

PROSPECTOR

• AT GLACIER •

STARTERS

MEDITERRANEAN SHRIMP ^{GF H} | \$18

Jumbo shrimp, Kalamata olives, basil, red onion, garlic & artichoke hearts, tomato, served with arugula and feta

BAKED BRIE EN CROUTE | \$17

Brie cheese & red wine poached pears wrapped in house pizza dough & baked, tomato compote, bacon balsamic jam

ARTICHOKE HEARTS ALLA ROMANA ^{GF N H} | 14

Roman style baked artichoke hearts, mint, lemon, olive oil, smoked almond crust, Pecorino Romano, lemony red pepper Italian chimichurri

ANTIPASTO & CHARCUTERIE PLATE ^{GFR} | \$23

Prosciutto, soppressata, crispy pancetta, Pecorino Romano, burrata, hot honey, olive tapenade, oven roasted tomatoes, roasted garlic, pepperoncini, red wine braised pears, pickled red onion, pomegranate balsamic gastrique

SESAME SEARED AHI TUNA & SHISHITO ^{GF H} | \$27

Sesame crusted seared rare tuna, pan fried shishito peppers, soy glaze, Calabrian chili, arugula, scallion

BRICK OVEN FOCACCIA BREAD | \$11

Olive tapenade, sundried tomato butter, olive oil & herb balsamic vinegar

FLATBREAD | \$14

House pizza dough, olive oil, tomato compote, red wine braised pears, hot honey, arugula, parmesan

BALSAMIC ROASTED BRUSSELS & BACON ^{GF} | 13

Roasted brussel sprouts, onion, bacon, tomato compote, balsamic & pomegranate gastrique

SOUP & SALAD

FRENCH ONION SOUP ^{GFR} | \$9

Classic French onion soup, crouton, melted Swiss & provolone with fresh herbs

SOUP DU JOUR | \$7/\$11

Soup of the day

SPRING GREENS SALAD ^{GF} | \$11

Spring mix, Parmesan, cherry tomatoes, cucumber, sweet onion vinaigrette

CANDIED BACON CAESAR SALAD ^{GF} | \$12.5

Chopped romaine lettuce, Parmesan, candied bacon bits, parmesan twill, roasted garlic croutons, Caesar dressing

BURRATA, PEAR & ROCKET ^{GF H} | \$15

Fresh creamy center mozzarella cheese, red wine braised pears, prosciutto, lemon dressed arugula, shaved fennel, roasted garlic croutons, pomegranate balsamic gastrique, olive oil

LOCAL ROASTED BEET SALAD ^{GF H N} | \$12.5

Local Field to Plate roasted beets, goat cheese, arugula, pickled red onion, pistachio, lemon balsamic vinaigrette, roasted red pepper Italian chimichurri

ITALIAN SALAD ^{GF H} | \$13

Spring greens, romaine lettuce, Kalamata olives, artichoke hearts, feta cheese, cucumber, pickled red onion, red bell peppers, tomatoes, pepperoncini, balsamic vinaigrette

A Little Something Extra ^{GF}

Grilled Salmon \$16 | Grilled Chicken Breast \$6.5 | Sautéed Jumbo Shrimp (5ea) \$9

HANDHELDS

Served with a choice of house chips, fresh fruit, side salad, soup du jour or coleslaw

PROSPECTOR BURGER ^{GFR} | \$18

8 oz. grilled burger, sauteed mushrooms & onions, bacon & balsamic jam, Gouda cheese, grilled brioche bun, arugula & pickle spear, prospector sauce

OPEN FACED PRIME RIB SANDWICH | \$22

rotisserie & grilled prime rib, grilled baguette, garlic butter sauteed mushrooms & onions, prospector sauce, side of creamy horsey sauce & au jus

LOCAL ITALIAN LAMB BURGER ^{GFR} | \$24.5

Red Cliffs Ranch ground lamb, roasted field-to-plate beets, feta cheese, smoked tomato, arugula, tzatziki sauce, toasted brioche roll, pickle spear

GF Gluten Free

H Healthy Choice

GFR Gluten Free Upon Request

N Contains Nuts

Wegan

*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.

ENTREES

CIOPPINO ^{GF H} | \$31

Italian seafood stew of shrimp, mussels, clams, grouper & bay scallops cooked in a savory tomato sauce with fennel & shallots, served with grilled bread

ROTISSERIE PORCHETTA ^{GF} | \$29

Italian pork belly & pork tenderloin roast, goat cheese & pine nut risotto, parmesan crusted broccolini, pork demi-glace, pomegranate balsamic gastrique, crispy chicharron

BLACKENED SHRIMP ALFREDO | \$24.5

Blackened jumbo shrimp, fettuccine pasta, house alfredo sauce

GRILLED PESTO SALMON ^{GF H} | \$34

Grilled organic Scottish salmon topped with arugula and basil pesto, oven roasted tomatoes, roasted red pepper & balsamic coulis with roasted vegetables, & Parmesan risotto

LINGUINI & VEGETABLE FRA DIAVOLO ^{GF H V} | \$19

Linguini pasta & sauteed seasonal vegetables tossed in a slightly spicy rich tomato sauce

ROCKY MOUNTAIN FIELD & STREAM | \$59

Pan-seared 5 oz. elk tenderloin filet with rosemary demi-glace & brick oven roasted trout with garlic lemon butter, roasted garlic mashed potatoes, balsamic mushrooms & cipolini onions

PAN-SEARED CHILEAN SEA BASS ^{GF H} | \$48

Pan-seared & roasted Chilean sea bass, Moroccan harissa sauce, fingerling potatoes, shaved fennel & arugula salad, parmesan crusted broccolini

CHICKEN FRANCESE ^{GFR H} | \$26

Pan-fried crispy pounded chicken breast, herb capellini, Parmesan-crusted broccolini, lemon butter sauce

FROM THE ROTISSERIE

Served with choice of side and seasonal vegetable

PRIME RIB ^{GF}

Au jus and horseradish cream sauce
10oz. \$43 | 14oz. \$51

HALF CHICKEN ^{GF}

Roasted chicken au jus
\$27.5

Sides

Roasted Garlic Mashers | Fingerling Potatoes | Herbed Capellini Pasta | Parmesan Mushroom Risotto (add \$2)

BRICK OVEN ARTISAN PIZZA

All brick oven artisan pizzas are approximately 11 inches in diameter

Our red sauce is a San Marzano tomato sauce // Substitute with a gluten free 12" cauliflower crust (add \$4)

MARGHERITA | \$16.5

Red sauce, fresh mozzarella, Parmesan, smoked tomatoes, basil

BBQ CHICKEN | \$19

Red sauce, Roasted chicken, mozzarella, tomatoes, red onion, blue cheese crumbles, bbq sauce

RED, WHITE & GREEN | \$17.5

Lemon & roasted red bell pepper pesto, Calabrian chili in oil, Parmesan, mozzarella, pecorino Romano & finished With fresh arugula

BACON & BAY SCALLOP | \$23

Roasted garlic & olive oil sauce, boursin cheese, mozzarella, smoked tomatoes, bay scallops & bacon finished with fresh basil

CALABRIAN | \$20

Pecorino Romano, soppressata, Calabrian chili, arugula, red onion, fresh oregano & hot honey

ALL MEAT | \$24

Red sauce, fresh mozzarella, pepperoni, sausage, prosciutto, ham, soppressata, crispy pancetta

ROASTED GARLIC & ARUGULA | \$17

Red sauce, fresh mozzarella, Parmesan, roasted garlic, red onion, pepperoncini, arugula, olive oil

BURRATA, PEAR & PROSCIUTTO | \$23

Red sauce, parmesan, red wine braised pears & burrata, fished with fresh arugula, prosciutto & pomegranate balsamic gastrique

BUILD YOUR OWN PIZZA | \$15

All pizzas come with one sauce and shredded mozzarella

Sauce: San Marzano Red Sauce, Roasted Garlic & Oil, Lemon & Roasted Red Pepper Sauce, Pesto

Cheeses & Meats \$2

Fresh Mozzarella, Parmesan, Pecorino Romano, Burrata, Ham, Pepperoni, Sausage, Chicken, Prosciutto(+\$1), Soppressata, Crispy Pancetta, Bay Scallops (+\$1), Roasted Chicken

Toppings \$1.5

basil(\$.50), smoked tomato, roasted garlic, red onion, pepperoncini, arugula, pomegranate balsamic gastrique, fresh oregano, green chili, hot honey, Kalamata olive, mushroom, pineapple, red wine poached pear

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