# \*\*MAMMOTH HOT SPRINGS LUNCH

# SMALL PLATES

Deep-fried menu items are fried in oil that may contain gluten

# BISON CARPACCIO\* GF

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

## CHICKEN WINGS

Breaded chicken wings, bleu cheese dressing, celery

# HOUSE-SMOKED TROUT DIP

Pickled red onion, flatbread crackers

### CAJUN SHRIMP

Andouille grit cake, cajun seasoning, cream sauce

## FRIED BRUSSEL SPROUTS VG

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

## ELK SLIDERS

White cheddar, black garlic aioli, fried jalapeños

# PARMESAN TRUFFLE FRIES vg

Parmesan cheese, white truffle oil, fine herbs

# SOUPS

Add a Bread Bowl

SOUP of the DAY

ROASTED RED PEPPER and SMOKED GOUDA SOUP VG

# SISTER SCHUBERT'S DINNER ROLLS

5 each

GF - Gluten-Free · V - Vegan · VG - Vegetarian
Prices do not reflect taxes or a 1.2% utility fee

# SALADS

# HOUSE SALAD V

Mixed greens, grape tomatoes, shredded carrot, croutons, choice of dressing Salad dressings include: Ranch, Bleu Cheese, Thousand Island, Italian Vinaigrette, Oil & Vinegar, Balsamic Vinaigrette

## SALAD TOPPERS

Add any of the following items to your salad:
Grilled Shrimp ~ Sliced Chicken Breast
Flaked Smoked Trout ~ Gardein™ Chick'n ∨

## CABBAGE SALAD v

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

#### CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

## WARM GOAT CHEESE SALAD VG

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

# WARM KALE SALAD\* VG

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

# BEVERAGES

#### Soft Drinks

Coke, Coke Zero, Diet Coke, Lemonade, Root Beer, Sprite, Unsweetened Ice Tea

Rainforest Alliance Dark Roast Coffee

Tumblewood Teas
Big Timber, Montana
Chai, Cinnamon Bear, Earlie Grey Dawn,
Snappy Lemon Ginger, Peace of the Park,
Mountain Mint Chocolate

Fine Teas from Bigelow
Traditional: English Teatime, Earl Grey
Herbal: Mint Medley, Orange & Spice
Green Tea: Constant Comment

Instant Hot Chocolate

Belgian Hot Chocolate

Milk (Skim or 2%)

Chocolate Milk



# BETWEEN TWO SLICES

#### Served with choice of side salad, or French fries

French fries are deep fried in oil that may contain gluten

# MULVEY GULCH RANCH BEEF BURGER\*

Half-pound burger, black garlic aioli, tomato, leaf lettuce, sliced onion, brioche bun Additional fixings - Choose from:
American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

# **BISON PATTY MELT**

Quarter-pound bison burger, caramelized onion, grilled peppers, Swiss cheese, rye bread

## BLACK BEAN BURGER VG

Cream ale wheat bun, grilled peppers and onions

# PORK BELLY BAHN MI SANDWICH

Baguette, house-made kimchi, pork belly, cilantro-siracha aioli and pickles

# GRILLED PARMESAN-CRUSTED TURKEY SANDWICH

Sourdough bread, parmesan cheese, sliced turkey, green peppers, onion, Jack cheese,
Thousand Island dressing

# RED BIRD NATURAL CHICKEN SANDWICH

Sourdough bread, marinated chicken breast, bacon, avocado, roasted tomato, herb mayonnaise

## VEGETARIAN SANDWICH V

Ciabatta, olive tapenade, marinated & grilled egaplant, roasted red pepper, sliced artichoke

# **SWEETS**

# **BASQUE CAKE** vg

Locally made dense yellow cake filled with vanilla pastry cream. Served with brandied

Flathead cherries

# STICKY TOFFEE PUDDING VG

Warm date cakes topped with caramel toffee sauce

# LAVENDER HONEY CREME BRULEE VG

Delightful custard with honey and lavender.
Topped with caramelized sugar

# YELLOWSTONE CALDERA VG.GF

A warm chocolate truffle forte with a molten middle

# CHOCOLATE MOUSSE vg

Decadent dark chocolate mousse with raspberry caramel topping

LOCAL ICE CREAM FROM BIG DIPPER VG.GF

Huckleberry, Chocolate, Vanilla

MANGO SORBET VG,GF

REDUCED FAT, NO SUGAR ADDED BUTTER PECAN ICE CREAM vg

# ICE CREAM SUNDAE VG.GF

Choice of hot fudge or berry

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

All menu items are prepared in a facility that contains major food allergens.

Information on food allergens in menu items is available upon request.

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