



SHARED PLATES

HOUSE-SMOKED TROUT DIP  crackers, pickled red onion 15.00

PARMESAN TRUFFLE FRIES VG 10.50

BLISTERED SHISHITO PEPPERS VG, GF Maldon sea salt, chili lime dip 12.75

SOUPS & SALADS

MAINE LOBSTER & CORN CHOWDER  6.50/8.50

ROASTED RED PEPPER SMOKED GOUDA SOUP VG 5.25/7.35

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

WEDGE SALAD GF baby iceberg lettuce, grilled bacon, pickled red onion, roasted tomato, smoked bleu cheese dressing 14.75

HOUSE SALAD V mixed greens, grape tomatoes, shredded carrot, croutons, choice of dressing 6.50
Salad dressings include: ranch, bleu cheese, Thousand Island, vinaigrette, oil & vinegar, balsamic vinaigrette

DEMI-BAGUETTE VG 3.50 each


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

LUNCH ENTREES

MARKET FISH TACOS  corn tortillas, avocado, pickled jalapeño, lime crema, cilantro 19.95

THE FOLLOWING ENTREES ARE SERVED WITH CHOICE OF FRENCH FRIES OR A SIDE SALAD. GLUTEN-FREE BUNS AND BREAD ARE AVAILABLE FOR A SURCHARGE OF 1.50

BISON BRATWURST  sub roll, sweet peppers and onions, mustard sauce 16.95

MULVEY GULCH RANCH BEEF BURGER*  third-pound, brioche bun, fresh lettuce, tomato, onion, pickles 16.95
Add Fixings 1.00 each - Choose from American, bleu, cheddar, pepper jack or swiss cheeses, green pepper, bacon or mushrooms

RED BIRD NATURAL CHICKEN SANDWICH  sourdough bread, bacon, avocado, roasted tomato, lettuce, herb aioli 17.95

MARINATED TOFU BANH MI  V demi-baguette, spicy peanut sauce, vegetable slaw, jalapeño, cilantro 16.95

 Menu items made within 500 miles or with sustainable and/or organic ingredients

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

This restaurant is not an allergen-free environment. 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 1.2% 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.**



MAMMOTH HOT SPRINGS LUNCH



New Highland Terrace, Mammoth Hot Springs, John Good 1966

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. We work with the following partners:

Franz Bakery
Amaltheia Dairy
Quality Foods Distributing
Plate & Pantry Gourmet Foods
Pitman Family Farms
Grand View Sheep Cheese
Yellowstone Soup Co.
Montana Wagyu Cattle Company
Western Sustainability Exchange

Garden City Fungi
Organically Grown Co.
B Bar Ranch
Wilcox Family Farms
Fresh Nature Foods
Montana Roots
Tumblewood Teas
Cream of the West
Montana Milling
Big Dipper Ice Cream
Oats in Coats
Fat Robin Orchard
Flathead Lake Cheese

Mountina Cheese
Bovine & Swine
Timeless Farms
Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Continental Sausage
Mt. Flour & Grain
Gluten-Free Prairie
Root Potato Chips
Bausch Farms
Swoffle

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®



MHS/L2024