

OLD FAITHFUL INN

LUNCH 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 crumbles

Mediterranean Platter^V

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, cucumbers, 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 GF}

Spiced cauliflower and chickpea soup simmered with tomatoes, garlic, and warm Indian-inspired seasonings, finished with fresh herbs
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

LUNCH BUFFET

Fried Chicken ◦ Pot Roast ◦ Barbecue Ribs ◦ Breaded Fish ◦ Buttered Green Beans
Steamed Carrots ◦ Macaroni and Cheese ◦ Mashed Potatoes ◦ Mixed Green Salad ◦ Caesar Salad
Caprese Salad ◦ Cowboy Caviar ◦ Pasta Salad ◦ Assorted Rolls ◦ Corn Bread ◦ Croissants ◦ Honey Butter

ENTREES

Old Faithful Bison Burger

Grilled bison burger topped with habanero bacon jam and “Mountina” beer-washed cheese, served on a toasted bun with your choice of French fries or side salad

Classic B.L.T.

Toasted sourdough layered with thick-cut bacon, crisp lettuce, ripe tomato, and herb mayonnaise, served with your choice of French fries or side salad

Shrimp and Grits

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

Pesto Penne ^{VG}

Penne pasta tossed in vibrant basil pesto with a fresh summer 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

Salmon with Cajun Cream and Wild Rice

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

Gluten-free buns are available

BEVERAGES

Peet's Dark Roast Coffee
Hot Chocolate
Assorted Fruit Juice
Small | Large

2% or Skim Milk
Plant-Based Milk
Fountain Drinks

Huckleberry Lemonade
Chocolate Milk
Hot Tea

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®