

THE YELLOWSTONE RESTAURANT

... Like Nothing Else

DINNER APPETIZERS

Steamed Mussels

Steamed mussels in a buttery garlic white wine broth served with toasted crostinis 17.99

Steak Tips

Tender steak tips on a bed of mixed greens with cherry tomatoes & topped with a balsamic reduction 16.99

Dynamite Shrimp

Fresh grilled shrimp seasoned with zesty orange seasoning topped with sweet chili sauce & house sriracha aioli 12.99

Brussels Sprouts

Crispy fried sprouts with bacon, sesame seeds & a sweet chili glaze 13.99

Hummus Plate

House-made roasted red pepper & garlic hummus, Mediterranean olive blend, banana peppers & crumbled feta served with fried pita chips 12.99

Seared Ahi Tuna

Ahi Tuna on a bed of lettuce with fried kale, topped with a balsamic glaze & sweet Thai chili sauce 17.99

Spinach Artichoke Dip

House-made spinach artichoke dip served with fried pita chips 13.99

Idaho Nachos

Cajun fingerling potatoes with avocado mash, pico de gallo, cheese & chipotle aioli 13.99

Cauliflower Wings

Beer-battered cauliflower topped with choice of sauce - house 313 bourbon maple bbq, sweet chili, buffalo, sweet & sour, teriyaki or garlic Parmesan 12.99

Flat Bread Pizzas

Freshly topped house-baked demi loaf bread. Choose from Caprese 13.99, BBQ Chicken 14.99, or Black & Blue Steak 16.99

SOUPS & SALADS

Add Chicken 6 | Steak 10 | Shrimp 8 | Salmon 9

House Salad

Mixed greens, tomato, red onion, cucumber & choice of dressing (balsamic vinaigrette, dill vinaigrette, seasonal vinaigrette, ranch, blue cheese, 1000 island) full 10.99 / half 7.99

Caesar Salad

Crisp romaine lettuce, roasted garlic Caesar dressing, asiago croutons, shredded Parmesan full 16.99 / half 11.99

House-Made Soups

Ask about our house-made soups bowl 10.99 / cup 6.99

Soup & Salad

A half house or Caesar salad & a cup of house-made soup 12.99

Buffalo Caesar Salad

Classic Caesar with buffalo fried chicken 22.99

Chicken Greek Salad

Grilled chicken breast on mixed greens, onion, tomato, feta, banana peppers, hummus, toasted chickpeas & olives with a dill vinaigrette 21.99

TIP THE KITCHEN!

Let's face it, it's hot back there. After a long day of cooking, a well-deserved tip would be great - 10

Please consult your server if you have a peanut or other allergy. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Twenty percent (20%) gratuity added for parties of 6 or more, or bills of \$300 or more. Thank you for supporting local and choosing The Yellowstone/313 Whiskey Room/Union Taproom.

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DINNER ENTRÉES

Served with your choice of soup or salad

Ribeye

Fire grilled 14 oz hand-cut ribeye topped with garlic herb compound butter paired with horseradish mashed potatoes & grilled asparagus 44.99 (add sautéed mushrooms 3, grilled shrimp 8)

Bison Tenderloin Steak (as available)

Grilled 8 oz hand-cut Bison Tenderloin from our local Shoshone-Bannock Tribe, topped with garlic herb compound butter paired with horseradish mashed potatoes & grilled asparagus 45.99 (add sautéed mushrooms 3, grilled shrimp 8)

Yellowstone Filet

Flavorful 8 oz bacon wrapped filet with smoked chipotle herbs de Provence, garlic mashed potatoes & grilled asparagus 35.99 (add sautéed mushrooms 3, grilled shrimp 8)

Steak Wedge

Tender 7 oz sliced steak, hand-cut truffle fries & an iceberg wedge smothered in blue cheese dressing, onions & bacon 32.99 (add sautéed mushrooms 3)

Bistro Steak

Tender sliced 7 oz steak with roasted red pepper coulis, horseradish mashed potatoes & sautéed veggies 31.99 (add sautéed mushrooms 3, grilled shrimp 8)

Yellowstone Burger

Juicy hand-pressed burger, house aioli, choice of cheese, lettuce, tomato, onion, pickles & hand-cut truffle fries 15.99 (add sautéed mushrooms 3, bacon 3)

Yellowstone Bison Burger (as available)

Hand-pressed ground Bison from our local Shoshone-Bannock Tribe, house aioli, choice of cheese, lettuce, tomato, onion, pickles & hand-cut truffle fries 20.99 (add sautéed mushrooms 3, bacon 3)

Black Bean Burger

Black bean patty, avocado mash, house chipotle aioli, lettuce, tomato, onion & hand-cut truffle fries 17.99 (add sautéed mushrooms 3)

Lemon Herb Mahi Mahi

Mahi Mahi butter poached in a house blend of herbs, served with pan roasted potatoes & grilled asparagus 38.99

Wild Caught Atlantic Salmon

Choose from bourbon maple, lemon dill butter, pesto, blackened or sweet chili. Served with pan seared gnocchi & asparagus 31.99

Reverence Steelhead Trout

Idaho steelhead trout in a red pepper beurre blanc served with rosemary potatoes & sautéed veggies 36.99

Blackened Shrimp Fettuccine

Blackened shrimp in a classic cream sauce served over a bed of fettuccine pasta 29.99 GF 3 (Sub Chicken)

Chicken Parmesan

Pan-fried chicken breast coated with grated Parmesan & Italian breadcrumbs, baked in a classic marinara sauce, topped with Italian cheeses over a bed of pasta 29.99 GF 3

Basil Chicken

Juicy pan seared chicken breast with gnocchi topped with a creamy basil Dijon alfredo sauce & sautéed veggies 28.99

Blackened Chicken

Grilled blackened chicken atop gnocchi & wilted spinach in a creamy alfredo sauce 28.99

Mac & Cheese

Gobetti pasta smothered in a gooey house made three-cheese sauce 17.99 GF 3 (add chicken 6, brisket 7, pork belly 7, lobster 9)

For the Kids (12 & under)

Chicken tenders | Mac & cheese | Spaghetti | Grilled chicken breast | Cheeseburger | Grilled Cheese. Choice of salad, mashed potatoes, fries or steamed veggies 13.99

Bread upon request, additional 3. GF Bun 3, Bacon 3, Sautéed Mushrooms 3, Grilled Onions 2, Cheese 2
Sub side 3: Salad, Mashed Potatoes, Sautéed Veggies, Asparagus, Gnocchi, Hand Cut Truffle Fries