


THE HISTORIC OLD FAITHFUL INN DINING ROOM

Featuring Local Spirits

SPECIALTY COCKTAILS

Cucumber Gin & Tonic 
Fresh cucumber, lime

Moonshine Mule 
Willie's Honey Moonshine, ginger
beer, lime juice

Huckleberry Margarita 
Arrestado Agave, orange liqueur,
huckleberry puree, sweet and sour mix

CLASSIC COMBINATIONS

Huckleberry Martini 
Cold Spring Huckleberry Vodka,
huckleberry puree, lime juice

Old Faithful Manhattan 
Old Faithful Bourbon, sweet
vermouth, bitters

Great Grey Gin Dirty Martini 
Great Grey Gin, olive brine,
dry vermouth

MOCKTAILS

Grand Elixir
Cucumber, lime, soda water

Spring Sipper 
Huckleberry, lime, mint, ginger beer

DESSERTS

Yellowstone Caldera **GF**
A warm chocolate truffle torte with a
molten middle

Olive Oil Cake
Dense, citrus flavored extra virgin
olive oil cake

Cheesecake Xangos [®]
Rich, smooth cheesecake with a slightly
tangy finish rolled in a flaky pastry tortilla
and deep fried 

Local Ice Cream from Big Dipper **GF**
Ask your server for today's selections

Butter Pecan Ice Cream **GF**
No sugar added, reduced fat

Mango Sorbet **GF** 

Ice Cream Sundae **GF**
Choice of hot fudge or berry
olive oil cake

Any Dessert À La Mode Additional

★ ★ ★ **JUST FOR KIDS** ★ ★ ★

Ice Cream Sundae 
Choice of hot fudge or berry

**Local Ice Cream
from Big Dipper** **GF** 


Butter Pecan Ice Cream **GF**

Mango Sorbet **GF**

Fat-Free Yogurt with Fresh Fruit

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

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

 Menu items made with sustainable and/or organic ingredients • Prices do not reflect taxes or a 1.2% utility fee

SIGNATURE DINNER BUFFET



beef brisket, chicken skewers, battered walleye, green salad, soup, smoked trout dip, glazed carrots, green beans amandine, Roosevelt beans, mashed potatoes, macaroni and cheese, brioche, bread pudding, berry cobbler Adult • Child

FIRST COURSES & SALADS



Beer Cheese Fondue vc
soft pretzel

Charcuterie Board 
local meats and sausages, mustard
trio, pickles, sliced baguette

Fried Cheese Curds vc
mustard sauce

Chicken Wings
with Cajun seasoning,
bleu cheese dressing

**Roasted Red Pepper
Smoked Gouda Soup** vc
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

ENTREES

We are happy to accommodate your vegetarian, vegan and gluten-free requests.



Prime Rib*
10 oz, mashed potatoes,
seasonal vegetable, au jus

Pork Osso Buco
bacon jus, collard greens,
Roosevelt beans

Blackened Tofu  v
blackened tofu, baked sweet
potato, seasonal vegetable

Idaho Red Trout 
pan-seared red trout, mashed potatoes,
seasonal vegetable, lemon parsley butter

Potato Gnocchi  v
kale and basil pesto,
spring vegetable medley, olive oil

Fried Chicken
three pieces, poultry gravy, cheddar
grits, vegetable slaw

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.