




❄️ OBSIDIAN DINING ROOM ❄️

SMALL PLATES

COCONUT SHRIMP
Sweet Thai chili

CHEESE-STUFFED ARANCINI VG,GF
Truffle Oil

 **BISON CARPACCIO***GF
Parmesan cheese, lemon oil, arugula, crispy capers, pickled red onion

CRISPY DUCK WINGS
Sweet and spicy glazed

 **WILD GAME SAUSAGE CHARCUTERIE**
A variety of wild game sausages, Montana cheeses, mustard, kalamata olives, flatbread crackers, sweet garlic pickles

CRISPY CAULIFLOWER V
Tempura battered cauliflower, Korean glaze, chili crunch

ONION RINGS VG
Zesty sauce

DUCK POUTINE
French fries, brown gravy, duck confit, smoked gouda, pickled red onion, fine herbs

PRETZEL BITES and FRIED CHEESE CURDS VG
Warm pretzel bites, fried cheese curds, mustard sauce


SALADS

SALAD TOPPERS

Add one of the following items to complete your salad:

Grilled Shrimp ~  Sliced Chicken Breast

 Flaked Smoked Trout ~  Gardein™ Chick'n V

 **GINGER NOODLE SALAD** V
Lo Mein noodles, shredded carrots, grape tomatoes, red pepper, ginger dressing

WEDGE SALAD
Iceberg lettuce, smoked bacon pieces, roasted tomato, smoked bleu cheese crumbles, chives


CAESAR SALAD
Romaine lettuce, parmesan cheese, croutons, Caesar dressing


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


WARM KALE SALAD * VG
Chopped kale, warm winter squash, over-easy egg, walnuts, goat cheese, dried cranberries, walnut vinaigrette

SOUP & CHILI


Add a Bread Bowl

 **SOUP of the DAY**

 **BISON CHILI** GF
Cheddar cheese, red onion

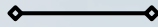
 **VEGETARIAN CHILI** VG,GF
Cheddar cheese, red onion

SISTER SCHUBERT'S ROLLS
5 EACH





MAINS



**SAUTÉED SHRIMP over
LEMON CHIVE PASTA**
Cream sauce, crushed pepper crisp

HANGER STEAK with FRITES*

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

PORK OSSO BUCCO GF

Braised pork shank, red wine gravy,
parmesan polenta, roasted
root vegetables, lemon-thyme
gremolata

PETITE FILET MIGNON* GF

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

TURKEY POT PIE

House-made pot pie

CASSOULET

Andouille sausage, duck confit, stewed
white beans



IDAHO RED TROUT

Sautéed trout fillets, garlic lemon
beurre blanc, panzanella salad



BISON SHORT RIBS GF

Farm-raised, braised with Moose Drool,
mashed potato, roasted
root vegetables



MULVEY GULCH RANCH

BEEF BURGER*

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

Fixings - Choose from:

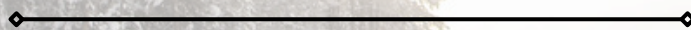
American, bleu, cheddar, pepper jack
or Swiss cheeses, green pepper,
bacon or mushrooms



ROASTED HALF-CHICKEN

Elote corn, roasted baby potatoes,
aji verde

VEGETARIAN OPTIONS



MUSHROOM TORTELLINI VG

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

WINTER SQUASH and

MUSHROOM RISOTTO V,GF

Winter squash, mushrooms, garlic
and shallots

JACKFRUIT and BLACK BEAN QUESADILLA VG

Jalapeño cheddar tortilla, jack cheese, jackfruit, black bean chili,
salsa verde, sour cream, guacamole

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

Prices do not reflect taxes or a 1.2% utility fee

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



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

GF - Gluten-Free

V - Vegan

VG - Vegetarian

