

OBSIDIAN DINING ROOM DINNER

APPETIZERS

DEEP-FRIED MENU ITEMS ARE FRIED IN OIL THAT MAY CONTAIN GLUTEN

FRIED ELK RAVIOLI  hatch green chili salsa, lime crema, cilantro 19.95

GAME SAUSAGE CHARCUTERIE BOARD  selection of game sausage, mustard trio, country bread, pickled vegetables 22.00

DUCK WINGS sweet & spicy glazed 19.95

BEER-BATTERED ONION RINGS VG zesty sauce 10.50

BISON TARTARE*  capers, pickled red onions, grain mustard, microgreens, toast 18.95

SOUPS & SALADS

FOR A GLUTEN-FREE SALAD REQUEST NO CROUTONS

HOUSE SALAD v field greens, tomato, shredded carrot, croutons, choice of dressing 6.50
salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, oil & vinegar, balsamic vinaigrette

CAESAR SALAD romaine lettuce, parmesan cheese, croutons, classic Caesar dressing 9.50/12.50

BISON CHILI  7.25/9.95

GOLDEN CURRY LENTIL & QUINOA SOUP  v,GF 5.25/7.35

DEMI-BAGUETTE  VG 3.50 each

ENTREES

CRISPY DUCK LEG GF chimichurri, sweet corn & golden hominy succotash, corn puree 32.50

JACKFRUIT TACOS v,GF corn tortillas, guacamole, pico de gallo, cilantro, lime wedge 19.95

WILD BOAR North African spiced ragu, garlic chive pappardelle, curry yogurt 29.00

BISON SHORT RIBS  GF spring vegetable hash, pickled red onion, braising jus 45.00


MULVEY GULCH RANCH BEEF BURGER*  eight-ounce local beef burger, brioche bun, Mountina Alpine cheese, bacon, tomato jam, arugula, French fries 19.95

AIRLINE CHICKEN BREAST cheddar grits, summer squash slaw, hot honey 29.00

SMOKED TOFU v, GF spring vegetable hash, 5-grain blend, whiskey barbecue sauce 23.00

IDAHO RED TROUT  GF fire-roasted artichokes, snap peas, carrot puree, lemon sauce 31.00

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 1.2% 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. **Fried items are fried in oil that may contain gluten.** SL/D2024