



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*

BRAISED BABY BEETS 26

labneh | hazelnut brittle  
truffle | arugula

PORK BELLY\* 34

potato salad | bleu cheese mousse  
mustard vinaigrette

WILD MUSHROOMS TOAST 31

goat cheese | poblano  
sourdough

*Second*

CAESAR SALAD\* 28

pancetta | miso caesar dressing  
lemon crumb

KALE SALAD 24

butternut squash | pomegranate arils  
pecans | herb vinaigrette

*Entrées*

BUFFALO SHORT RIBS\* 68

sweet potato | brussels sprouts  
fennel | radicchio

ORGANIC CHICKEN\* 49

polenta | broccolini  
piccata velouté

ELK LOIN\* 72

huckleberry | mustard caviar  
apple | sweet potato

WAGYU TENDERLOIN\* 88

smashed potato | carrot  
chimichurri aioli

ATLANTIC SALMON\* 62

parsnip | leek | arugula

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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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