

OLD FAITHFUL INN LUNCH

SIDE ATTRACTIONS

TROUT CAKES  Pumpkin seed pesto 10.25

WHITE BEAN DIP VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY, NO PITA
Lemon basil pesto, roasted shiitake mushrooms, grilled garlic pita 7.95

HOT WINGS Spicy breaded, bleu cheese dressing, celery 9.95

SNAKE RIVER PALE ALE BRATWURST  Caramelized sweet onions,
natural applewood-smoked bacon 9.75

SMOKED WILD ALASKA SALMON  GLUTEN-FREE Sliced cold-smoked wild
Alaska salmon, grilled corn cake, sour cream, red onion, capers 11.75

SOUPS & SALADS Served with a roll

ROASTED RED PEPPER SMOKED GOUDA SOUP VEGETARIAN
Cup 4.25 · Bowl 5.95

TIMELESS FARMS YELLOW SPLIT PEA SOUP  CONRAD, MT VEGAN/GLUTEN-
FREE REQUEST GLUTEN-FREE CRACKERS Cup 4.25 · Bowl 5.95

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL Fresh mixed greens,
grape tomatoes, carrot, choice of dressing 4.95 Salad Dressings Include: Ranch, Bleu Cheese,
Thousand Island, Vinaigrette, Fat-Free Dijon Honey Mustard, Oil & Vinegar, Balsamic-Parmesan
Vinaigrette and Fat-Free Huckleberry Vinaigrette

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL Crisp romaine lettuce,
parmesan cheese, croutons, Caesar dressing 6.95/8.95

SPINACH SALAD VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL Dried
cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing 8.50/10.50

GOURMET WEDGE  GLUTEN-FREE REQUEST NO ROLL Iceberg lettuce, grape tomatoes,
red onion, hard boiled egg, natural applewood-smoked bacon, choice of dressing 7.50

SALAD TOPPERS Add any of the following items to complete your salad!

Grilled Shrimp 6.00 · Sliced Broiled Chicken 4.50

Sliced Gardein™ Chick'n 4.25 - Gardein™ is a chicken substitute made of soy, wheat and pea proteins

BEVERAGES

LEMONADE · ICED TEA 2.25

SOFT DRINKS · Coke, Diet Coke, Root Beer, Sprite 2.25

 RAINFOREST ALLIANCE DARK ROAST COFFEE 2.35

 TUMBLEWOOD TEAS CHAI - BIG TIMBER, MT 2.50

FINE TEAS FROM BIGELOW 2.25 · Traditional: Earl Grey, English Teatime
Green Tea: Constant Comment · Herbal: Mint Medley, Orange & Spice

HOT CHOCOLATE 2.25 · SPRING WATER 2.10 · CHOCOLATE MILK 2.25

 ALL-NATURAL SOY MILK 2.50 · MILK (skim or two percent) 2.25

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National
Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient
lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat
flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation
and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is
completely gluten-free.

WESTERN BUFFET

IN A HURRY TO SEE THE GEYSER?

Get a taste of the "Old West" with our Western style buffet!

Featuring farm-raised pan-fried trout, chopped barbecue chicken sandwich, wild rice blend, baked beans, green salad, cornbread muffins, cole slaw, pasta salad, wild game chili, soup, streusel fruit crisp and choice of iced tea, lemonade, soda, milk, tea, hot chocolate or Rainforest Alliance dark roast coffee **ADULT 14.75 CHILD 7.50**

SPECIALTIES


French fries are deep fried in oil that may contain gluten

GRASS-FED BEEF BURGER  *We proudly support local ranchers. Our beef burger is pasture-raised cattle from Teton Waters Ranch located in Teton Valley. Their cattle are humanely treated and have never received growth hormones or antibiotics.*


GLUTEN-FREE REQUEST GLUTEN-FREE BUN One-third pound beef burger grilled to medium-well and served with fresh tomato, romaine lettuce and zesty onion on a cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.95 · Add FIXINGS 1.00 each - Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

NATURAL APPLEWOOD-SMOKED BACON AND CHEDDAR BURGER 

GLUTEN-FREE REQUEST GLUTEN-FREE BUN One-third pound grass fed beef burger grilled to medium-well and topped with natural applewood-smoked bacon and cheddar cheese. Served on a grilled parmesan black pepper roll with romaine lettuce, tomato, onion and choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.95


WEST THUMB BISON BURGER*  GLUTEN-FREE REQUEST GLUTEN-FREE BUN Half-pound farm-raised bison burger served on a grilled parmesan black pepper roll with sautéed mushrooms, caramelized onions and Swiss cheese. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 15.00


ROASTED TURKEY AND ALPINE LACE SWISS CHEESE PANINI Roasted turkey, low fat Alpine Lace Swiss cheese and arugula pesto pressed between a soft ciabatta roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.25

THE OLD FAITHFUL BLT  Toasted cracked nine-grain bread topped with mayonnaise, natural applewood-smoked bacon, romaine lettuce and fresh tomato. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 8.95

TOFU, LETTUCE AND TOMATO SANDWICH VEGETARIAN Toasted cracked nine-grain bread topped with mayonnaise, baked tofu coated with Dijon, soy and adobo, romaine lettuce, fresh tomato. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.25

ALPINE LACE SWISS CHEESE, APRICOT JAM AND TOASTED WALNUT PANINI VEGETARIAN Apricot jam, chopped roasted walnuts and low fat Alpine Lace Swiss cheese pressed between a soft ciabatta roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.75

PORTABELLA MUSHROOM SANDWICH  VEGETARIAN/GLUTEN-FREE REQUEST GLUTEN-FREE BUN Portabella mushrooms topped with sautéed red and green peppers, onion and jack cheese. Served on a toasted marble sub roll with choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.25

SMOKED BISON BRATWURST AND PHEASANT AND CHICKEN SAUSAGE  All-natural farm-raised sausages with buttermilk-mashed potato, warm apple cider sauerkraut and whole grain mustard. Served with a roll 15.95

 Menu items made with sustainable and/or organic ingredients

If you have food allergies, please inquire with your server regarding the ingredients of menu items

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

Prices do not reflect taxes, a 1.1% utility fee or gratuities. A 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know