

OLD FAITHFUL INN LUNCH

SIDE ATTRACTIONS

SMOKED TROUT RAVIOLI WITH SWEET CORN AND FARRO 

Lemon beurre blanc, brunoise of roasted tomato 7.25

HUMMUS PLATE VEGAN/GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA Diced cucumber, tomato, grilled garlic pita 8.50

STEAMED EDAMAME VEGAN/GLUTEN-FREE Steamed whole soybeans, olive oil, sea salt 6.50

HOT WINGS Spicy breaded, bleu cheese dressing, celery 10.25

SMOKED WILD ALASKA SALMON  Sliced cold-smoked wild Alaska salmon, corn fritters, sour cream, red onion, capers 13.25

SOUPS & SALADS Served with a roll

ROASTED RED PEPPER SMOKED GOUDA SOUP VEGETARIAN Cup 4.30 · Bowl 6.00

BEAN AND KALE SOUP VEGAN/GLUTEN-FREE Cup 4.30 · Bowl 6.00

HOUSE SALAD

VEGAN/GLUTEN-FREE REQUEST
NO CROUTONS, NO ROLL

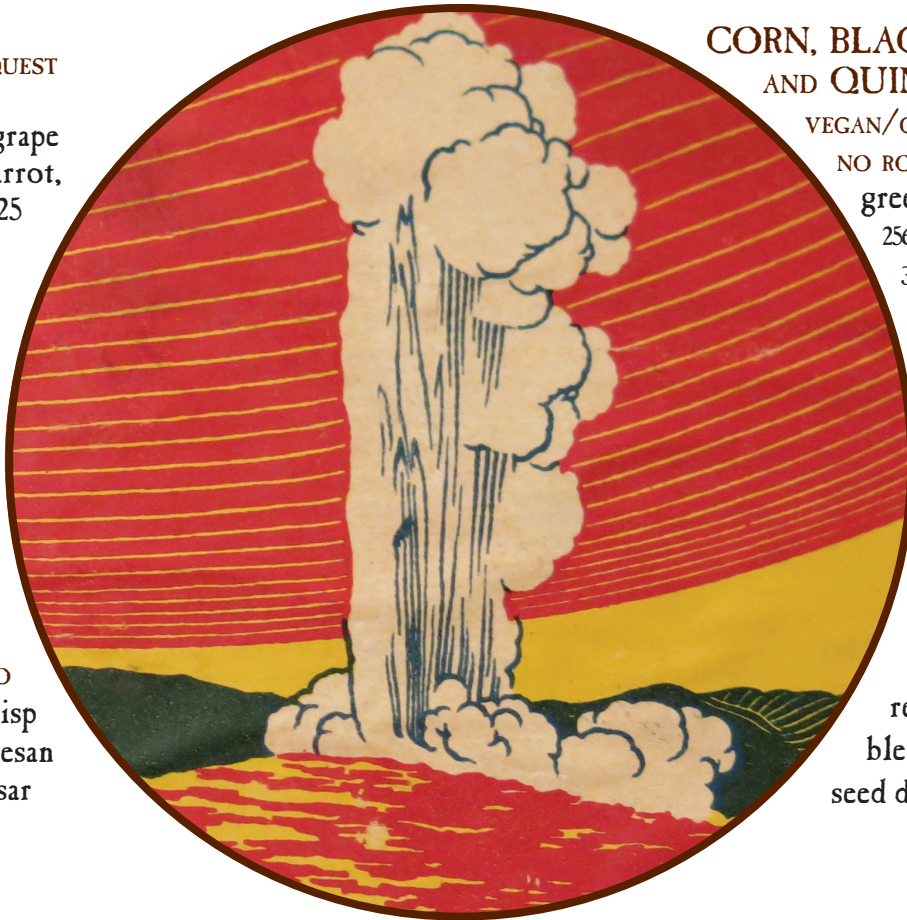
Fresh mixed greens, grape tomatoes, shredded carrot, choice of dressing 5.25

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 7.75/9.75



CORN, BLACK BEAN AND QUINOA SALAD

VEGAN/GLUTEN-FREE REQUEST

NO ROLL Mixed field greens 9.95

256 CAL · 14 GM FAT

302 MG SODIUM

SPINACH SALAD

VEGETARIAN/GLUTEN-FREE REQUEST NO CROUTONS, NO ROLL

Dried cranberries, candied walnuts, red onion, Maytag bleu cheese, poppy seed dressing 9.25/11.25

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

Grilled Shrimp 6.95 · Sliced Broiled Chicken 4.95 · Sliced Gardein™ Chick'n 4.95

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

BEVERAGES

LEMONADE 2.50 · HUCKLEBERRY LEMONADE 2.75 · ICED TEA 2.50

SOFT DRINKS - Coke, Diet Coke, Sprite Zero, Root Beer 2.50

 RAINFOREST ALLIANCE DARK ROAST COFFEE 2.50

 TUMBLEWOOD TEAS - BIG TIMBER, MT 2.75

Chai, Cinnamon Bear, Earlie Grey Dawn, Snappy Lemon Ginger, Mountain Mint Chocolate, Peace of the Park

 FINE TEAS FROM BIGELOW 2.50

Traditional: Earl Grey, English Teatime · Green Tea: Constant Comment · Herbal: Mint Medley, Orange & Spice

HOT CHOCOLATE 2.50 · CHOCOLATE MILK 2.50 · MILK (skim or two percent) 2.50

 ALL-NATURAL SOY MILK 2.75

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, seven grain buns, 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 15.95 CHILD 7.95

SPECIALTIES

French fries are deep fried in oil that may contain gluten

MONTANA RANCH BEEF BURGER GLUTEN-FREE REQUEST GLUTEN-FREE BUN

We proudly support local ranchers. One-third pound beef burger grilled to medium-well and served with fresh tomato, leaf lettuce and zesty onion on a cornmeal bun. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.75 · 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 16.25

GRILLED CHICKEN SANDWICH GLUTEN-FREE REQUEST GLUTEN-FREE BUN

Grilled chicken breast served on a telera roll and topped with melted smoked gouda cheese and fresh arugula. Served with garlic aioli and choice of side salad, steamed seasonal vegetable, baked beans or French fries 11.25

ROAST BEEF SANDWICH WITH MUSTARD AND DILL REMOULADE

GLUTEN-FREE REQUEST GLUTEN-FREE BUN, NO ONIONS Cracked nine-grain bread, mustard and dill remoulade, sliced roast beef, crispy onions, leaf lettuce. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.80


GRILLED VEGETARIAN REUBEN GLUTEN-FREE REQUEST GLUTEN-FREE BUN

Sliced Alpine Lace Swiss cheese, horseradish cole slaw, sautéed spinach, Thousand Island dressing, mushrooms and onions grilled between swirled rye bread. Served with 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 natural applewood-smoked bacon, leaf lettuce, fresh tomato and mayonnaise. Choice of side salad, steamed seasonal vegetable, baked beans or French fries 10.25



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

YELLOWSTONE
NATIONAL PARK LODGES

Legendary Hospitality by Xanterra