

MOUNTAIN CLUBHOUSE DINNER MENU

STARTERS

TRUFFLE PARMESAN FRITES 13

Large portion of crispy beer batter fries, truffle oil & salt, Parmesan, herbs, house aioli

SOUTHWEST EGG ROLLS 12

Crispy fried egg roll stuffed with cheesy chicken & green chili filling, cilantro avocado sauce

*SEARED AHI TUNA 17

Seared rare sesame crusted Ahi, seaweed salad, Asian slaw, wasabi, rice crisp, pickled ginger, dynamite sauce & tamari

BAKED BRIE 16

Brie baked in cast iron, hot honey, re-hydrated cranberries, dates, figs, almonds, bread, rustic crackers & fresh fruit

SMOKED & FRIED CHICKEN WINGS or CRISPY CHICKEN TENDERS 14.5

Tossed in Miners Spice / Buffalo Sauce / BBQ Sauce / or Honey Sriracha Sauce served with celery & carrots, blue cheese dressing or ranch

CAULIFLOWER FLAT BREAD 14

Roasted poblano & pistachio pesto, mozzarella, smoked tomato, arugula, Parmesan, chipotle & red bell coulis

ROASTED PUMPKIN & SWEET CURRY SOUP 10

Brown butter & sweet potato dust, toasted pepitas, creme fraiche

SOUP DU JOUR CUP OR BOWL 6/9

Ask your server about the soup of the day

STARTER SALADS

ADD TO ANY SALAD

GRILLED CHICKEN BREAST 6.5 BLACKENED STEAK BITES 8 CRISPY SKIN SALMON* 11
CRISPY FRIED or SAUTÉED PETITE SHRIMP* 9 SEARED SESAME CRUSTED or BLACKENED AHI TUNA 10

BEET SALAD 12

Roasted golden beets, pickled red beets, fennel, strawberries, orange supremes, crispy grains, spring greens, marcona almonds, manchego cheese, strawberry vinaigrette, creme fraiche

SMALL HOUSE GREENS SALAD 7.5

Mixed greens, Parmesan cheese, crispy ancient grains, red wine vinaigrette

SMALL CAESAR SALAD 8.5

(Pickled white anchovies add \$2.5)

Romaine spears, roasted garlic crouton, creamy Caesar dressing, Parmesan cheese

1/2 WEDGE SALAD 9

Classic baby iceberg wedge salad, bacon, blue crumbles, heirloom cherry tomatoes, herb buttermilk Ranch dressing, crispy onion strings

ENTREE SALADS

ADD TO ANY SALAD

GRILLED CHICKEN BREAST 6.5 BLACKENED STEAK BITES 8 CRISPY SKIN SALMON* 11
CRISPY FRIED or SAUTÉED PETITE SHRIMP* 9 SEARED SESAME CRUSTED or BLACKENED AHI TUNA 10

LARGE HOUSE GREENS SALAD 11.5

Mixed greens, Parmesan cheese, crispy ancient grains, red wine vinaigrette

FULL WEDGE SALAD 13

Classic baby iceberg wedge salad, bacon, blue crumbles, heirloom cherry tomatoes, herb buttermilk Ranch dressing, crispy onion strings

LARGE HEARTS OF ROMAINE CAESAR SALAD 12

(Pickled white anchovies add \$2.5)

Romaine spears, roasted garlic crouton, creamy Caesar dressing, Parmesan cheese



SMALL PLATES & HANDHELDS

*CRISPY SALMON & VEGETABLES 26.5

Roasted crispy skin organic Scottish salmon, sautéed seasonal vegetables, cranberry & orange compound butter

LAMB & BEEF GYRO 14

Warm roasted garlic naan, lamb & beef gyro meat, tzatziki sauce, lettuce, tomato, red onion, pickle spear, choice of side

*HERMOSA BURGER or VEGGIE BURGER 15

Brioche roll, 1/3lb James Ranch beef patty or garden burger, choice of cheese, special sauce, lettuce, Tomato, pickle, onion, choice of side

*1/2 lb BLACK ANGUS CHEESEBURGER or VEGGIE BURGER 13.5

Brioche roll, grilled 1/2 lb 100% black Angus chuck beef patty or garden burger, choice of cheese, special sauce, lettuce, Tomato, pickle, onion, choice of side
(\$1.75 add bacon, avocado, mushrooms, caramelized onions, crispy onions, steak sauce)

Choice of Sides: SIDE SALAD, BEER BATTERED FRIES, OR COLESLAW

OR ADD \$1.50 FOR YOUR CHOICE OF: SWEET POTATO FRIES, TRUFFLE BEER BATTERED FRIES, FRUIT OR SOUP

ENTREES

All entrees served with bread & butter

Vegan Entrees Created Upon Request, Please ask about our daily options

PORK OSSO BUCCO 26.5

Slow braised pork shank cross cut, roasted garlic mashed potatoes, honey & lemon green beans, blue crumbles, crispy onion, red chili braissage

PASTA BOLOGNESE 19.5

Fettuccine pasta topped with a rich tomato & meat sauce, garlic bread, Parmesan cheese

ROASTED CRISPY SKIN SALMON 31

Miso glazed crispy skin salmon, forbidden black rice, baby bock choy achaar, fried rice crisp, scallion salad

CLASSIC HOME STYLE MEATLOAF 21

Glazed meatloaf, roasted garlic mashed potatoes, broccolini, brown gravy, crispy onions

SPINACH & MUSHROOM LASAGNA 19

Classic mushroom & spinach lasagna, house tomato sauce, garlic bread, Parmesan cheese

GLACIER CHICKEN PICCATA 26.5

Crispy pan fried chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce, Parmesan

SWEET POTATO GNOCCHI 19

Sweet potato gnocchi, sage & tarragon cream sauce, brown butter dust, roasted vegetables, creme fraiche, carrot curls, parmesan crisp

TROUT AMANDINE 24.5

Pan seared trout, almond brown butter sauce, wild rice pilaf, roasted garlic green beans

GRILLED HANGER STEAK 33


Mild marinated & grilled 8oz hanger steak, English style roasted Yukon gold potatoes, roasted garlic green beans, blue crumbles, crispy onion, red wine demi glace

A LA CARTE SIDES & ADDITIONS


STEAKS & MEATS


*Seared Beef Tenderloin Fillet 
7 Oz. Cut...46.5

*Grilled U.S.D.A Prime Grade 
Beef Rib Eye
10 Oz. Cut...43
14 Oz. Cut...57

*Grilled Rocky Mountain 
Elk T-Bone
12 Oz. Cut...44.5

SAUCES

Glacier Compound  4
Butter
Garlic, lemon, herbs, white
Wine, shallots, Dijon

Horseradish Cream Sauce  3
Fresh prepared horseradish, sour
cream, lemon, fresh herbs

Creamy Green Peppercorn & 4
Brandy Demi Glace 

SIDE DISHES

Green Chile & Bacon Mac
And Cheese 9

Seasonal Vegetables  6

Sautéed Gourmet  9.5
Mushrooms

Brown Butter Fingerlings  6.5

Truffle Fries 8
Crispy beer battered frites, truffle oil
& salt, Parmesan cheese, herbs

 Gluten Free

 Healthy Choice

 Gluten Free Upon Request

These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food born illness