

SHAREABLES

Waffle Fries *Vegetarian*

Bleu cheese sauce, peppercorns 8.75
With chopped bacon add 2.00

Pretzel Bites and Fried Cheese Curds

Vegetarian

Warm pretzel bites, fried cheese curds,
mustard sauce 10.25

Cajun Shrimp

Andouille grit cake, Cajun seasoning,
cream sauce 13.50

Game Sausage Sampler *Gluten-Free*

Wild boar sausage with cranberries, smoked
bison bratwurst, pheasant and chicken
sausage, braised red cabbage, whole grain
mustard 11.25

Artichoke Dip *Vegetarian*

Gluten-Free Request Carrots and Celery and no Garlic Pita

Chopped artichoke hearts, jalapeños,
parmesan cheese, mayonnaise, sour cream,
mustard, grilled garlic pita 9.50

Steamed Edamame *Vegan/Gluten-Free*

Low-Sodium Diets Request No Sea Salt

Olive oil, sea salt 6.75

Frenched Red Bird Chicken Drumettes

Asian or Hot 10.95

Fried Smoked Trout Ravioli with Sweet Corn and Farro

Tomato and jalapeño salsa cruda, sour cream,
cilantro 9.95


Thai Curry Mussels

White wine, diced tomato, red onion, Thai
basil curry sauce, sliced grilled baguette 13.75

SOUPS, SALADS & SUCH

French fries are deep fried in oil that may contain gluten

Organic Golden Quinoa and Kale Soup


 *Vegan/Gluten-Free* 4.30/6.00

French Onion Soup Gratinée

Cheese topped croutons 6.75

Roasted Red Pepper with Smoked Gouda Soup *Vegetarian* 4.30/6.00

Chili with French Fries

Bison 6.95/8.50 

Vegetarian 6.25/7.75

Gluten-Free Request No French Fries

Sweet Potato *Vegetarian*

Stuffed with steamed broccoli sautéed with
garlic and feta cheese 7.25

125 CAL • 10.5 GM FAT • 571 MG SODIUM

Salad Toppers

Add one of the following items to complete
your salad: Grilled Gulf Shrimp 7.95

Sliced Broiled Chicken 4.95

Sliced Gardein™ Chick'n 4.95

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

Caesar Salad

Gluten-Free Request No Croutons

Romaine lettuce, parmesan cheese, croutons,
Caesar dressing 7.95/9.95

House Salad *Vegan*

Gluten-Free Request No Croutons

Mixed greens, grape tomatoes, shredded
carrot, choice of dressing 5.50

No Dressing/No Bread: 35 CAL • 1 GM FAT • 60 MG SODIUM

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

Spinach Salad *Vegetarian*

Gluten-Free Request No Croutons

Dried cranberries, candied walnuts, red onion,
bleu cheese, poppy seed dressing, croutons
9.50/11.50

Classic Lettuce Wedge Salad

Gluten-Free Request No Croutons

Honey gem lettuce, natural applewood-smoked
bacon, grape tomatoes, red onion, croutons,
bleu cheese dressing 11.50

BURGERS & SLIDERS

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

Gluten-free buns are available for a surcharge of .95


Bison Burger*

Eight-ounce, farm-raised, fresh tomato, leaf
lettuce, onion, grilled parmesan black pepper
roll, French fries. Choice of two fixings -
Choose from American, bleu, cheddar,
pepper jack or Swiss cheeses, green pepper,
bacon or mushrooms 16.50

Additional fixings 1.00 each

Montana Natural Lamb Sliders

Three mini-brioche buns, mixed field greens,
fresh tomato, Amaltheia Dairy goat cheese
cream 14.50

 Menu items made with sustainable and /or organic ingredients

 **HEALTHY PREPARATION**

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

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

OBSIDIAN FAVORITES

Bison Short Ribs

Farm-raised, braised in Moose Drool ale, buttermilk-mashed potato, roasted root vegetables 28.95

Wild Alaska Salmon Tostada*

Pan-seared wild Alaska sockeye salmon, fried red and blue corn tortillas, mixed field greens, honey-lime vinaigrette, fire-roasted corn salsa, sour cream, cilantro, chili lime rice 24.95

Pork Osso Buco

Braised pork shank, red wine braising jus, parmesan polenta, roasted root vegetables, lemon-thyme gremolata 24.95

Grilled Quail

Cranberry compote, exotic grains and fire roasted vegetables, seasonal vegetable 27.75

MAIN COURSES

For a lower carb option, whipped cauliflower may be substituted for potato

Natural Prime Rib Au Jus

Buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request

10 oz. 28.95 • 14 oz. 33.95

Thin slices available upon request

Blackened Seasoning add .50

Bison Tenderloin*

Gluten-Free Request No Sauce

Six-ounce, crimini mushroom, sage and rosemary demi-glace, buttermilk-mashed potato, seasonal vegetable 37.95

Oscar style add 7.95

Sautéed Red Trout

Crusted with Montana Morado cornmeal, roasted corn salsa, cilantro pesto, exotic grains and fire roasted vegetables, seasonal vegetable 22.95

Red Bird Natural Chicken

Wild mushroom and mascarpone stuffing, sherry cream sauce, buttermilk-mashed potato, seasonal vegetable 24.95

Grilled Pork Chops

Two, four-ounce grilled pork chops, spicy chimichurri sauce, buttermilk-mashed potato, seasonal vegetable 23.95

Linguine with Spicy Peanut Sauce *Vegan*

Gluten-Free Request Gluten-Free Pasta

Spicy peanut sauce, diced cucumber, red pepper, chopped peanuts

6 oz. pasta 12.95 • 9 oz. pasta 16.95

With Grilled Gulf Shrimp add 7.95

With Sliced Broiled Chicken add 4.95

With Sliced Gardein™ Chick'n add 4.95

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

Baked Stuffed Acorn Squash *Vegan/Gluten-Free*

Quinoa-cranberry stuffing with pistachios, spicy maple goat cheese, seasonal vegetable 13.25

Heirloom Tomato and Mozzarella Ravioli *Vegetarian*

Roasted red and yellow tomatoes, roasted artichoke hearts, vegetable broth, fresh basil, mozzarella cheese 16.95

Wyoming Legacy New York Strip Steak *Gluten-Free*

Ten-ounce, roasted shallot, peppercorn and truffle butter, buttermilk-mashed potato, seasonal vegetable 32.95

Linguine with Tuscan Chicken

Linguine, sliced broiled chicken breast, light cream sauce with Italian sausage, fennel, peppers, parmesan cheese

6 oz. pasta 14.95 • 9 oz. pasta 19.95

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 area and designated gluten-free areas do not exist. Based on this we cannot guarantee that any menu item is completely gluten-free.