

Appetizers

BAKED BRIE ^{GFR} 21

Hot honey, port infused cranberries, Marcona almonds, dates, grapes, crackers & grilled bread

GLACIER JUMBO LUMP CRAB CAKES 30

Maryland-style crab cakes, fried capers, lemon dressed microgreens, lemon caper remoulade, preserved lemon peel

CRISPY CALAMARI 12.5

Classic crispy fried calamari, lemon caper remoulade, cocktail sauce, fresh lemon



TRUFFLE FRIES 14

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

DUCK RILLETTE ^{GFR} 17

Chilled duck confit and herb terrine, port infused cranberries, cornichons, boozy cocktail onions, sweet drop peppers, grilled bread

SEARED #1 AHI TUNA ^{GFR} 28

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

CAJUN STEAK BITES ^{GFR} 13.5

Seared blackened beef tenderloin tips, smokey roasted red bell pepper coulis, grilled garlic bread

SOUP OF THE DAY 7/11

Cup/Bowl

Ask your server about our fresh soup of the day



ROASTED BUTTERNUT SQUASH & GINGER SOUP ^{GFR} 9

Pumpkin spice, crème fraiche, ginger bread

Salads

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

Small/Large

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

CLASSIC CAESAR ^{GFR} 12/15

Small/Large

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

BLACK TEE SALAD ^{GFR} 24.5

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

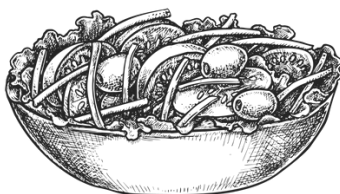
CRAB LOUIS SALAD ^{GFR} 23

Blue crab meat, asparagus, tomatoes, hard boiled egg, avocado, cucumber, scallions, black olives, 1000 island dressing

WEDGE SALAD ^{GFR} 11.5/15.5

Small/Large

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



CRANBERRY WALNUT SALAD ^{GF N} 12.5

Spring greens, iceberg lettuce, dried cranberries, toasted walnuts, blue cheese crumbles, apples, red onion, poppyseed dressing

ADD TO ANY SALAD _____

GRILLED CHICKEN BREAST ^{GF} 7

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

SEARED & ROASTED ^{GF} ORGANIC 7 OZ. SALMON 16

SEARED #1 AHI TUNA ^{GF} 22

4 JUMBO WILD WHITE MEXICAN SHRIMP ^{GF} 16.5

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	24
Blackened chicken breast, bacon, smoked tomato, toasted brioche bun, lettuce, tomato, onion, pepper jack cheese, roasted garlic & herb mayonnaise, pickle		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, cucumber, tomato & white wine butter sauce	

Entrées

GLACIER CHICKEN PICCATA ^{GFR}	29.5	PJ SALMON PASTA ^{GFR H}	31
Crispy pan fried marinated chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce, Parmigiano Reggiano cheese		Crispy skin salmon, capellini pasta, tomato, asparagus, mushrooms, basil & white wine broth, Parmigiano Reggiano cheese, roasted garlic crouton	
LOBSTER RAVIOLI	41	STUFFED WINTER ACORN SQUASH	23
House made lobster ravioli with butternut squash & roasted red bell pepper, served over tarragon cream sauce, smokey red pepper coulis, saffron twill		½ Acorn squash filled with quinoa, spinach, dried cranberries, apples, toasted walnuts & vegan creamy cashew maple sauce served with seasonal vegetables	

POMEGRANATE & ROSEMARY GLAZED ORGANIC SCOTTISH SALMON **34**

Pomegranate & rosemary glazed organic Scottish Salmon, baked sweet potato, grilled asparagus, blood orange citrus salad

MINT & PANKO CRUSTED COLORADO RACK OF LAMB **51**

Mint & panko crusted Colorado rack of lamb, roasted garlic mashers, glazed baby carrots, red wine demi glace, crispy potato curls



A La Carte

STEAKS & MEATS	SAUCES	SIDE DISHES
PRIME GRADE CENTER CUT FILLET 54 <i>8 oz. cut</i>	OSCAR STYLE 19 <i>King crab & bearnaise sauce</i>	ROASTED GARLIC MASHERS ^{GF} 5
PRIME GRADE PETITE FILLET 37 <i>5 oz. cut</i>	GLACIER BUTTER ^{GF} 3 <i>Garlic, lemon, herbs, white wine, shallots, Dijon</i>	BAKED SWEET POTATO 6
PAN SEARED ORGANIC SCOTTISH SALMON 24 <i>fresh lemon</i>	HORSERADISH CREAM SAUCE ^{GF} 3 <i>Fresh prepared horseradish, sour cream, lemon, fresh herbs</i>	ONION RINGS 9
PRIME GRADE RIBEYE 39 / 53 <i>10 oz. cut / 14 oz. cut</i>	ORANGE CRANBERRY BUTTER 3	GREEN CHILI & BACON MAC 12.5
SESAME CRUSTED SEARED #1 AHI TUNA 29 <i>Soy, pickled ginger, wasabi</i>	BRANDY PEPPERCORN DEMI-GLACE 5	SAUTÉED LOCAL MUSHROOMS 9
ROSEMARY ROASTED AIRLINE CHICKEN BREAST 21 <i>10 oz. cut</i>	HOUSE RED WINE DEMI-GLACE 4.5	GLAZED BABY CARROTS 8.5
	CHICKEN VELOUTE 3	SEASONAL VEGETABLES 7
	BÉARNAISE SAUCE 5	GRILLED ASPARAGUS 9
		CREAMED SPINACH 6.5

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