

SNOW LODGE DINNER

APPETIZERS

- DUCK WINGS** sweet & spicy glazed 16.00
- FRIED ELK RAVIOLI**  hatch green chili salsa, lime crema, cilantro 19.00
- GAME SAUSAGE CHARCUTERIE BOARD**  rotating selection of game sausage, mustard trio, country bread, pickled vegetables 21.00
- BEER BATTERED ONION RINGS** VG zesty sauce 10.00
- BISON TARTARE** *  capers, pickled onions, grain mustard, sunflower shoot, toast 18.00

SOUPS & SALADS

- HOUSE SALAD** V field greens, tomato, shaved carrot, crouton, choice of dressing 6.25
- CAESAR SALAD** romaine, shaved parmesan, garlic crouton, house-made anchovy dressing 8.95/11.95
- BISON CHILI**  6.95/9.50
- GOLDEN CURRY LENTIL & QUINOA SOUP**  V 5.00/7.00
- WHOLE WHEAT ROLL**  VG 1.30 each

ENTREES

- CRISPY DUCK LEG** * GF chimichurri, sweet corn & golden hominy succotash, corn nectar 31.00
- WILD BOAR** North African spiced ragu, garlic chive pappardelle, curry yogurt 29.00
- BISON SHORT RIB**  spring vegetable hash, pickled onion, braising jus 35.00
- WILD GAME BURGER** *  beer-washed cheese, applewood-smoked bacon, sweet heirloom tomato jam, greens, brioche bun, French fries 19.00
- QUAIL** buttermilk fried, cheddar grits, summer squash slaw, hot honey 29.00
- SMOKED TOFU** V, GF toasted five grains, spring vegetables, whiskey barbecue sauce, pea shoots 22.00
- IDAHO RED TROUT**  GF artichoke barigoule, snap peas, pearl onion, lemon 29.00

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

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

 Menu items made with sustainable and/or organic ingredients. • Prices do not reflect taxes or a 1.1% utility fee

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. SL/D2023

SNOW LODGE WINE LIST

A FEW WINE SUGGESTIONS FOR DINNER...

Wines are listed drier to sweeter for whites and from lighter to fuller body for reds

SPARKLING WINES

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|-----|-------------------------------------|-------|
| * 1 | Korbel Brut Organic, Sonoma** | 27.00 |
| * 2 | Gloria Ferrer Blanc de Noir, Sonoma | 40.00 |

WHITE & BLUSH WINES

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|------|------------------------------------------------------------|-------|
| * 3 | Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley | 29.00 |
| * 4 | Sauvignon Blanc, Honig, Napa Valley** | 40.00 |
| * 5 | Chardonnay, Buena Vista, North Coast** | 29.00 |
| * 6 | Chardonnay, Alexander Valley Vineyards, Alexander Valley** | 32.50 |
| * 7 | Pinot Gris, King Estate, Oregon** | 36.00 |
| * 8 | Pinot Blanc, Steele, Santa Barbara | 36.00 |
| * 9 | Rose, Conundrum, Caymus, California | 34.00 |
| * 10 | Riesling, Chateau Ste. Michelle, Columbia Valley** | 26.00 |
| * 11 | White Zinfandel, Beringer, California | 25.00 |

RED WINES

- | | | |
|------|----------------------------------------------------------------|-------|
| * 12 | Pinot Noir, De Loach, California | 30.00 |
| * 13 | Pinot Noir, Erath, Oregon** | 36.00 |
| * 14 | Merlot, Estancia Pinnacles, Central Coast | 32.00 |
| * 15 | Merlot, Dusted Valley Vintners "Boomtown", Columbia Valley** | 30.00 |
| 16 | Zinfandel, Buehler, Napa Valley** | 39.00 |
| * 17 | Zinfandel, Seghesio, Sonoma | 45.00 |
| * 18 | Red Blend, 14 Hands, Hot to Trot, Washington** | 31.00 |
| * 19 | Cabernet Sauvignon, Yellowstone 150 th , California | 25.00 |
| * 20 | Cabernet Sauvignon, Amavi Cellars, Walla Walla** | 67.00 |
| * 21 | Cabernet Sauvignon, Valdemar, Walla Walla | 83.00 |
| 22 | Syrah, Dusted Valley Vintners, Columbia Valley | 45.00 |

* Wines sustainably, organically or biodynamically farmed

** Indicates wines also served by the glass

BY THE GLASS 6 oz/9 oz

Sparkling Wine, Korbel Brut NV	7.75	Pinot Noir, Erath	9.75/14.50
Sauvignon Blanc, Honig	9.75/14.25	Merlot, Dusted Valley Vintners "Boomtown"	8.50/12.50
Chardonnay, Buena Vista	8.00/11.50	Zinfandel, Buehler	10.50/15.50
Chardonnay, Alexander Valley Vineyards	9.00/13.50	Red Blend, 14 Hands, Hot to Trot	7.50/10.75
Pinot Gris, King Estate	9.75/14.50	Cabernet Sauvignon, Amavi Cellars	13.00/19.50
Riesling, Chateau Ste. Michelle	7.50/10.75	Port, Fonseca Bin 27 NV	7.50

Souvenir Wine Glass 7.25

Souvenir Wine Glass with wine 6.00 - Price does not include wine selection