

Appetizers

MEDITERRANEAN ^{GFR H} 14.5
HUMMUS PLATE

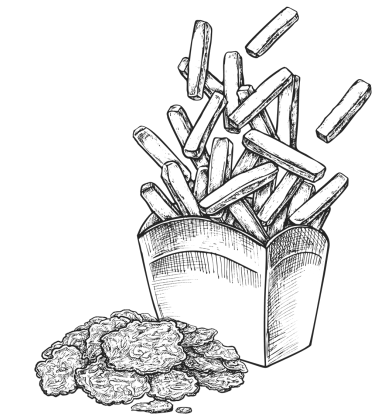
Roasted garlic hummus, cucumber mint & tomato salad, feta, Greek olives, roasted red peppers, tzatziki, grilled pita, fresh vegetables

GLACIER JUMBO 29
LUMP CRAB CAKES

Maryland-style crab cakes, fried capers, lemon dressed microgreens, roasted tomato butter, preserved lemon peel

ESCARGOT EN CROUTE 16

Helix snails baked in a garlic & herb butter topped with puff pastry, served with lemon



CHARCUTERIE BOARD ^{GFR} 24

Assorted cured meats, cheeses, pickled items, mustard & aioli served with crackers & bread

SEARED #1 AHI TUNA ^{GFR} 27

Sesame crusted ahi tuna filet, wasabi, dipping sauce, pickled ginger, Thai slaw, crispy wonton

PORK BELLY LOLLYPOPS ^{GF} 15

Slow braised pork belly, maple bourbon glaze, apple daikon slaw

TRUFFLE FRIES 13

Large portion of beer battered fries tossed with truffle salt, truffle oil, Parmigiano Reggiano cheese & fresh herbs, served with house aioli

SOUP OF THE DAY 7/11

Cup/Bowl

Ask your server about our fresh soup of the day

MEXICAN STYLE ^{GF} 23.5
SHRIMP COCKTAIL

Wild caught white Mexican shrimp, served in a sweet & spicy tomato sauce, avocado, cilantro, pico de gallo & lime juice served with Saltines & Zia tortilla chips



SPICY BAKED FETA ^{GFR} 12

Oven roasted tomatoes, feta cheese, roasted garlic, artichoke hearts, topped with hot honey & served with crusty garlic bread

Salads

HOUSE SPRING ^{GF H} 9.5/13.5
GREENS SALAD

Small/Large

Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains

BLACK TEE SALAD ^{GFR} 24.5

Grilled flat iron steak, chopped romaine, cherry tomatoes, Parmigiano Reggiano cheese, blue cheese crumbles, Caesar dressing, crispy onion

CLASSIC CAESAR ^{GFR} 12/15

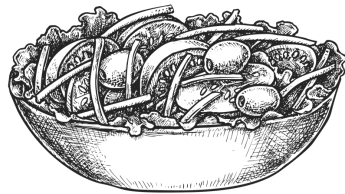
Small/Large

Romaine spears, Caesar dressing, Parmigiano Reggiano cheese, roasted garlic croutons

WEDGE SALAD ^{GFR} 11.5/15.5

Small/Large

Baby iceberg wedge, bacon, blue cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion



THAI PEANUT ^{GFR H N} 19.5
CHICKEN SALAD

Warm marinated grilled chicken, Napa cabbage, carrot, daikon radish, red bell peppers, mandarin oranges, cilantro, glass noodles, baby kale, Thai peanut & ginger dressing, peanuts, crispy wontons, scallions

ADD TO ANY SALAD _____

GRILLED CHICKEN BREAST ^{GF} 7

GRILLED 4 OZ. FLAT IRON STEAK ^{GF} 9

SEARED & ROASTED ^{GF} 15
ORGANIC 7 OZ. SALMON

SEARED #1 AHI TUNA ^{GF} 22

4 JUMBO WILD WHITE 16.5
MEXICAN SHRIMP ^{GF}

GF Gluten Free

H Healthy Choice

GFR Gluten Free Upon Request

N Contains Nuts

*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 foodborne illness



Handhelds & Lighter Fare

Choice of sides: beer battered fries, house salad or coleslaw or add 1.5 for fresh fruit, sweet potato fries, soup or truffled beer battered fries

BLACKENED ^{GFR} CHICKEN SANDWICH	16.5	COWBOY ^{GFR} BURGER	19.5	CHICKEN ^{GF H} PAILLARD	23
Blackened chicken breast, bacon, smoked tomato, toasted brioche bun, lettuce, tomato, onion, pepper jack cheese, roasted garlic & herb mayonnaise, pickles		8 oz. Certified Black Angus Chuck Beef®, brioche bun, lettuce, tomato, onion, crispy onion ring, cheddar cheese, bacon, BBQ sauce, pickle		Pan seared crispy chicken breast, tomato & white wine butter sauce, cucumber,	

Entrées

SHRIMP ^{GFR} SCAMPI PASTA	31.5	GLACIER ^{GFR} CHICKEN PICCATA	29.5	PAN SEARED DIVER SEA SCALLOPS ^{GF}	51.5
5 sauteed jumbo wild white Mexican shrimp, penne pasta, oven roasted tomatoes, herbs, asparagus, garlic & lemon scampi sauce, Parmesan Reggiano		Crispy pan fried marinated chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce, Parmigiano Reggiano cheese		5 pan seared jumbo sea scallops, butternut squash risotto, sage brown butter sauce, spinach, local mushrooms, Parmesano Reggiano	
TAMARI & AGAVE ^{GF} GLAZED SALMON	33	CHILI RUBBED COLORADO RACK OF LAMB ^{GFR}	51	18OZ BONE-IN CAB BEEF RIBEYE ^{GF}	93
Crispy skin roasted organic Scottish salmon, tamari & agave glaze, coconut lemongrass forbidden black rice, seared baby bock choy, crispy glass noodles		Pan seared and roasted rack of lamb rubbed with a blend of mild dried chili, roasted garlic mashed potatoes, baby carrots, red wine demi glace, crispy onions		Roasted garlic mashers, asparagus, brandy peppercorn demi-glace	
PURPLE DULSE CRUSTED HAWAIIAN WAHOO ^{GF N}	39				
Pan seared rare, coconut lemongrass forbidden black rice, broccolini, tamarind & cashew sauce, avocado		FALL MUSHROOM & CRISPY SAGE PASTA ^{GFR VEGAN UPON REQUEST}	23	PJ SALMON PASTA ^{GFR H}	29.5
Linguini pasta, sauteed local mushrooms, oven roasted tomatoes, black garlic, truffle oil, crispy sage, Parmesano Reggiano				Grilled organic Scottish salmon, capellini pasta, tomato, asparagus, mushrooms, basil & white wine broth, Parmigiano Reggiano cheese, roasted garlic crouton	

A La Carte

STEAKS & MEATS	SAUCES	SIDE DISHES
SEARED USDA PRIME ^{GF H} GRADE TENDERLOIN FILET*	GLACIER BUTTER ^{GF}	ROASTED GARLIC MASHERS ^{GF}
7 oz. Cut	Garlic, lemon, herbs, white wine, shallots, Dijon	BEER BATTERED ONION RINGS
GRILLED U.S.D.A PRIME GRADE BEEF RIB EYE* ^{GF}	HORSERADISH CREAM SAUCE ^{GF}	Roasted garlic & rosemary aioli
12 oz. cut	Fresh prepared horseradish, sour cream, lemon, fresh herbs	GREEN CHILE & BACON MAC ‘N’ CHEESE
ORGANIC SCOTTISH SALMON* ^{GF H}	CREAMY GREEN PEPPERCORN & BRANDY DEMI-GLACE ^{GF}	House made with mild Hatch green chili, served in cast iron
Served with citrus butter and lemon	Green peppercorn infused sauce with red wine demi and cream	SAUTÉED GOURMET MUSHROOMS ^{GF}
7 oz. skin-on cut	CHIMICHURRI SAUCE ^{GF H}	SEASONAL VEGETABLES ^{GF H}
SEARED #1 AHI TUNA STEAK* ^{GF H}	Fresh vinegar and herb based sauce, great for grilled meats	BUTTERNUT SQUASH RISOTTO ^{GF}
wasabi and scallion salad - 6 oz. cut		
*BROILED COLD WATER LOBSTER TAIL ^{GF}		
broiled in garlic butter served with drawn butter & lemon - 6-8 Oz. tail		

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