



BREAKFAST

Healthy Starts

POWER SMOOTHIE

banana | cinnamon | spinach | dates
almond milk | toasted coconut rim

MINTED PASSION FRUIT PARFAIT

house-baked granola | artisan fruits
mint-kissed yogurt blend

SUNRISE OATS

overnight oats | chia | banana
pecans | blueberries

A La Carte

HOUSE-MADE ENGLISH MUFFIN &
PRESERVES

APPLEWOOD SMOKED BACON*

SAUSAGE*

HAM STEAK*

VEGGIE SAUSAGE

HASH BROWN POTATOES

TWO EGGS ANY STYLE*

Yellowstone
Signatures

ALMOND & CINNAMON

FRENCH TOAST ROULADE

stuffed french toast | wild blackberry syrup

POACHED EGGS IN THE NEST*

crispy hashbrown nest with poached eggs,
choice of bacon or sausage

STEAK BENEDICT*

poached egg | heirloom tomato & arugula salad
tender steak | house-made english muffin

GARDEN GREEN OMELETTE*

spinach | kale | mushrooms | onions | cheddar

EGG SANDWICH*

soft scrambled egg | house-made bun
applewood smoked bacon | choice of cheese:
cheddar, swiss, American, or blue cheese

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
especially if you have certain medical conditions. Please inform your server of any and all allergies.*



LUNCH

For the Table

STEAK BITES* 29

served with house sauce

CHARCUTERIE & CHEESE BOARD* 41

local cheeses & cured meats

GARLIC-RUBBED BRUSCHETTA 20

tomato | basil | lemon oil

MARKET FRESH FRUITS 18

seasonal assortment

Salads

CLASSIC CAESAR* 19

crisp romaine | shaved parmesan

house-made croutons

BBQ CHICKEN CHOP* 26

organic chicken | house-made BBQ sauce

corn | lettuce | black beans | tomatoes

Monterey jack | scallions | jicama

fresh herbs | crispy tortilla strips

ANTIPASTO CHOP* 31

local lettuces | soppressata | salumi | red onion

sun-dried tomatoes | olives | banana peppers

roasted peppers | red wine vinaigrette

Flatbreads

ARUGULA & THREE CHEESE 22

ricotta | parmesan | mozzarella | fresh arugula

SAUSAGE & PINE NUT 26

ricotta | basil pesto | italian sausage*

toasted pine nuts

CLASSIC MARGHERITA 24

basil | mozzarella | marinara | vine-ripened tomatoes

Entrées

MARINATED VEGGIE SANDWICH 26

grilled portobello | zucchini | summer squash

brie | red onion | balsamic drizzle

CHICKEN CLUB* 31

grilled chicken | maple-pepper bacon

lettuce | tomato | pesto aioli

CHAR-BROILED LAMB PITA* 37

grilled peppers | onions | house-made pita

piquillo yogurt sauce

OLIVIA'S CHEESEBURGER* 39

lettuce | tomato | caramelized onion

choice of: cheddar, swiss, American, or blue cheese

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DINNER

First

BURRATA 30
roasted peppers | arugula | olive tapenade

KANPACHI* 26
cucumber | avocado | red pepper coulis

WILD MUSHROOMS 31
zucchini | pine nut alfredo
heirloom tomato

PORK BELLY* 34
potato salad | bleu cheese mousse
mustard vinaigrette

Second

BIBB LETTUCE 20
pickled shallots | lemon breadcrumb
green goddess

LITTLE GEMS 23
maple bacon | heirloom tomato
bleu cheese

HEIRLOOM CARROTS 22
goat cheese | avocado | beets

ASPARAGUS 24
frisée | beehive barely buzzed coffee cheddar
lemon-mint vinaigrette

Entrées

GNOCCHI 41
fennel | tomatoes | summer squash

HALIBUT* 74
cauliflower | asparagus | fondant
sauce gribiche

ORGANIC CHICKEN BREAST* 49
piccata velouté | polenta
broccolini

BAVETTE* 68
smashed potato | carrot
beet | sunchoke

WAGYU TENDERLOIN* 88
asparagus | pave potato
celery root

ELK SALTIMBOCCA* 72
sweet potato | apple
wild mushroom

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Desserts

WHITE CHOCOLATE CRÈME BRÛLÉE 18

(gluten free, vegetarian)

valrhona white chocolate | madagascar vanilla beans | fresh raspberries

PUMPKIN SPICE MOUSSE 18

warm spices | buffalo trace caramel | vanilla chantilly

OPERA TORTE 18

(vegetarian, contains nuts)

almond sponge | espresso cream | chocolate ganache

STICKY TOFFEE PUDDING 18

(vegetarian, contains nuts)

warm date cake | butterscotch sauce | candied pecans | vanilla ice cream

ICE CREAMS & SORBETS 6 *per scoop*

(gluten free, vegetarian)

ask server for current selection of house made ice creams or sorbets

Libations

QUINTA DA ROMANEIRA LATE BOTTLED VINTAGE PORT | Portugal | 2014 15

TAYLOR FLADGATE 20 YEAR TAWNY PORT | Portugal | NV 15

CROFT 10 YEAR AGED TAWNY | Portugal | NV 12

BODEGAS BARBADILLO SAN RAFAEL SHERRY | Spain | NV 12

ROYAL TOKAJI LATE HARVEST | Hungary | 2018 12

ROYAL TOKAJI GOLD LABEL 6 | Hungary | 2017 16

LARRESSINGLE ARMAGNAC VSOP | France | NV 18

CHÂTEAU CENTEGRIL SAUTERNES | France | 2015 12 | 115

CHÂTEAU D'YQUEM SAUTERNES | France | 2016 100 | 1250

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