

## ❄️ SOUPS & CHILIS ❄️

**ROASTED RED PEPPER  
WITH SMOKED GOUDA SOUP**  
VEGETARIAN 4.30/6.00

**HOUSE-MADE TUSCAN BEAN SOUP**  
VEGETARIAN/GLUTEN-FREE REQUEST  
GLUTEN-FREE CRACKERS  
winter greens 4.30/6.00

**FRENCH ONION SOUP GRATINÉE** 6.75

**WILD GAME CHILI**   
GLUTEN-FREE REQUEST NO CORNBREAD  
with jalapeño cornbread 6.95/8.50

**BLACK BEAN CHILI**  
GLUTEN-FREE REQUEST NO CORNBREAD  
VEGETARIAN with jalapeño cornbread  
5.95/7.50

## ❄️ SALADS ❄️

### SALAD TOPPERS

Add any of the following items to  
complete your salad!

flaked smoked trout add 5.50  
sliced broiled chicken add 4.95  
sliced Gardein™ Chick'n add 4.95  
Gardein™ Chick'n is a chicken substitute made of soy,  
wheat and pea proteins

**CAESAR SALAD**  
GLUTEN-FREE REQUEST NO CROUTONS  
crisp romaine lettuce, crunchy croutons,  
parmesan cheese, Caesar dressing 7.95/9.95

**WARM GOAT CHEESE SALAD**   
fresh mixed greens, fried goat cheese  
croutons, natural applewood-smoked  
bacon, pine nuts, Dijon dressing,  
herb flatbread 10.50/12.50

**ROASTED SWEET POTATO,  
QUINOA AND KALE SALAD**  
VEGETARIAN  
with apple cider vinaigrette 9.95

 **HOUSE SALAD**  
VEGAN/GLUTEN-FREE REQUEST NO CROUTONS  
mixed greens, grape tomatoes,  
shredded carrot, choice of dressing 5.50  
Salad dressings include: ranch, bleu cheese,  
Thousand Island, vinaigrette,  
fat-free Dijon honey mustard, oil & vinegar,  
balsamic vinaigrette and  
fat-free huckleberry vinaigrette



Healthy Preparation



Menu items made with sustainable and/or organic ingredients

\*"Consuming raw or under cooked 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

## ❄️ STARTERS ❄️

**DUCK AND WILD MUSHROOM RISOTTO**  
GLUTEN-FREE shredded roast duck, sautéed wild  
mushrooms, duck glace, white truffle oil, chives 12.75

**THAI CURRIED MUSSELS**  
GLUTEN-FREE REQUEST NO BAGUETTE  
white wine, diced tomato, red onion, Thai-basil  
curry sauce, sliced grilled baguette 13.50

**SMOKED TROUT PLATE**   
GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS, NO BAGUETTE  
farm-raised, house-smoked, boneless trout fillet, cream  
cheese, diced tomato, red onion, baguette slices 11.95

**FRIED SOUTHWESTERN ELK RAVIOLI**   
roasted red and yellow tomatoes, sautéed red onion,  
garlic, cilantro, jack cheese 13.95

**CHARCUTERIE SAMPLER  
WITH MONTANA CHEESES**   
GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS, NO FLATBREAD  
prosciutto, sopressata, Genoa salami,  
Tucker Family Farm Zephyr and Feta cheese, Amaltheia  
Dairy chèvre, mixed olives, whole grain mustard,  
candied walnuts, pickled red onion, flatbread 16.50

**STEAMED EDAMAME**  
VEGAN/GLUTEN-FREE LOW SODIUM DIETS REQUEST NO SEA SALT  
olive oil, sea salt 6.50

**MEDITERRANEAN SAMPLER PLATE**  
VEGETARIAN hummus, baba ghanoush, tabbouleh,  
diced cucumber, diced tomato, marinated olives,  
grilled garlic pita 11.50

**HOT WINGS**  
spicy breaded, bleu cheese dressing, celery 10.50

**POUTINE**  
French fries, brown gravy, cheese curds,  
chopped scallions 9.00

## ❄️ SMALL PLATES ❄️

 **CAVATAPPI**  
VEGETARIAN chopped spinach, feta cheese, olive oil,  
lemon, garlic, garbanzo beans, basil 10.95  
288 CAL • 8.6 GM FAT • 334 MG SODIUM

 **ARUGULA SALAD WITH  
PARMESAN-CRUSTED CHICKEN**  
GLUTEN-FREE grape tomatoes, mustard and  
olive oil dressing 10.75  
288 CAL • 9.4 GM FAT

**SWEET POTATO STUFFED  
WITH BLACK BEAN CHILI**  
VEGETARIAN/GLUTEN-FREE cheddar cheese 7.25

**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.



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MHS/W2018

## ❄️ ENTRÉES ❄️

Entrees served with sliced baguette and flatbread. For a lower carb option, whipped cauliflower may be substituted for potato, polenta, risotto or wild rice pilaf. We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

**NATURAL PRIME RIB AUS JUS**  **GLUTEN-FREE**  
buttermilk-mashed potato, seasonal vegetable, all cuts  
available thin sliced upon request  
10 oz. - 25.95 • 14 oz. - 30.50 blackened seasoning add .50

**BISON TENDERLOIN**   
6 oz., crimini mushroom, sage and rosemary demi-glace,  
buttermilk-mashed potato, seasonal vegetable 36.95

**BRAISED MONTANA NATURAL LAMB SHANK**   
roasted root vegetables, creamy polenta, fried leeks 27.95

**MONTANA FAMILY RANCHES BEEF MEATLOAF**   
**CERTIFIED BY THE WESTERN SUSTAINABILITY EXCHANGE**  
locally raised beef, rosemary gravy, buttermilk-mashed potato,  
sautéed spinach 19.95

**GRILLED HALIBUT**  
butternut squash risotto, roasted Brussels sprouts,  
brown butter, fried prosciutto, fried sage 28.95

**PISTACHIO PARMESAN-CRUSTED TROUT**   
**GLUTEN-FREE REQUEST NO FLOUR COATING**  
farm-raised trout, ground pistachios, parmesan cheese,  
artichokes, basil-lemon butter,  
wild rice pilaf, seasonal vegetable 21.95

**LASAGNA ROLL UPS** **VEGETARIAN**  
spinach, ricotta, parmesan and mozzarella cheeses,  
marinara sauce, seasonal vegetable 15.75

 **ZUCCHINI "NOODLES"** **VEGAN**  
roasted vegetable ragout, fried basil leaves,  
seasonal vegetable 12.95  
188 CAL • 6.2 GM FAT • 410 MG SODIUM  
with flaked smoked trout add 5.50  
with sliced broiled chicken add 4.95  
with sliced Gardein Chick'n add 4.95  
Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

**BISON BURGER\***  **GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES** eight-ounce, farm-raised, grilled parmesan black pepper roll, leaf lettuce, fresh tomato, onion, French fries, choice of two fixings - mushrooms, bacon, green pepper, American, bleu, cheddar, pepper jack or Swiss cheeses 16.25

**LINGUINE WITH TUSCAN CHICKEN**  
**GLUTEN-FREE REQUEST GLUTEN-FREE PASTA**  
linguine, sliced broiled chicken breast, light cream sauce with Italian sausage, fennel, peppers, parmesan cheese 6-ounce pasta 14.95 • 9-ounce pasta 19.95  
**MAKE IT VEGETARIAN BY SUBSTITUTING GARDEIN™ CHICK'N**

**BRAISED RED-BIRD NATURAL CHICKEN THIGHS**   
tomato and pepper braising sauce, creamy polenta,  
seasonal vegetable 17.95

**PORK CHOP**  
bone-in, 10-ounce, maple glaze, panzanella salad,  
maple-apple vinaigrette 26.95

**YELLOWSTONE**  
NATIONAL PARK LODGES

*Legendary Hospitality by Xanterra*

## ❄️ DESSERTS ❄️

**YELLOWSTONE CALDERA** **GLUTEN-FREE**  
a warm chocolate truffle torte with  
a molten middle 7.95

**BASQUE CAKE**   
locally made dense yellow cake with  
vanilla pastry cream. Served with  
brandied Flathead cherries 8.95

**VANILLA BEAN BRULÉE CHEESECAKE**  
**GLUTEN-FREE**  
vanilla bean crème brulée custard  
folded into cheesecake batter with a  
crispy baby oat crust 8.25

**HOUSE-MADE HUCKLEBERRY**   
**CRÈME BRULÉE**  
**GLUTEN-FREE**  
smooth-sugar coated custard  
made with Montana huckleberries 6.75

**MUD PIE**   
layers of Oreo® cookie crumbs and  
Big Dipper coffee ice cream topped  
with hot fudge sauce and  
toasted almonds 5.50

**YELLOWSTONE SUNDAE**   
Rich and creamy Big Dipper huckleberry  
ice cream served with a tempting  
crumb cake and our refreshing  
mixed berry topping 7.50

**BIG DIPPER ICE CREAM**   
**GLUTEN-FREE**  
vanilla, chocolate, huckleberry 4.95

**BLUE BUNNY ICE CREAM & SORBET**  
butter pecan - no sugar added,  
reduced-fat 4.65  
mango sorbet 4.65

**ADD A SCOOP OF ICE CREAM  
TO ANY DESSERT** Add 3.25

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

Rainforest Alliance	Summit Foods
Tumblewood Teas	Montana Milling
Tucker Family Farms	Harris Ranch
Wolf Ridge Lamb & Wool	Matt's Munchies
Montana Ranch Beef	Lazy SR Beef
Yellowstone Grass Fed Beef	Cream of the West
Quality Foods Distributing	Timeless Farms
Big Dipper Ice Cream	Amaltheia Dairy
Vintage Cheese of Montana	Wheat Montana
Varney Bridge Bakery	Trout Culture
Poor Orphan Creamery	Western Buffalo
Montana Natural Lamb	
Plate & Pantry Gourmet Foods	
Western Sustainability Exchange	
Montana Wagyu Cattle Company	

