

GRANT VILLAGE FISH HOUSE

RAW BAR

HALF DOZEN EAST AND WEST COAST OYSTERS*  GF
COCKTAIL SAUCE, MIGNONETTE, HORSERADISH 19.00

SHRIMP COCKTAIL GF FOUR JUMBO SHRIMP, COCKTAIL SAUCE,
LEMON 18.00

JUMBO LUMP CRAB COCKTAIL GF OLD BAY AIOLI 20.00

TO START

CORNMEAL FRIED CALAMARI HERB REMOULADE 14.00

SMOKED TROUT DIP  PICKLED SHALLOT, CRACKERS 15.00

BEER STEAMED BANG ISLAND MUSSELS  OLD FAITHFUL
ALE, DIJON, SMOKED HAM, ROASTED GARLIC, TOMATO, GREEN
ONION, FINE HERBS 16.00

BEER-BATTERED ONION RINGS VG ZESTY SAUCE 10.00


SOUP & SALAD

YELLOWSTONE CAESAR  ROMAINE, SMOKED TROUT
DRESSING, SHAVED AGED LOCAL SHEEP'S CHEESE, GARLIC CROUTON
14.00

HOUSE SALAD V FIELD GREENS, TOMATO, CARROT, CROUTONS,
CHOICE OF DRESSING 6.25

NEW ENGLAND CLAM CHOWDER  CUP 6.00 • BOWL 8.00

ROASTED TOMATO & BASIL SOUP  V/GF CUP 5.00 •
BOWL 7.00

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

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INQUIRE WITH YOUR SERVER REGARDING
INGREDIENTS OF MENU ITEMS

*"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

WE ARE HAPPY TO ACCOMMODATE YOUR VEGETARIAN, VEGAN AND
GLUTEN-FREE REQUESTS. PLEASE INQUIRE WITH YOUR SERVER

FRIES ARE FRIED IN OIL THAT MAY CONTAIN GLUTEN

ENTREES

FISH & CHIPS BEER-BATTERED COD, WEDGE CUT FRIES,
SWEET PEPPER SLAW, TARTAR SAUCE 26.00

BEEF & CHIPS GF GRILLED MARINATED SKIRT STEAK,
WEDGE CUT FRIES, BABY KALE SALAD, CHIMICHURRI 30.00

TOFU & CHIPS V CORNMEAL-BATTERED TOFU, WEDGE CUT FRIES,
SMASHED PEAS, AVOCADO DIP 22.00

BISON BURGER*  EIGHT-OUNCE FARM RAISED BISON BURGER,
HUCKLEBERRY MUSTARD, SMOKED ONIONS, WHITE CHEDDAR CHEESE,
TOASTED BRIOCHE, WEDGE CUT FRIES 19.00

MARYLAND CRAB CAKE CHARRED CORN RELISH, BABY ARUGULA,
GRILLED LEMON AIOLI 37.00

SKUNA BAY SALMON*  SWEET SOY GLAZE, SESAME TOASTED
GRAINS, KIMCHI CUCUMBER 30.00

BOVINE & SWINE THAI STYLE CHICKEN SAUSAGE  CRISPY
RICE CAKE, BOK CHOY, COCONUT-CURRY-BROTH 26.00

IDAHO RED TROUT  GF BLISTERED HEIRLOOM TOMATOES &
ARTICHOKE, BURNT ONION VINAIGRETTE 29.00

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

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.

WINES ARE LISTED DRIER TO SWEETER FOR WHITES AND LIGHTER TO FULLER BODIED FOR REDS.

SPARKLING WINES

1	KORBEL BRUT ORGANIC, SONOMA**	27.00
2	GLORIA FERRER BLANC DE NOIR, SONOMA	40.00

WHITE AND BLUSH WINES

3	SAUVIGNON BLANC, CHATEAU STE. MICHELLE, COLUMBIA VALLEY	29.00
4	SAUVIGNON BLANC, HONIG, NAPA VALLEY**	40.00
5	CHARDONNAY, BONTERRA ORGANIC, LAKE/MENDOCINO COUNTY**	33.00
6	CHARDONNAY, COLUMBIA CREST H3, HORSE HEAVEN HILLS**	34.00
7	PINOT GRIS, WILLAMETTE VALLEY VINEYARDS, WILLAMETTE VALLEY**	34.00
8	ROSE OF CABERNET FRANC, DUNHAM CELLARS, COLUMBIA VALLEY	39.00
9	GEWÜRZTRAMINER, CHATEAU STE. MICHELLE, COLUMBIA VALLEY	23.00
10	RIESLING, CHATEAU STE. MICHELLE, COLUMBIA VALLEY **	26.00
11	MOSCATO, TWISTED CEDAR, CLARKSBURG	25.00

RED WINES

12	PINOT NOIR, ESTANCIA PINNACLES, MONTEREY	33.00
13	PINOT NOIR, HENRY ESTATE, OREGON**	36.00
14	MERLOT, ESTANCIA PINNACLES, CENTRAL COAST	32.00
15	MERLOT, DUSTED VALLEY VINTNERS "BOOMTOWN", COLUMBIA VALLEY**	30.00
16	ZINFANDEL, PREDATOR, LODI**	31.00
17	ZINFANDEL, SEGHESSIO, SONOMA	45.00
18	RED BLEND, SECRET SQUIRREL, COLUMBIA VALLEY**	56.00
19	CABERNET SAUVIGNON, DUSTED VALLEY VINTNERS "BOOMTOWN", COLUMBIA VALLEY**	30.00
20	CABERNET SAUVIGNON, MAZZOCCO, DRY CREEK VALLEY	40.00
21	SYRAH, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY**	36.00

ALL WINES ARE SUSTAINABLY, ORGANICALLY OR BIODYNAMICALLY FARMED

** INDICATES WINE ALSO SERVED BY THE GLASS

WINES BY THE GLASS

6 OZ

KORBEL BRUT ORGANIC	7.75
SAUVIGNON BLANC, HONIG	9.75
CHARDONNAY, BONTERRA ORGANIC	7.50
CHARDONNAY, COLUMBIA CREST H3	9.25
PINOT GRIS, WILLAMETTE VALLEY VINEYARDS	9.25
RIESLING, CHATEAU STE. MICHELLE	7.50
PINOT NOIR, HENRY ESTATE	9.75
MERLOT, DUSTED VALLEY VINTNERS "BOOMTOWN"	8.50
ZINFANDEL, PREDATOR	8.50
RED BLEND, SECRET SQUIRREL	12.50
CABERNET SAUVIGNON, DUSTED VALLEY VINTNERS "BOOMTOWN"	8.25
SYRAH, ALEXANDER VALLEY VINEYARDS	9.75
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