


The Historic Old Faithful Inn Dining Room

Featuring Local Spirits


SPECIALTY COCKTAILS


**Whistling Andy's
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
A warm chocolate truffle torte with a
molten middle

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

Vanilla Bean Cheesecake
Crisp baby oat crust, berry garnish

Chocolate Hazelnut Crepe Cake
Eleven delicate layers, whipped topping


Local Ice Cream 
Ask your server for today's selections

Butter Pecan Ice Cream
No sugar added, reduced fat

Ice Cream Sundae GF 
Choice of hot fudge or berry

Any Dessert À La Mode

★ ★ JUST FOR KIDS ★ ★

Ice Cream Sundae 
Choice of hot fudge or berry

Local Ice Cream 

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

prime rib au jus, trout, huckleberry chipotle barbecue chicken, composed salads, soup, elote dip, roasted brussels sprouts, glazed carrots, baked beans, mashed potatoes, macaroni and cheese, assorted desserts, Crème Anglaise

FIRST COURSE & SALADS

Spinach Artichoke Dip

Sliced flatbread

Fried Cheese Curds

Mustard sauce

Charcuterie Board

Local meats, sausages and cheeses, olives, mustards, pickles, flatbread crackers

Chicken Wings

Garlic butter, parmesan cheese, bleu cheese dressing

Roasted Red Pepper

Smoked Gouda Soup ^{VG}

Sister Schubert's Rolls

Salad Toppers

Grilled Shrimp * Sliced Chicken Breast
Sliced Gardein™ Chick'n ^v

House Salad ^v

Field greens, grape tomatoes, shredded carrot, croutons, cucumber, 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

ENTREES

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

Short Rib

72-hour braised short rib, mashed potatoes, roasted root vegetables, pan demi glaze

Grilled Salmon

Ancient grains, grilled asparagus, beuree blanc

Chicken Sous Vide

Herb-rubbed chicken breast, roasted potatoes, steamed broccolini, morel cream sauce

Shrimp and Grits

Blackened prawns, cheddar grits, wilted greens, lemon butter barbecue jus

Potato Gnocchi ^v

Vegan pesto, sautéed spring vegetables, olive oil

Tofu Power Bowl ^v

Charred pineapple slaw, five-grain blend, pickled onion, cilantro

Ribeye*

12-ounce hand-cut prime beef, chef butter, truffle garlic fries, crown of broccoli

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.