

# MAMMOTH HOT SPRINGS DINNER

## SMALL PLATES

### PARMESAN TRUFFLE FRIES <sup>VG</sup>

Parmesan cheese, white truffle oil, fine herbs

### FRIED BRUSSELS SPROUTS <sup>VG</sup>

Calabrian chili & lemon dip, pickled red onion, feta, lemon vinaigrette

### CHICKEN WINGS

Breaded chicken wings, bleu cheese dressing, celery

### BISON CARPACCIO\* <sup>GF</sup>

Parmesan cheese, lemon oil, arugula, crispy capers, pickled red onion

### HOUSE-SMOKED TROUT DIP

Pickled red onion, flatbread crackers

### CAJUN SHRIMP

Andouille grit cake, cajun seasoning, cream sauce

### ELK SLIDERS


White cheddar, black garlic aioli, fried jalapeños

## SALADS

### SALAD TOPPERS

Add any of the following items to complete your salad:

Grilled Shrimp ~  Sliced Chicken Breast

 Flaked Smoked Trout ~  Gardein™ Chick'n <sup>v</sup>

### CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

### WARM KALE SALAD\* <sup>VG</sup>

Chopped kale, warm winter squash, over-easy egg, walnuts, goat cheese, dried cranberries, walnut vinaigrette

### HOUSE SALAD <sup>v</sup>

Mixed greens, grape tomatoes, shredded carrot, croutons, choice of dressing

*Salad dressings include: Ranch, Bleu Cheese, Thousand Island, Italian Vinaigrette, Oil & Vinegar, Balsamic Vinaigrette*

## SOUPS

*Add a Bread Bowl*

### ROASTED RED PEPPER SMOKED GOUDA SOUP <sup>VG</sup>

SOUP of the DAY

SISTER SCHUBERT'S ROLLS



# MAMMOTH HOT SPRINGS DINNER



## ENTREES

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### ROASTED HALF-CHICKEN

Chimichurri rubbed, crispy white cheddar polenta, honey ginger, glazed baby carrots

### PETITE FILET MIGNON\* GF

6oz beef filet, smoked bleu cheese horseradish crust, mashed potatoes, creamed spinach

### ROASTED SALMON\*

5-grain salad, roasted tomatoes, curry sauce

### HANGER STEAK with FRITES\*

8oz beef hanger steak, French fries, truffle oil aioli



### ELK BOURGUIGNON

Elk simmered in a rich red wine gravy



### LINGUINE with SMOKED CHICKEN

Smoked chicken breast, cream sauce, rosemary and chili oil



### MULVEY GULCH RANCH BEEF BURGER\*

8 oz burger, black garlic aioli, tomato, leaf lettuce, sliced onion, brioche bun, French fries

Fixings - Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

## VEGETARIAN & VEGAN ENTREES

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### MUSHROOM TORTELLINI VG

Mushroom cream sauce, crispy artichokes, tomato confit, shredded parmesan

### CAULIFLOWER STEAK V

Southwest spice, vegan grits, spinach, black bean puree

### CABBAGE SALAD V

Red and green cabbage, carrots, peas, green apple, cashews, Thai peanut dressing



### WARM GOAT CHEESE SALAD VG

Mixed field greens, fried Amaltheia Dairy goat cheese croutons, roasted walnuts, Dijon dressing

**All menu items are prepared in a facility that contains major food allergens.  
Information on allergens in food items is available on request.**

\* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness"



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

GF - Gluten-free VG - Vegetarian V - Vegan