

APPETIZERS

Steamed Edamame *Vegan/Gluten-Free*
Low Sodium Diets Request No Sea Salt
Olive oil, sea salt 6.75

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

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

**Frenched Red Bird Natural Chicken
Drummettes** Asian or Hot 10.95

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

Montana Natural Lamb Sliders *Gluten-Free*
Mini-brioche buns, mixed field greens, tomato,
Amaltheia Dairy goat cheese cream 14.50

SOUPS & CHILI

Organic Golden Quinoa and Kale Soup *Vegan*
Gluten-Free request Gluten-Free crackers 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

Bison Chili with French Fries *Gluten-Free*
Gluten-Free Request No French Fries
Sharp cheddar cheese, red onion, French fries 6.95/8.50

Vegetarian Chili with French Fries
Gluten-Free Request No French Fries
Sharp cheddar cheese, red onion, French fries 6.25/7.75

SALADS

For Gluten-Free, please request no croutons and no baguette

Salad Toppers

Add one of the following items to complete your salad!

Grilled Gulf Shrimp 7.95

Sliced Broiled Chicken 4.95

Gardein™ Chick'n 4.95

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

House Salad *Vegan*

Mixed greens, grape tomatoes, shredded carrot, choice of dressing, sliced baguette 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, Fat-Free Huckleberry Vinaigrette, Balsamic Vinaigrette*

Caesar Salad

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

Spinach Salad *Vegetarian*

Dried cranberries, candied walnuts, red onions, bleu cheese, poppy seed dressing,
croutons, sliced baguette 9.50/11.50

Classic Lettuce Wedge Salad

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

SIDES

Sweet Potato *Vegetarian*

Stuffed with steamed broccoli sautéed with garlic and feta cheese 7.25
125 CAL • 10.5 GM FAT • 571 MG SODIUM

French Fries 3.50

Fresh Fruit Salad 4.75

Baked Beans 3.50

Steamed Seasonal Vegetable 3.50

BURGERS

*Burgers served with choice of steamed seasonal vegetable, side salad, baked beans or French fries.
French fries are deep fried in oil that may contain gluten.
Gluten-free buns are available for a surcharge of .95*

Red Bird Chicken Burger

Natural chicken burger, fresh mozzarella cheese, roasted tomato relish, basil pesto aioli, cornmeal bun 11.50

Bison Burger*

A half-pound farm-raised bison burger, fresh tomato, leaf lettuce, onion, grilled parmesan black pepper roll. Your 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

Carter Country Beef Burger

One-third pound, grilled medium-well, fresh tomato, leaf lettuce, onion, cornmeal bun 11.25
Fixings 1.00 each - Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

Organic Montana Red Lentil Burger *Vegetarian*

Cracked black pepper roasted garlic aioli, sliced tomato, fresh leaf lettuce, onion, cornmeal bun 10.75

SANDWICHES & SPECIALTIES

*French fries are deep fried in oil that may contain gluten.
Gluten-free buns are available for a surcharge of .95*

The Old Faithful BLT

Toasted cracked nine-grain bread, natural applewood-smoked bacon, leaf lettuce, tomato, mayonnaise 10.75

Pastrami Sandwich with Pepper Jack Cheese and Red Onion Marmalade

Toasted soft ciabatta roll, pastrami, pepper jack cheese, red onion marmalade, whole grain mustard 12.75

Gourmet Grilled Cheese with Caramelized Onion Jam *Vegetarian*

Griddled sourdough bread, smoked gouda, pepper jack and Swiss cheeses, caramelized onion jam, arugula 11.50

Grilled Parmesan-Crusted Turkey Sandwich

Sourdough bread, parmesan cheese, sliced turkey, green peppers, onion, jack cheese, Thousand Island dressing 11.75

Smoked Bison Bratwurst Sandwich

Soft ciabatta roll topped with sliced farm-raised all-natural smoked bison bratwurst, apple sauerkraut and spicy brown mustard 12.75

Blackened Wild Alaska Salmon Wrap

Lime cilantro rice, fresh spinach, corn salsa, bleu cheese crumbles, wasabi vinaigrette, herb garlic tortilla 13.95

Linguine with Spicy Peanut Sauce *Vegan*

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

6 oz. pasta 12.95 • 9 oz. pasta 16.95

Add Grilled Gulf Shrimp 7.95

Add Sliced Broiled Chicken 4.95

Add Sliced Gardein™ Chick'n 4.95

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

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

If you have food allergies, please inquire with your server regarding ingredients of menu items.

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.

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
Poor Orphan Creamery

Cream of the West

Wolf Ridge Lamb & Wool

Montana Natural Lamb

Big Dipper Ice Cream

Western Sustainability Exchange

Montana Wagyu Cattle Company

Montana Ranch Beef

Lazy SR Beef

Western Buffalo

Tumblewood Teas

Montana Milling

Timeless Farms

Carter Country Beef

Summit Foods

Trout Culture

Matt's Munchies

Tucker Family Farms

Varney Bridge Bakery

Vintage Cheese of Montana

Yellowstone Grass Fed Beef

Plate & Pantry Gourmet Foods

Wyoming Legacy

