

# OBSIDIAN DINING ROOM

## MAIN COURSES

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

### 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, chile lime rice 26.50

#### FARM-RAISED TROUT

FROM MONTANA TROUT CULTURE

pecan cornmeal-crust, honey butter, sweet potato hash, seasonal vegetable (*may contain small bones*) 28.00

#### BISON SHORT RIBS

farm-raised, braised in Moose Drool ale, buttermilk-mashed potato, seasonal vegetable 31.95

#### BISON TENDERLOIN\*

six-ounce, tarragon green peppercorn sauce, buttermilk-mashed potato, seasonal vegetable 37.95

#### PRIME RIB AU JUS

buttermilk-mashed potato, seasonal vegetable, horseradish sauce available on request  
10 oz 28.95 • 14 oz 32.95

### RED BIRD NATURAL

#### ROASTED CHICKEN

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

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

Prices do not reflect taxes or a 1.1% utility fee

If you have food allergies, please inquire with your server regarding ingredients of menu items and gluten-free options

### MONTANA WAGYU

#### BEEF BURGER\*

FRENCH FRIES ARE DEEP-FRIED IN OIL THAT MAY CONTAIN GLUTEN. GLUTEN-FREE BUN AVAILABLE FOR A .95 SURCHARGE

half-pound, brioche bun, sliced tomato, fresh leaf lettuce, onion, French fries, choice of two fixings - mushrooms, bacon, green pepper, American, cheddar, Swiss, pepper jack or bleu cheeses 15.75  
additional fixings 1.00 each

#### WILD GAME BOLOGNESE

house-made bison and elk bolognese, fettuccine, diced tomato, parmesan cheese 6 oz pasta 15.75  
9 oz pasta 19.75

#### ROASTED DUCK HALF

Flathead cherry compote, wild rice pilaf, seasonal vegetable 31.00

#### WOLF RIDGE LAMB

PARADISE VALLEY, MONTANA

Ask your server for today's cut and preparation of lamb, roasted root vegetables, creamy polenta, fried leeks 22.95

### ROASTED GARLIC AND

#### ONION POLENTA FRITTER VEGAN

grilled portabella mushroom, red onion, zucchini, yellow squash, roasted red pepper, balsamic glaze, seasonal vegetable 17.95

#### ARTICHOKE AND TOMATO RAVIOLI

VEGETARIAN garlic, red onion, mushrooms, artichoke hearts, red pepper, vegetable broth, tomato, parmesan cheese 16.95



Menu items made with sustainable and/or organic ingredients.

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 • Amaltheia Dairy • Summit Foods • Timeless Farms  
Wolf Ridge Lamb & Wool • Montana Natural Lamb • Montana Ranch Beef • Montana Wagyu Cattle Company  
Yellowstone Grass Fed Beef • Carter Country Beef • Northern Range Grass Fed Beef • Case Custom Meats  
Western Buffalo • Western Sustainability Exchange • Farm Table West • Boulder Organic Soups  
Tumblewood Teas • Cream of the West • Mission Mountain Food Ent. • Montana Milling • Wyoming Legacy  
Quality Foods Distributing • Fat Robin Orchard • Varney Bridge Bakery • MT Trout Culture  
Native Fish Keepers • Lifeline Farms Cheeses • Vintage Cheese of Montana • Tucker Family Farms  
Plate & Pantry Gourmet Foods • Big Dipper Ice Cream • Montana Tamale Company

**YELLOWSTONE**  
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra



# OBSIDIAN DINING ROOM DINNER

## APPETIZERS

### GAME SAUSAGE SAMPLER

wild boar sausage with cranberries, smoked bison bratwurst, pheasant and chicken sausage, braised red cabbage, whole grain mustard 11.95

### DUCK BACON WONTONS

asian slaw, chili garlic sauce 11.95

### CAJUN SHRIMP

andouille grit cake, Cajun seasoning, cream sauce 13.75

### MONTANA NATURAL

### LAMB SLIDERS

three mini-brioche buns, feta cheese crumbles, mint aioli, sliced cucumber 14.95

### SPINACH ARTICHOKE DIP

VEGETARIAN chopped artichoke hearts, spinach, parmesan cheese, sour cream, grilled garlic pita 9.50

### HOT WINGS

spicy breaded, bleu cheese dressing, celery 11.25

### WAFFLE FRIES VEGETARIAN

bleu cheese sauce, peppercorns 8.95  
with chopped applewood-smoked bacon add 2.00


## SOUPS & SALADS

### ORGANIC CORN AND GREEN CHILE SOUP VEGETARIAN 4.30/6.00

FRENCH ONION SOUP GRATINÉE 6.95

### ◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!

grilled Gulf shrimp 7.95  • sliced broiled chicken 5.95  
sliced fried chicken tenders 5.50 • Gardein™ Chick'n 5.95  
Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

### CAESAR SALAD

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

### HOUSE SALAD VEGAN

156 CAL • 5.4 GM FAT • 329 MG SODIUM  
mixed greens, grape tomatoes, shredded carrot, croutons, choice of dressing, salad dressings include: ranch, bleu cheese, Thousand Island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic vinaigrette and fat-free huckleberry vinaigrette 5.75

SALAD DRESSING AND BREAD NOT INCLUDED IN NUTRITIONAL ANALYSIS

### SPINACH SALAD VEGETARIAN

dried cranberries, candied walnuts, red onion, croutons, bleu cheese crumbles, poppy seed dressing 9.75/11.75  
SMALL SALAD 379 CAL • 24.9 GM FAT • 655 MG SODIUM



Grizzly bear sow and cub • John Good 1964

## 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.