

# OBSIDIAN DINING ROOM LUNCH

## APPETIZERS

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

### PRETZEL BITES and FRIED CHEESE CURDS <sup>VG</sup>

Warm pretzel bites, fried cheese curds, mustard sauce

### CRISPY DUCK WINGS

Sweet and spicy glazed

### ONION RINGS <sup>VG</sup>

Zesty sauce

### CHEESE-STUFFED ARANCINI <sup>VG</sup>

Truffle Oil

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

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

### DUCK POUTINE

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

### CRISPY CAULIFLOWER <sup>V</sup>

Tempura battered cauliflower, chili crunch, Korean glaze

## SOUPS & CHILI

*Add a Bread Bowl*

### SOUP of the DAY

### BISON CHILI <sup>GF</sup>

Cheddar cheese, red onion

### VEGETARIAN CHILI <sup>GF</sup>

Cheddar cheese, red onion

### SISTER SCHUBERT'S ROLLS

5 each

## SALADS

### 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*

### SALAD TOPPERS

Add any of the following items to 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

### GINGER NOODLE SALAD <sup>V</sup>

Lo mein noodles, shredded carrots, grape tomatoes, red pepper, ginger dressing

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

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


### WEDGE SALAD

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

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

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

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

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

GF - Gluten-Free • V - Vegan • VG - Vegetarian

Prices do not reflect taxes or a 1.2% utility fee

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# MAINS

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***Mains are served with choice of side salad, or French fries***

French fries are deep fried in oil that may contain gluten  
Gluten-free buns are available for a surcharge of

## CROQUE MONSIEUR

Jambon ham, fontina cheese,  
bechamel sauce

## GRILLED CHICKEN MELT

Sourdough bread, bacon, avocado,  
white cheddar, chipotle aioli

## BISON PASTRAMI REUBEN

Toasted rye bread, Swiss cheese,  
sauerkraut, Russian dressing

## CLUB SANDWICH

Sourdough bread, sliced pork belly, ham,  
turkey, cheddar cheese, pesto aioli,  
lettuce, tomato

## MULVEY GULCH RANCH BEEF BURGER\*

8 oz 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*

## BLACK BEAN BURGER <sup>VG</sup>

Pepper jack cheese, avocado, chipotle  
aioli, onion, tomato

## BISON PATTY MELT

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

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# HOUSE FAVORITES

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## BISON SHORT RIB MACARONI & CHEESE

Bechamel, bison short rib, bread crumbs

## JACKFRUIT and BLACK BEAN QUESADILLA <sup>VG</sup>

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

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# BEVERAGES

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### Soft Drinks

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

Instant Hot Chocolate

Belgian Hot Chocolate

Milk (Skim or 2%)

Chocolate Milk

 Plant-Based Milk

### 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