




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, baked beans, green salad, beef chili, vegetarian chili, gluten-free soup, brownies du jour

SIDE ATTRACTIONS

SPINACH ARTICHOKE DIP 13 · **FRIED CHEESE CURDS**  VG Mustard sauce

CHICKEN WINGS Garlic butter, parmesan cheese, bleu cheese dressing

SOUP & SALADS

ROASTED RED PEPPER SMOKED GOUDA SOUP VG

SALAD TOPPERS Grilled Shrimp · Sliced Chicken Breast · Gardein™ Chick'n V

HOUSE SALAD V Field greens, grape tomatoes, shredded carrot, cucumber, 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, bacon, pickled red onion, roasted tomato, smoked bleu cheese dressing

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 23

BISON BURGER Brioche bun, Mountina Alpine beer-washed cheese, bacon, tomato jam, arugula

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

BUFFALO CHICKPEA WRAP Garlic herb tortilla, romaine lettuce, tomato, red onion, Buffalo chickpea mix

THE OLD FAITHFUL BLT Toasted nine grain bread, applewood-smoked bacon, fresh tomato, leaf lettuce, herb mayonnaise

CHICKEN CAESAR WRAP Garlic herb tortilla, romaine lettuce, chicken Caesar mix

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”
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
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.
Mountina Cheese
Wheat Montana
Root Potato Chips
Bausch Farms
Swoffle



OFI/25

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®