizzle 16.25

PEAR AND BLEU CHEESE



RAVIOLI

VEGETARIAN

sautéed onions, bleu cheese crumbles,
balsamic drizzle 13.95

SEARED DUCK BREAST

Flathead cherry port glaze, pinon bulgur wheat
pilaf, butternut squash purée 23.95



Menu items made with sustainable and/or organic ingredients

BISON SHORT RIBS



farm-raised, braised in Moose Drool ale,
buttermilk-mashed potatoes, roasted root
vegetables 25.95

BEEF TENDERLOIN



GLUTEN-FREE REQUEST NO FRIED SHALLOTS
béarnaise sauce, fried shallots, buttermilk-mashed
potatoes, seasonal vegetable 8 oz 30.95

CRAB-STUFFED TROUT



avocado beurre blanc, wild rice blend,
seasonal vegetable 21.95

LINGUINE WITH SPICY PEANUT SAUCE



GLUTEN-FREE REQUEST GLUTEN-FREE PASTA
spicy peanut sauce, diced cucumber, red pepper,
chopped peanuts 11.50/15.50
add grilled shrimp 6.00 • add broiled chicken 4.50
add sliced beef tenderloin tips 7.00
add Gardein™ Chick'n 4.00
Gardein™ is a chicken substitute made of soy, wheat
and pea proteins

RED CURRY VEGETABLES WITH BASMATI RICE



VEGETARIAN/GLUTEN-FREE
zucchini, yellow squash, red onion, bell pepper,
white mushrooms, lemon-red curry sauce,
basmati rice, yogurt drizzle 16.25

STUFFED CHICKEN

supreme chicken breast, apple cornbread stuffing,
jalapeño honey glaze, roasted acorn squash 18.95

PORK OSSO BUCO

pork shank, red wine braising jus, parmesan
polenta, roasted root vegetables 19.95

*"Consuming raw or undercooked 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, 1.1% utility fee or gratuities. A 15% gratuity is added for parties of 8 or more.
If you feel our service does not justify such an act, please let us know

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.