



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

FIRST COURSES & SALADS

Smoked Wild Alaska Salmon  sliced cold-smoked wild Alaska salmon, corn fritters, sour cream, red onion, capers 13.25

Hummus Plate VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA diced cucumber, tomato, grilled garlic pita 8.75

Hot Wings spicy breaded, bleu cheese dressing, celery 10.50

Steamed Edamame steamed whole soy beans, olive oil, sea salt 6.50

Smoked Trout Ravioli with Sweet Corn and Farro  tomato and jalapeño salsa cruda, cilantro, 9.95

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

Bean and Kale Soup VEGAN/GLUTEN-FREE Cup 4.30 • Bowl 6.00

House Salad VEGAN/GLUTEN-FREE REQUEST NO CROUTONS 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

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

Mandarin Wheatberry Salad macerated kale, grape tomatoes, green onion, raisins, cilantro 10.95

Spinach Salad VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS dried cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing 9.25/11.25

Salad Toppers flaked wild Alaska salmon 7.95 • 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

ENTREES

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

SIGNATURE DINNER BUFFET

natural carved prime rib, trout, huckleberry chicken, green salad and fixings,
soup, glazed carrots, green beans amandine, Ranch House baked beans,
mashed potatoes, wild rice pilaf, dip and chips,
croissant bread pudding, fruit crisp Adult 29.50 • Child 11.50

Wild Alaska Sockeye Salmon*  orange salsa,
buttermilk-mashed potato, seasonal vegetable 24.95

Pork Osso Buco pork shank, red wine gravy,
buttermilk-mashed potato, roasted vegetables 23.95

New York Strip Steak  10-ounce, herb butter, jalapeño crisps,
buttermilk-mashed potato, seasonal vegetable 28.95

Montana Family Ranches Braised Beef Meatballs  locally raised beef,
tomato and pepper braising sauce, baby bakers, shredded parmesan cheese 15.95

**Gourmet Macaroni and Cheese with
Elk Jalapeño Cheddar Bratwurst** panko crust, jalapeño crisps 15.95

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

Red Bird Natural Chicken  **GLUTEN-FREE REQUEST NO CREAM SAUCE**
bacon scallion cream sauce, buttermilk-mashed potato, seasonal vegetable 24.25

 **Roasted Spaghetti Squash** **VEGAN/GLUTEN-FREE**
roasted vegetable ragout, fried basil leaves 12.95 188 CAL • 6.2 GM FAT • 410 MG SODIUM

Grilled Quail  Flathead cherry glaze, buttermilk-mashed potato,
seasonal vegetable 26.75

*“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness”



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

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

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.