




WESTERN BUFFET

IN A HURRY TO SEE THE GEYSER?

Get a taste of the "Old West" with our Western style buffet! 
Featuring battered walleye, pulled pork, bison bratwurst, mashed potatoes, macaroni and cheese, Roosevelt beans, green salad, cornbread muffins, cole slaw, pasta salad, cowboy caviar, bison chili, soup, brownies du jour

SIDE ATTRACTIONS

BEER CHEESE FONDUE VG Soft pretzel

FRIED CHEESE CURDS  VG Mustard sauce

CHICKEN WINGS With Cajun seasoning, bleu cheese dressing

SOUP & SALADS

ROASTED RED PEPPER SMOKED GOUDA SOUP VG Cup/Bowl

HOUSE SALAD V Mixed greens, grape tomatoes, shredded carrot, croutons, choice of dressing
Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar, Balsamic Vinaigrette

CAESAR SALAD Crisp romaine lettuce, parmesan cheese, croutons, classic Caesar dressing

WEDGE SALAD GF Baby iceberg, grilled bacon, pickled red onion, roasted tomato, smoked bleu cheese dressing

DEMI-BAGUETTE VG

ENTREES Served with choice of French fries or a side salad

Gluten-free buns and bread are available for a surcharge • French fries are deep fried in oil that may contain gluten

PRIME RIB SANDWICH Demi-baguette, sliced prime rib, Mountina Alpine beer-washed cheese, caramelized onion, horseradish sauce, baguette

FALAFEL  V Green garbanzo bean fritter, pickled red onion, tomato, cucumber and mint relish, toasted pita


RED BIRD NATURAL CHICKEN BURGER  Fresh mozzarella, fire-roasted tomato relish, green goddess dressing, brioche bun

MULVEY GULCH RANCH BEEF BURGER WITH BISON PASTRAMI 

Third pound local beef burger, brioche bun, bison pastrami, provolone cheese, geyser sauce, lettuce, tomato, onion

FRIED FISH SANDWICH Brioche bun, beer-battered cod, vegetable slaw, Old Bay aioli,

GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

 Menu items made with sustainable and/or organic ingredients

*"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"
If you have food allergies, please inquire with your server regarding the ingredients of menu items and gluten-free options

Prices do not reflect taxes or a 1.2% utility fee

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. **Fried items are fried in oil that may contain gluten.**

Old Faithful Inn LUNCH



Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh • Locally produced • Organic Third-party certified • Support sustainable farming, fishing and business practices.

We work with the following partners:

Franz Bakery
Amaltheia Dairy
Quality Foods Distributing
Plate & Pantry Gourmet Foods
Pitman Family Farms
Grand View Sheep Cheese
Yellowstone Soup Co.
Montana Wagyu Cattle Company
Western Sustainability Exchange
Garden City Fungi
Organically Grown Co.
B Bar Ranch

Wilcox Family Farms
Fresh Nature Foods
Montana Roots
Tumblewood Teas
Cream of the West
Montana Milling
Big Dipper Ice Cream
Oats in Coats
Fat Robin Orchard
Flathead Lake Cheese
Continental Sausage
Gluten-Free Prairie

Mt. Flour & Grain
Bovine & Swine
Timeless Farms
Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Bausch Farms
Mountina Cheese
Root Potato Chips
Swoffle



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