

# SNOW LODGE BREAKFAST

## BREAKFAST BUFFET

*All You Care To Eat!*

Scrambled Eggs du Jour • French Toast • Bacon • Sausage • Sausage Gravy • Biscuits • Home Fries  
Baked Goods • Fresh Fruit Salad • Salsa • Tortillas • Shredded Cheddar Cheese • Sour Cream  
Fat-Free Yogurt • Cereal • Granola Includes a small juice and choice of  
Rainforest Alliance dark roast coffee, tea, milk or hot chocolate

## BREAKFAST CLASSICS

**HIKER'S SPECIAL\*** Two eggs any style served with toast and choice of bacon, turkey sausage, pork sausage or Canadian bacon and choice of fresh fruit salad or home fries

**TWO EGGS ANY STYLE\*** Served with toast and choice of fresh fruit salad or home fries

**BISCUITS AND GRAVY** Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries

**MONTANA MILLING OATMEAL**  Choice of skim or 2% milk

**FIXINGS:** Raisins, Dried Cranberries, Brown Sugar, Granola, Pecans or Blueberries

**SUBSTITUTE ORGANIC PLANT-BASED MILK**  Unsweetened vanilla almond or oat milk

**VEGAN BREAKFAST BOWL** Home fries topped with bell pepper, roasted tomato, chimichurri and green chilies

**TOPPERS** - Cheddar or jack cheese

Diced Bacon • Diced Tofu  • Two Eggs any style

Where toast is indicated, whole wheat will be provided. If you wish, you may request white toast, swirled rye toast, biscuit or English muffin • Gluten-free bread is available

## FROM THE GRIDDLE

**MONTANA CREAM OF THE WEST** 

**SEVEN-GRAIN BUTTERMILK PANCAKES** Made from Montana grains

Fixings 1.50 each - Choice of Blueberries, Bananas, Pecans or Chocolate Chips

With Huckleberries, Huckleberry Butter and Huckleberry Sauce

**FRENCH TOAST**  **WITH BACON AND EGGS\***

Two thick slices of French toast sprinkled with powdered sugar, served with two eggs any style and two strips of bacon • Gluten-Free French Toast

**FRENCH TOAST**  Three slices of thick, golden brown French toast sprinkled with powdered sugar  
Gluten-Free French Toast



Menu items made with sustainable and/or organic ingredients

Sugar-free syrup available upon request This restaurant is not an allergen-free environment.





If you have food allergies, please inquire with your server regarding ingredients of menu items

**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/B2024

# SNOW LODGE BREAKFAST

## ON THE SIDE

One Egg\*  
Two Eggs\*  
Bacon  
Canadian Bacon  
Pork Sausage  
Turkey Sausage  
Home Fries  
Biscuit  
Toast   
Bagel with Cream Cheese   
English Muffin  
Blueberry Muffin  
Fresh Fruit Salad  
Fat-Free Yogurt  
Cold Cereal - Gluten-Free Cereal Available  
Substitute Organic Plant-Based Milk   
Granola with Milk  
Substitute Organic Plant-Based Milk 

## BEVERAGES

Chilled Juice: Cranberry  
No Sugar Added Juice: Apple, Orange or V8  
Rainforest Alliance Dark Roast Coffee   
Tumblewood Teas  Big Timber, Montana  
Chai, Cinnamon Bear, Earlie Grey Dawn,  
Snappy Lemon Ginger, Mountain Mint  
Chocolate, Peace of the Park  
Fine Teas From Bigelow   
Traditional: Earl Grey, English Teatime  
Herbal: Mint Medley, Orange & Spice  
Green Tea: Constant Comment  
Instant Hot Chocolate  
Milk (skim, 2%)  
Chocolate Milk  
Organic Plant-Based Milk   
Unsweetened vanilla almond or oat milk

## FOR THIS AFTERNOON

Please inquire about our deli lunches to go

**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  
Continental Sausage  
Mountina Cheese

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

**YELLOWSTONE**  
NATIONAL PARK LODGES  
XANTERRA TRAVEL COLLECTION®



# 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
- GAME SAUSAGE CHARCUTERIE BOARD**  selection of game sausage, mustard trio, country bread, pickled vegetables
- DUCK WINGS** sweet & spicy glazed
- BEER-BATTERED ONION RINGS** VG zesty sauce
- BISON TARTARE\***  capers, pickled red onions, grain mustard, microgreens, toast

## SOUPS & SALADS

**FOR A GLUTEN-FREE SALAD REQUEST NO CROUTONS**


- HOUSE SALAD** V field greens, tomato, shredded carrot, croutons, choice of dressing  
salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, oil & vinegar, balsamic vinaigrette
- CAESAR SALAD** romaine lettuce, parmesan cheese, croutons, classic Caesar dressing
- BISON CHILI** 
- GOLDEN CURRY LENTIL & QUINOA SOUP**  V, GF
- DEMI-BAGUETTE**  VG

## ENTREES

- CRISPY DUCK LEG** GF chimichurri, sweet corn & golden hominy succotash, corn puree
- JACKFRUIT TACOS** V, GF corn tortillas, guacamole, pico de gallo, cilantro, lime wedge
- WILD BOAR** North African spiced ragu, garlic chive pappardelle, curry yogurt
- BISON SHORT RIBS**  GF spring vegetable hash, pickled red onion, braising jus
- MULVEY GULCH RANCH BEEF BURGER\***  eight-ounce local beef burger, brioche bun, Mountina Alpine cheese, bacon, tomato jam, arugula, French fries
- AIRLINE CHICKEN BREAST** cheddar grits, summer squash slaw, hot honey
- SMOKED TOFU** V, GF spring vegetable hash, 5-grain blend, whiskey barbecue sauce
- IDAHO RED TROUT**  GF fire-roasted artichokes, snap peas, carrot puree, lemon sauce

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.

## MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS

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# DESSERTS

## YELLOWSTONE CALDERA <sup>GF</sup>

A warm chocolate truffle torte with a molten middle

## VANILLA BEAN BRULÉE CHEESECAKE <sup>GF</sup>

Vanilla bean crème brulée custard folded into a cheesecake batter, crispy baby oat crust

## CARROT CAKE

Moist carrot cake studded with raisins, walnuts and pineapple. Topped with cream cheese icing and a drizzle of white chocolate ganache

## ICE CREAM SUNDAE <sup>GF</sup>

Choice of hot fudge or berry

## LOCAL ICE CREAM FROM BIG DIPPER <sup>GF</sup>

Huckleberry, Chocolate, Vanilla

## BUTTER PECAN <sup>GF</sup>

No Sugar Added

## MANGO SORBET

## ANY DESSERT À LA MODE

## ★ ★ JUST FOR KIDS ★ ★

## ICE CREAM SUNDAE <sup>GF</sup>

Choice of hot fudge or berry

## LOCAL ICE CREAM FROM BIG DIPPER <sup>GF</sup>


Huckleberry, Chocolate, Vanilla

## BUTTER PECAN <sup>GF</sup>

No Sugar Added

## MANGO SORBET

## FAT-FREE YOGURT WITH FRESH FRUIT <sup>GF</sup>

 Menu items made with sustainable, local and/or organic ingredients

If you have food allergies, please inquire with your server regarding ingredients of menu items



# 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

- \* 1 Korbelt Brut, Sonoma\*\*
- \* 2 Gloria Ferrer Blanc de Noir, Sonoma

### WHITE & BLUSH WINES

- \* 3 Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley
- \* 4 Sauvignon Blanc, Honig, Napa Valley\*\*
- \* 5 Chardonnay Rutherford Ranch, Napa Valley\*\*
- \* 6 Chardonnay, Alexander Valley Vineyards, Alexander Valley\*\*
- \* 7 Pinot Gris, King Estate, Oregon\*\*
- \* 8 Rose of Cabernet Franc, Durham, Coloumbia Valley
- \* 9 Riesling, Chateau Ste. Michelle, Columbia Valley\*\*
- \* 10 White Zinfandel, Beringer, California

### RED WINES

- \* 11 Pinot Noir, De Loach, California
- \* 12 Pinot Noir, Erath, Oregon\*\*
- \* 13 Merlot, Columbia Crest Founders, Columbia Valley
- \* 14 Merlot, Dusted Valley Vintners "Boomtown", Columbia Valley\*\*
- 15 Zinfandel, Four Virtures, Napa Valley\*\*
- \* 16 Zinfandel, Seghesio, Sonoma
- \* 17 Red Blend, 14 Hands, Hot to Trot, Washington\*\*
- \* 18 Cabernet Sauvignon, Yellowstone, California\*\*
- \* 19 Cabernet Sauvignon, Amavi Cellars, Walla Walla\*\*
- \* 20 Cabernet Sauvignon, Valdemar, Walla Walla
- 21 Syrah, Dusted Valley Vintners, Columbia Valley

\* Wines sustainably, organically or biodynamically farmed

\*\* Indicates wines also served by the glass

### BY THE GLASS 6 oz/9 oz

Sparkling Wine, Korbelt Brut NV	Pinot Noir, Erath
Sauvignon Blanc, Honig	Merlot, Dusted Valley Vintners "Boomtown"
Chardonnay, Rutherford Ranch	Zinfandel, Four Virtues
Chardonnay, Alexander Valley Vineyards	Red Blend, 14 Hands, Hot to Trot
Riesling, Chateau Ste. Michelle	Cabernet Sauvignon, Amavi Cellars Port, Fonseca Bin 27 NV

Souvenir Wine Glass

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

# AFTER DINNER LIBATIONS

## SMALL BATCH WHISKIES

Wyoming "Wilderness" Whiskey  
Colter's Run  
Montana 1889  
Old Faithful Bourbon

## KENTUCKY WHISKIES

Knob Creek  
Woodford Reserve

## SINGLE MALT SCOTCHES

Laphroaig  
The Balvenie Doublewood  
Glenfiddich  
Glenlivet

## TRY ONE OF OUR LOCAL LIQUEURS

*UP OR ON THE ROCKS*

Wildrye Apple Pie  
Willie's Montana Honey Moonshine  
Milk Can Cinnamon Moonshine  
Headframe Orphan Girl Bourbon Cream  
Willie's Huckleberry Sweet Cream  
Willie's Coffee Cream

## CINNAMON HONEY TODDY

Milk Can Cinnamon Moonshine,  
Willie's Montana Honey Moonshine

## COFFEE BY THE FIREHOLE


Milk Can Cinnamon Moonshine,  
Willie's Coffee Crème Liqueur,  
Rain Forest Alliance coffee

## NUTS ABOUT HUCKLEBERRY

Willie's Huckleberry Sweet Cream,  
Orphan Girl Bourbon Cream, hazelnut liqueur

## FONSECA BIN 27 PORT NV

Non-vintage port

Menu items made with sustainable,  
local and/or organic ingredients 

OFSL/24

