

OLD FAITHFUL INN

DINNER MENU

SMALL PLATES

Garlic Parmesan Wings

Crispy chicken wings tossed in rich garlic butter and finished with grated parmesan, served with celery sticks and a side of creamy bleu cheese dressing and bleu cheese crumbles

Mediterranean Platter^{VG}

A vibrant Mediterranean spread featuring baba ghanoush, hummus, and tabbouleh, served with marinated artichokes, cherry peppers, olives, and warm naan

Spinach Artichoke Dip^{VG}

Creamy spinach and artichoke dip topped with melted cheese, served warm with sliced flatbread for dipping

Fried Cheese Curds^{VG}

Golden-fried cheese curds served hot with a tangy mustard dipping sauce

SOUP & SALAD

Caesar Salad

Crisp romaine lettuce tossed in creamy Caesar dressing, Parmesan, and crunchy croutons
Half | Full

House Salad^{VG}

Fresh mixed greens with tomatoes, cucumber, shredded carrots, croutons, and your choice of dressing

Loaded Potato Soup

Creamy potato soup loaded with crispy bacon, melted cheese, and green onions, finished with a touch of sour cream for a rich, comforting bowl
Cup | Bowl

Chana Masala Cauliflower Soup^{VG}

Spiced cauliflower and chickpea soup simmered with tomatoes, garlic, and warm Indian-inspired seasonings, finished with fresh herbs for a hearty, flavorful bowl
Cup | Bowl

Salad Toppers

Add Grilled Shrimp

Add Sliced Chicken Breast

 Add Sliced Gardein Chick'n^V

Add Grilled Salmon



All menu items are prepared in a facility that contains major food allergens. Information on allergens in food items is available upon request.

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

 Menu items made with local, sustainable and/ or organic ingredients

GF - Gluten-Free • V - Vegan • VG - Vegetarian

Prices do not reflect taxes or a 1.2% utility fee

ENTREES

Gluten-free buns are available for a surcharge of 1.50

Beef Short Rib

Red wine braised beef short ribs, rich and tender, served with creamy mashed potatoes and roasted root vegetables. Finished with a savory demi-glace, pickled red onions, and fresh herbs

Salmon with Cajun Cream & Wild Rice

Grilled salmon filet served over wild rice with buttered green beans, finished with a rich Cajun cream sauce and fresh herbs

Shrimp & Grits

Plump sautéed shrimp served over creamy grits with tender sautéed greens, finished with a rich Cajun beurre blanc and fresh herbs

Old Faithful Bison Burger*

Grilled bison burger topped with habanero bacon jam, smoked gouda, served on a toasted bun. Served with French fries

Beef Ribeye*

Juicy 12 oz ribeye steak, grilled to your preference and finished with rich compound butter, served alongside crispy garlic parmesan fries and tender broccolini

Pesto Penne ^{VG}

Penne pasta tossed in vibrant basil pesto with a fresh spring vegetable medley, finished with olive oil and fragrant herbs

Tofu Power Bowl ^V

Marinated tofu served over hearty five-grain fried rice with bright pineapple slaw, finished with pickled red onions and fresh cilantro

SIGNATURE DINNER BUFFET

Smoked Brisket ◦ Barbeque Ribs ◦ Salmon with Sautéed Spinach and Lemon Caper Buerre Blanc
Morel Cream Chicken with Roasted Mushrooms ◦ Baby Bakers ◦ Roasted Root Vegetables
Macaroni and Cheese ◦ Smoked Sausage Links ◦ Cooked Carrots ◦ Baby Bakers ◦ Mixed Green Salad
Caesar Salad ◦ Caprese Salad ◦ Cowboy Caviar ◦ Pasta Salad ◦ Assorted Rolls ◦ Corn Bread ◦ Croissants
Honey Butter ◦ Brisket Chili ◦ Red Pepper & Gouda Soup ◦ Assorted Desserts

BEVERAGES

Peet's Dark Roast Coffee
Hot Chocolate
Assorted Fruit Juice

2% or Skim Chocolate Milk
Plant-Based Milk
Fountain Drinks

Huckleberry Lemonade
2% or Skim Milk
Hot Tea

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®