

STARTERS

TEAR AND SHARE BREAD with goat cheese fondue 10.95

SPINACH ARTICHOKE DIP chopped artichoke hearts, spinach, parmesan cheese, sour cream, grilled garlic pita 7.95

HAND-CUT PARMESAN TRUFFLED FRIES white truffle oil, parmesan cheese 6.25

SUN-DRIED TOMATO AND MASCARPONE CHEESE RAVIOLI 9.95

LAMB SAUSAGE  stewed flageolet beans 8.95

BUFFALO WINGS celery, bleu cheese dressing 8.75

CAJUN SHRIMP wild American prawns, andouille grit cake, cream sauce 10.95

LOBSTER BISQUE Cup 3.95 Bowl 4.95

LODGE-MADE CORN CHOWDER Cup 3.50 Bowl 4.50

CAESAR SALAD romaine, croutons and Caesar dressing 6.50/8.50

HOUSE SALAD 4.50 salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, fat-free honey Dijon mustard, oil & vinegar, balsamic-parmesan vinaigrette and huckleberry vinaigrette

DINNER SELECTIONS

Our dinners are served with warm bread. For a lower carb option, whipped cauliflower may be substituted for potato or risotto

**CERTIFIED ANGUS BEEF
NEW YORK STRIP STEAK**
ten-ounce, red wine black pepper butter, buttermilk-mashed potatoes, seasonal vegetable 23.95

BISON TENDERLOIN 
fried shallots, rosemary cabernet sauce, buttermilk-mashed potatoes, seasonal vegetable
4 oz 21.95 • 8 oz 27.95

BISON SHORT RIBS 
farm-raised, braised in Moose Drool ale, buttermilk-mashed potatoes, seasonal vegetable 15.95

WILD BOAR TENDERLOIN
molasses brined, apple ginger glaze, buttermilk-mashed potatoes, seasonal vegetable
3 oz 23.95 • 6 oz 29.95

 **WILD ALASKA
Sockeye Salmon*** 
citrus beurre blanc, buttermilk-mashed potatoes, seasonal vegetable 4 oz 16.50 • 6 oz 22.50

NICOISE SALAD
mixed field greens, seared tuna, tomato, green beans, potato, hardboiled egg, kalamata olives, anchovies, Dijon vinaigrette 12.00/14.25

ROTISSERIE CHICKEN
herb-roasted half chicken, buttermilk-mashed potatoes, seasonal vegetable 16.75

 **SEAFOOD CIOPPINO**
shrimp, crab, mussels, wild Alaska salmon, tomatoes, peppers, celery, onion, thyme, baguette slices 19.95

SEARED SCALLOPS
spicy papayas, risotto, seasonal vegetable 22.95

 **ST. HELEN'S BEEF BURGER***
eight-ounce sustainable beef, french fries, choice of two toppings - mushrooms, bacon, green pepper, American, cheddar, Swiss, pepper jack or bleu cheeses 10.95 Additional toppings .50 each

**LINGUINE WITH
GRILLED CHICKEN**
artichokes, sun-dried tomato pesto, scallions, parmesan cheese
6 oz pasta 10.95 • 9 oz pasta 15.95

**LINGUINE WITH
PEANUT SAUCE** 
spicy peanut sauce, diced cucumber, red pepper, chopped peanuts
6 oz pasta 9.95 • 9 oz pasta 13.95

CAVATAPPI 
lemon infused vegetables, ricotta salata
6 oz pasta 9.95 • 9 oz pasta 13.95

RACK OF LAMB
Dijon crusted, minted demi-glaze, sautéed spinach leaves, buttermilk-mashed potatoes 21.50



This salmon comes from a fishery that has been independently certified to the Marine Stewardship Council's standard for a well-managed and sustainable fishery. www.msc.org

 menu items made 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

Prices do not reflect taxes, a 3% utility fee or gratuities. A 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know

OBSIDIAN DINING ROOM DINNER



Riverside Geyser with rainbow; Upper Geyser Basin • J Schmidt 1977

OUR ENVIRONMENTAL COMMITMENT

Yellowstone is the world's first national park, and is cherished by visitors from around the globe. We at Xanterra are committed to a program of conservation and recycling with the goal of using the minimum amount of our natural resources while providing the highest quality in guest service.

As food and beverage providers, it is important for us to recognize the impact our food offerings have on health, environmental, social and economic issues as well as being able to meet the challenge of feeding a growing population. Therefore we support sustainable ranching and fishing practices and promote sustainable cuisine on our menus. Sustainable and local products we menu around the park include farm-raised Idaho trout, Green Mountain coffee, Timeless Farms legumes, Amaltheia Dairy goat cheese, sustainable beef and lamb, farm-raised game and wild Alaska salmon.

Game meat served in the restaurants in Yellowstone is farm-raised outside of the greater Yellowstone ecosystem. Not only is game meat lower in cholesterol and higher in key nutrients such as iron, zinc and potassium, but farm-raised game, on average, eat less than cattle raised under current conventional practices, allowing range lands to replenish more quickly.

Our efforts are supported by the Western Sustainability Exchange, the Nature Conservancy, the Marine Stewardship Council and the Animal Welfare Institute and helps support over 350 family farmers and ranchers in nine states.

Yellowstone National Park was created “for the benefit and enjoyment of the people” and by working together we can preserve this magical place for future generations. At Xanterra, we believe that increasing the sustainability of natural systems is not just good business, it is the right thing to do.