



Old Faithful Geyser erupting as seen from Castle Geyser; Upper Geyser Basin, R. Robinson 1952

FIRST COURSES & SALADS

Smoked Wild Alaska Salmon Mousse en Bouchee  smoked wild Alaska salmon and cream cheese filling, tomato and cucumber slices, capers 11.95

Hummus Plate VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA diced cucumber, tomato, grilled garlic pita 8.95

Hot Wings spicy breaded, bleu cheese dressing, celery 10.75

Steamed Edamame steamed whole soy beans, olive oil, sea salt 6.75

Deep-Fried Smoked Trout Ravioli with Sweet Corn and Farro  tomato and jalapeño salsa cruda, chipotle lime sour cream, cilantro 9.95

Roasted Red Pepper Smoked Gouda Soup VEGETARIAN Cup 4.30 • Bowl 6.00

Organic Golden Quinoa and Kale Soup  VEGAN/GLUTEN-FREE
8 oz Cup - 90 CAL • 225 GM FAT • 420 MG SODIUM Cup 4.30 • Bowl 6.00

House Salad VEGAN/GLUTEN-FREE REQUEST NO CROUTONS 156 CAL • 5.4 GM FAT • 329 MG SODIUM
fresh mixed greens, grape tomatoes, shredded carrot, choice of dressing 5.50
salad dressings include: ranch, bleu cheese, Thousand Island, vinaigrette, oil & vinegar,
fat-free Dijon honey mustard, balsamic vinaigrette and fat-free huckleberry vinaigrette
SALAD DRESSING AND BREAD NOT INCLUDED IN NUTRITIONAL ANALYSIS

Caesar Salad GLUTEN-FREE REQUEST NO CROUTONS crisp romaine lettuce,
parmesan cheese, croutons, Caesar dressing 7.95/9.95

Exotic Grains and Kale Salad macerated kale, grape tomatoes,
exotic grains and roasted vegetable blend, red onion, Italian vinaigrette 10.95

Spinach Salad VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS dried cranberries,
candied walnuts, red onion, bleu cheese, poppy seed dressing 9.50/11.50
SMALL SALAD 379 CAL • 24.9 GM FAT • 655 MG SODIUM

Salad Toppers grilled Gulf shrimp  7.95 • sliced broiled chicken 4.95
sliced fried chicken tenders 5.50 • sliced Gardein™ Chick'n 4.95
Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

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

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ENTREES

Served with warm rolls. For a lower carb option whipped cauliflower may be substituted for potato or rice

SIGNATURE DINNER BUFFET

natural carved prime rib, trout, huckleberry chicken, green salad and fixings, soup, glazed carrots, green beans amandine, Ranch House baked beans, buttermilk-mashed potato, wild rice pilaf, dip and chips, croissant bread pudding, fruit crisp Adult 30.50 • Child 11.50

Wild Alaska Sockeye Salmon*  sweet soy glaze, wild rice pilaf, chopped scallions, toasted sesame seeds, seasonal vegetable 25.75

Pork Osso Buco pork shank, red wine gravy, buttermilk-mashed potato, roasted vegetables 24.95

New York Strip Steak  10-ounce, mushroom and roasted garlic sauce, buttermilk-mashed potato, seasonal vegetable 29.50

Montana Family Ranches Braised Beef Meatballs  locally raised beef, tomato and pepper braising sauce, Italian cheese, baby bakiers, seasonal vegetable 16.25

Gourmet Macaroni and Cheese with Elk Jalapeño Cheddar Bratwurst  panko crust, jalapeño crisps 16.25

Penne with Local Lamb and Tomato Ragout  lamb ragout, shredded parmesan cheese 6 ounce 16.25 • 9 ounce 20.25

Roasted Spaghetti Squash  **VEGAN/GLUTEN-FREE**
roasted vegetable ragout, fried basil leaves, seasonal vegetable 13.25
380 CAL • 14.4 GM FAT • 308 MG SODIUM
add grilled Gulf shrimp  7.95 • sliced broiled chicken 4.95
sliced fried chicken tenders 5.50 • sliced Gardein™ Chick'n 4.95
Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

Red Bird Natural Chicken  **GLUTEN-FREE REQUEST NO CREAM SAUCE**
bacon scallion cream sauce, buttermilk-mashed potato, seasonal vegetable 24.95

Grilled Quail  Flathead cherry glaze, buttermilk-mashed potato, seasonal vegetable 26.95

 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”

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.