

OBSIDIAN DINING ROOM

BREAKFAST CLASSICS

WESTERN OMELETTE

Whole egg omelette filled with cheddar cheese, ham, green pepper and onion. Served with toast and choice of breakfast potatoes or fat-free vanilla Greek yogurt 11.95

EGG WHITE OMELETTE

Filled with Swiss cheese, onion, spinach and tomato. Served with toast and choice of breakfast potatoes or fat-free vanilla Greek yogurt 12.95

SKIER'S SPECIAL *

Two eggs any style served with toast, choice of bacon, pork sausage, turkey sausage or grilled ham and choice of breakfast potatoes or fat-free vanilla Greek yogurt 10.95


TWO EGGS ANY STYLE *

Served with toast and choice of breakfast potatoes or fat-free vanilla Greek yogurt 8.95

BISCUITS AND SAUSAGE GRAVY

Two biscuits topped with sausage gravy and served with choice of breakfast potatoes or fat-free vanilla Greek yogurt 8.50

MONTANA MILLING OATMEAL WITH MILK

Choice of Skim or 2% milk 5.50
Fixings: raisins, dried cranberries, brown sugar, granola, pecans or blueberries 1.00 each
Substitute Organic Vanilla Almond Milk  add 1.00

YELLOWSTONE FAVORITES

SMOKED WILD ALASKA SALMON

Thinly sliced cold-smoked wild Alaska salmon served with a toasted whole-grain “Everything” bagel, leaf lettuce, tomato, red onion, whipped cream cheese 13.95

BREAKFAST SKILLET *

Breakfast potatoes, bacon, sausage, diced beef, onion, peppers and cheddar cheese topped with two eggs any style. Served with toast and fat-free vanilla Greek yogurt 12.95

FROM THE GRIDDLE

BUTTERMILK PANCAKES 6.95

Gluten-free pancakes available
Fixings 1.00 each—Choice of blueberries, bananas, pecans, chocolate chips
With huckleberries, huckleberry butter and huckleberry sauce - add 3.50

FRENCH TOAST WITH BACON AND EGGS *

Two thick slices of French toast sprinkled with powdered sugar, served with two eggs any style and two strips of crispy bacon 11.95
Substitute gluten-free French toast - add 1.50

FRENCH TOAST

Three slices of thick, golden brown French toast sprinkled with powdered sugar 8.95
Substitute gluten-free French toast - add 2.25

Where toast is indicated, whole wheat will be provided.

If you wish, you may request white toast, swirled rye toast, biscuit or English muffin.

Gluten-free bread available for 1.50 surcharge.

Sugar-free syrup available upon request.

*“Consuming raw or undercooked eggs may increase your risk of foodborne illness”

 Menu items made with sustainable and/or organic ingredients

SIDES

One Egg* 1.95 • Two Eggs* 3.50

Bacon 4.25 • Ham 4.25

Pork Sausage 4.25

Turkey Sausage 4.25

Breakfast Potatoes 3.75

Biscuit 2.50 • Toast 2.50

Wheat Montana Bagel  3.95
with Cream Cheese

English Muffin 2.75

Blueberry Muffin 3.25

Fresh Fruit Salad 4.75

Fat-Free Vanilla Greek Yogurt 4.25

Cold Cereal with Milk 3.95

Gluten-free cereal available

Organic Vanilla Almond Milk  add 1.00

Granola with Milk 5.95

Organic Vanilla Almond Milk  add 1.00

BEVERAGES

Chilled Juice: Cranberry

No Sugar Added Juice: Orange, Apple or V8
Small 3.00 - Large 4.00

Rainforest Alliance

Dark Roast Coffee  2.95

Tumblewood Teas  3.00

Big Timber, Montana

Chai, Cinnamon Bear, Earlie Grey Dawn,
Snappy Lemon Ginger, Peace of the Park,
Mountain Mint Chocolate

Fine Teas From Bigelow 2.75

Traditional: English Teatime, Earl Grey

Herbal: Mint Medley, Orange & Spice

Green Tea: Constant Comment

Belgian Hot Chocolate 3.75/5.50

Instant Hot Chocolate 2.75

Milk (Skim or 2%) 3.00

Chocolate Milk 3.00

Organic Vanilla Almond Milk  3.50

FOR THIS AFTERNOON

*Please inquire about
our deli lunches to go*

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.

Amaltheia Dairy

Big Dipper Ice Cream

Boulder Organic Soups

Carter Country Beef

Cream of the West

Farm Table West

Fat Robin Orchard

Lifeline Farms Cheeses

Mission Mountain Food Ent.

Montana Natural Lamb

Montana Milling

Montana Ranch Beef

Montana Tamale Co.

Montana Wagyu

Northern Range Grass Fed Beef

Plate & Pantry Gourmet Foods

Quality Foods Distributing

Rainforest Alliance

Summit Foods

Timeless Farms

Tucker Family Farms

Tumblewood Teas

Varney Bridge Bakery

Vintage Cheese of Montana

Western Buffalo

Western Sustainability Exchange

Wheat Montana

Wild West Distributing

Wolf Ridge Lamb & Wool

Yellowstone Grass Fed Beef

This restaurant is not an allergen-free environment.

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

Prices do not reflect taxes or 1.1% utility fee