

STARTERS

MUSHROOM TOAST

sautéed wild foraged morel mushrooms
madeira garlic demi
buttered sourdough toast 28

FRESH SPRING ROLL 🌿🍷

rice paper wrapped | duck confit
hoisin sauce | glass noodles
shitake mushroom | shredded vegetables
black sesame | garlic-ginger-soy dipping sauce 19

SOFT SHELL CRAB 🌿🍷

flash fried | arugula
saffron-cayenne aioli 21

BEEF CARPACCIO 🌿

shaved wagyu beef | parmesan
arugula | red onion | capers
lemon | olive oil 19

WHOLE ARTICHOKE 🌿

steamed | lemon butter
parmesan 18

FRESH LOCAL TOMATOES 🌿

fresh mozzarella | basil | balsamic vinegar
basil oil | parmesan 17 + prosciutto 4

GREEK SALAD 🌿

organic field greens | kalamata olives
cucumber | red onion | carrots | tomato
lemon feta dressing 11

BUTTER WEDGE SALAD 🌿

organic sweet butter lettuce
tomato | pancetta lardons | scallions
bleu cheese dressing & crumbles 15

CLASSIC CAESAR

romaine hearts | parmesan | croutons
garlic-lemon-anchovy dressing
anchovies on request 12

🌿 GLUTEN FREE | 🍷 DAIRY FREE | 🌿 VEGAN

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



YELLOWSTONE
Valley Lodge & Grill

ENTREES

WILD WALLEYE

*macadamia crusted
honey lemon béchamel
layered rice 43*

TEQUILA SHRIMP 🌿

*wild harvested white jumbo shrimp
tequila sauteed | layered rice
achiote-garlic-lime-cilantro-sambal butter 42*

BISTRO STEAK 🌿

*blue marble creek montana 9 oz
braised dry aged prime beef bavette
creamy horseradish | shoestring fries 48*

FILET AU POIVRE 🌿

*marble creek montana dry aged
prime 8oz beef tenderloin
green-peppercorn brandy sauce
potato dauphinoise 62*

ELK RACK 🌿

*10 oz rocky mountain bone in elk loin
huckleberry demi-glace | polenta 64*

GAME BURGER

*charbroiled 8 oz regional bison & elk
brie cheese | shoestring fries
lettuce-tomato-red onion 27*

VEGETARIAN 🌿 🌱 🥛

*plant butter confit | savoy cabbage
lions mane mushroom | legumes
parsnip-sweet potato puree
fresh herb oil 36*

GAME HEN FLORENTINE

*roasted boneless young bird
spinach | prosciutto | gruyere
herbed israeli couscous 36*

COLORADO LAMB 🌿

*twin t-bone loin chops | white polenta
fresh mint espagnole 57*

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DESSERTS

COCONUT CAKE

hot milk white cake
vanilla buttercream
royal boiled sugar icing
sweetened coconut 14

RIVIERA GATEAU 🌿

dark flourless chocolate cake
lemon cream | chocolate mousse 14

HUCKLEBERRY CHEESECAKE

oreo crust | sweet cream cheese
montana huckleberries
willies' distillery huckleberry liqueur 15

HOUSE ICE CREAM 🌿

french vanilla bean
kahlua coffee toffee
mint chocolate stracciatella
wilcoxson's montana huckleberry fudge
lilikoi sorbet 🍹 11

FOR GUESTS 12 & UNDER

CHICKEN TENDERS

shoestring fries 13

KRAFT MAC & CHEESE

elbow noodles | velveeta cheese sauce 9

BURGER

1/4 lb. choice ground | american cheese
shoestring fries 13

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