

# OLD FAITHFUL INN LUNCH

## SIDE ATTRACTIONS

**TROUT CAKES** 🌱 Pumpkin seed pesto 10.50

**STEAMED EDAMAME** VEGAN/GLUTEN-FREE  
Steamed whole soybeans, olive oil, sea salt 6.25

**HOT WINGS** Spicy breaded, bleu cheese dressing, celery 10.25

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

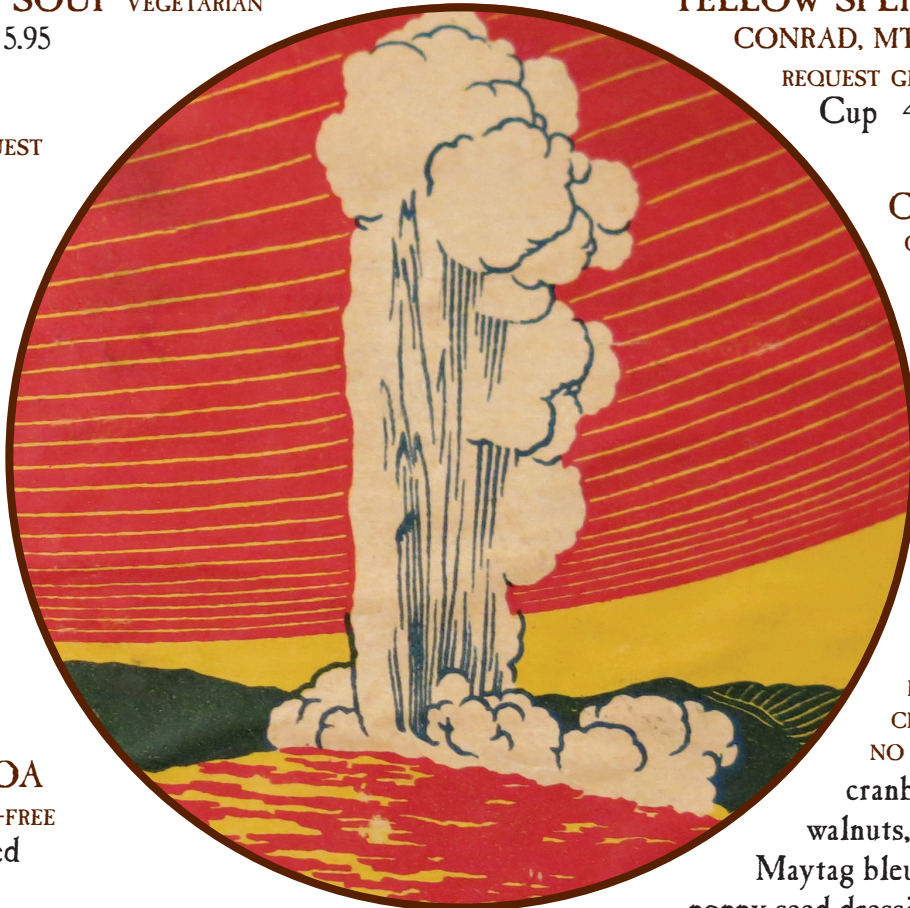
**SMOKED WILD ALASKA SALMON** 🌱  
Sliced cold-smoked wild Alaska salmon, grilled corn cakes, sour cream, red onion, capers 11.95

## SOUPS & SALADS Served with a roll

**ROASTED RED PEPPER  
SMOKED GOUDA SOUP** VEGETARIAN  
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  
5.15 Salad Dressings  
Include: Ranch, Bleu  
Cheese, Thousand  
Island, Vinaigrette,  
Fat-Free Dijon  
Honey Mustard,  
Oil & Vinegar,  
Balsamic-Parmesan  
Vinaigrette and Fat-Free  
Huckleberry Vinaigrette

**CORN, BLACK BEAN AND QUINOA SALAD** VEGAN/GLUTEN-FREE  
REQUEST NO ROLL Mixed  
field greens 9.25  
256 CAL · 14 GM FAT · 302 MG SODIUM



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

**CAESAR SALAD**  
GLUTEN-FREE REQUEST  
NO CROUTONS,  
NO ROLL  
Crisp romaine  
lettuce, parmesan  
cheese, croutons,  
Caesar dressing  
7.25/9.25

**SPINACH SALAD**  
VEGETARIAN/GLUTEN-FREE REQUEST NO  
CROUTONS,  
NO ROLL Dried  
cranberries, candied  
walnuts, red onion,  
Maytag bleu cheese,  
poppy seed dressing 8.75/10.75

**SALAD TOPPERS** Add any of the following items to complete your salad!  
Grilled Shrimp 6.75 · Sliced Broiled Chicken 4.75 · Sliced Gardein™ Chick'n 4.50  
Gardein™ is a chicken substitute made of soy, wheat and pea proteins

## BEVERAGES

**LEMONADE · ICED TEA** 2.35

**SOFT DRINKS** · Coke, Diet Coke  
Sprite Zero, Root Beer 2.35

🌱 **RAINFOREST ALLIANCE DARK  
ROAST COFFEE** 2.45

🌱 **TUMBLEWOOD TEAS CHAI  
BIG TIMBER, MT** 2.50

🌱 **FINE TEAS FROM BIGELOW** 2.35  
Traditional: Earl Grey, English Teatime  
Green Tea: Constant Comment  
Herbal: Mint Medley, Orange & Spice

**HOT CHOCOLATE** 2.35

**CHOCOLATE MILK** 2.35

🌱 **ALL-NATURAL SOY MILK** 2.60

**MILK** (skim or two percent) 2.35

**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, pulled pork, wild rice blend, baked beans, green salad, cornbread muffins, cole slaw, pasta salad, wild game chili, soup, croissant bread pudding with chocolate chips and choice of iced tea, lemonade, soda, milk, tea, hot chocolate or Rainforest Alliance dark roast coffee **ADULT 15.25 CHILD 7.75**

## 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 from 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 10.20 Add FIXINGS 1.00 each - Choose from American, bleu, cheddar, pepper jack or Swiss cheeses, green pepper, bacon or mushrooms

### 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 15.50

### 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 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

### 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 12.25

**ROASTED TURKEY AND ALPINE LACE SWISS CHEESE PANINI** Roasted turkey, low fat Alpine Lace Swiss cheese, arugula pesto and sun-dried tomatoes pressed between a soft ciabatta roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.50

**BALSAMIC ROASTED VEGETABLE PANINI** VEGETARIAN Sun-dried tomatoes, goat cheese, summer squash, zucchini, portabella mushroom and red onion pressed between a soft ciabatta roll. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 9.75

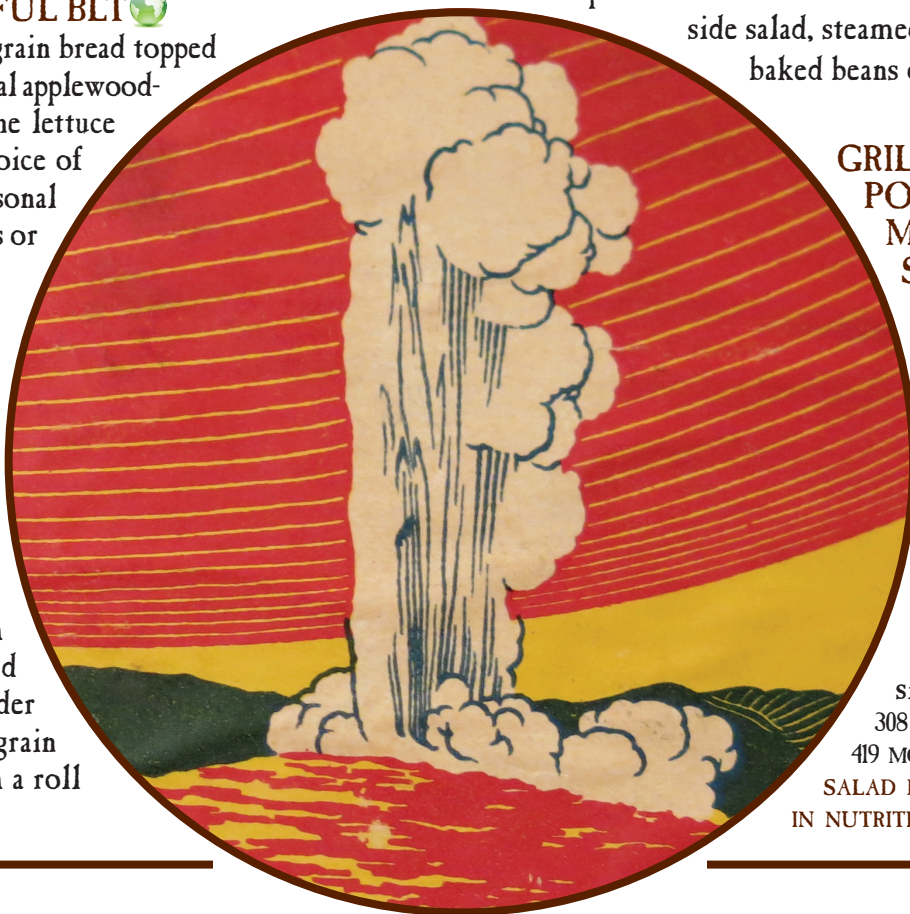
### GRILLED PORTABELLA MUSHROOM SANDWICH


VEGETARIAN GLUTEN-FREE REQUEST GLUTEN-FREE BUN

Grilled portabella mushroom topped with grilled red and green peppers, fresh basil and goat cheese. Served on a cornmeal bun with a side salad 9.75

308 CAL · 4.2 GM FAT  
419 MG SODIUM

SALAD DRESSING NOT INCLUDED IN NUTRITIONAL ANALYSIS



Healthy Preparation ·  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 or a 1.1% utility fee