

LAKE YELLOWSTONE HOTEL

Cocktails

Campari Spritz

CAMPARI, SPARKLING WINE AND
SODA WATER 7.25

Fernet Cascade

BURRONE FERNET, O3 ORANGE LIQUEUR,
LIME JUICE AND SODA WATER 7.50

307 Dirty Martini

307 VODKA 14.00

Mocktails

E.C. Waters Elixir

CUCUMBER, LIME, SODA WATER 3.50

Storm Point Slipper

HUCKLEBERRY, LIME, MINT,
GINGER BEER 4.50

Espresso Drinks

Cafe Latte 4.75

Cappuccino 4.75

Espresso 3.55

Double any Espresso Drink add 1.00

Flavorings .80 each

Substitute Oat Milk
or Unsweetened Almond Milk add 1.50



MENU ITEMS MADE WITHIN 500 MILES OR WITH SUSTAINABLE AND/OR ORGANIC INGREDIENTS.

*"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 AND GLUTEN-FREE OPTIONS

• PRICES DO NOT REFLECT TAXES OR A 1.1% UTILITY FEE

Appetizers

Coquilles St-Jacques GF

SCALLOPS BROILED IN WINE & CREAM,
MUSHROOM PUREE 22.00

Frites A La Truffe VG

PARMESAN TRUFFLE FRIES 10.00

Escargot Bourguignonne GF

SNAILS BROILED WITH GARLIC & HERB
BUTTER, BAGUETTE 16.00

Huitres Mignonette* GF

OYSTERS ON THE HALF SHELL,
VINEGAR & SHALLOT SAUCE 19.00

Charcuterie & Fromage

SELECTION OF LOCAL CHEESES & MEATS,
MUSTARD TRIO, JAM, BAGUETTE 21.00

Soup & Salads

Salade Maison V

FIELD GREENS, CARROT, CUCUMBER,
TOMATO, CROUTONS, CHOICE OF DRESSING
7.00

Tuna Salade Nicoise*

FRESH TUNA, SWEET GEM LETTUCE,
HARICOT VERTS, OLIVES, TOMATOES, RED
POTATO, EGG, SHALLOT VINAIGRETTE 19.00

Salade De Tomates VG

HEIRLOOM TOMATO, BURRATA, BASIL,
PICKLED ONION, OLIVE OIL 14.00

Soup Du Jour 5.00/7.00

Demi-Baguette 2.50

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Entrees

Trout Meuniere GF

WINE-POACHED POTATO, HARICOT VERTS,
BROWN BUTTER & LEMON SAUCE 29.00

Olive Oil-Poached Halibut GF

ARTICHOKE BARIGOULE,
CONFIT HEIRLOOM TOMATOES,
SUNFLOWER SHOOTS 32.00

Steak Au Poivre*

12 OUNCE NY STRIP, POMMES PUREE,
ASPARAGUS, BRANDY-PEPPERCORN SAUCE
44.00

Coq Au Vin

CHICKEN BRAISED IN BURGUNDY WINE
WITH MUSHROOMS & AROMATICS 28.00

Petits Pois A La Francaise v

SMOKED TOFU, ENGLISH PEAS,
SPRING ONION, PEA SHOOTS 22.00

Cassoulet

PORK, RABBIT & ANTELOPE SAUSAGE,
DUCK CONFIT, WHITE BEANS 30.00

GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

Desserts

Yellowstone Caldera GF

A WARM CHOCOLATE TRUFFLE TORTE
WITH A MOLTEN MIDDLE 8.95

Sticky Toffee Pudding

RICH, BUTTERY GOLDEN TOFFEE SAUCE
FLOWING OVER A COOL WHITE CLOUD OF
WHIPPED CREAM AND LAYERS OF A DARK,
LIGHTLY SPICED SPONGE CAKE SPECKLED
WITH FINELY CHOPPED DATES 8.95

Local Ice Cream from Big Dipper

ASK YOUR SERVER FOR TODAY'S SELECTIONS
5.50

Butter Pecan Ice Cream GF

NO SUGAR ADDED, REDUCED FAT 5.50

Mango Sorbet GF 5.50

Basque Cake

LOCALLY MADE DENSE YELLOW CAKE
FILLED WITH VANILLA PASTRY CREAM.
SERVED WITH BRANDIED
FLATHEAD CHERRIES 12.95

Blueberry Cobbler Cheesecake

BLUEBERRY COMPOTE SWIRLED INTO
A WHITE CHOCOLATE AND VANILLA
CHEESECAKE 8.95

Any Dessert À La Mode ADD 3.95

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 AREAS AND DESIGNATED GLUTEN FREE AREAS DO NOT EXIST. BASED ON THIS, WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.