

MOUNTAIN CLUBHOUSE MENU

STARTERS

TRUFFLE PARMESAN FRITES 🍷	11
<i>Worcestershire & Dijon aioli</i>	
ROASTED FALL VEGETABLES 🍷 🍏	9.5
<i>Roasted local vegetables, almond & parmesan gremolata, roasted garlic & herb dipping sauce</i>	
JAPANESE HAMACHI CRUDO 🍷 🍏	14
<i>Sushi grade Hamachi, daikon radish sprouts, wasabi, scallion, pickled mushrooms & carrot salad, yuzu citrus sauce</i>	
CRAB, MANGO, & ROASTED POBLANO SALAD "LETTUCE CUPS" 🍷 🍏	16.5
<i>Dungeness & blue crab salad, fresh mango, dill, roasted poblano, butter lettuce wraps, crispy glass noodles, fresh scallions, lime</i>	
SWEET POTATO CHIPS & DIP 🍷	8.50
<i>House sweet potato chips, creamy herb de Provence dipping sauce</i>	
SURF & TURF AVOCADO TOAST POINTS 🍏	14.5
<i>Grilled bread, avocado spread, smoked salmon, thin slice prosciutto, fine diced red onion, crispy capers, arugula, balsamic gastrique</i>	
CRISPY CALAMARI & LEMON WITH MANGO SLAW	12
<i>Crispy calamari, fried lemon rounds, served over a mango & cabbage slaw, creamy Thai dipping sauce</i>	

SALADS

ADD TO ANY SALAD 🍷 🍏			
GRILLED CHICKEN BREAST 5	GRILLED SALMON* 10.5	BEEF FILET TOWNEDOS 2ea*	19
HOUSE GREENS SALAD 🍷 🍏			6.5
<i>Parmesan Reggiano, crispy wheat berries & sunflower seeds, red wine vinaigrette</i>			
ROASTED BEETS & GOAT CHEESE 🍷 🍏			11.5
<i>Red & gold beets, goat cheese, green apples, pistachios, mixed greens, orange & sherry dressing</i>			
HEIRLOOM TOMATO, CUCUMBER & FETA 🍷 🍏			10.5
<i>Heirloom tomato, cucumber, feta, arugula, marinated tofu, mint, creamy sesame-ginger & honey dressing</i>			
BURRATA & LOCAL FALL MELON SALAD 🍷			13
<i>Creamy center mozzarella cheese, local assorted fall melon, arugula, charred peach, manchego, balsamic & tomato oil</i>			
HEARTS OF ROMAINE CAESAR 🍷		SMALL 6 / LARGE 9	
<i>(pickled white anchovies upon request)</i>			
<i>Romaine spears, roasted garlic crouton, creamy house caesar dressing, parmesan cheese</i>			
BABY ICEBERG WEDGE SALAD 🍷			10.5
<i>Bacon, confit grape tomatoes, blue crumbles, crispy onion strings, blue cheese dressing</i>			
GLACIER COBB SALAD 🍷			15
<i>Blackened & chilled chicken breast, hard boiled egg, bacon, confit grape tomatoes, blue crumbles, avocado, mixed greens, arugula, red wine vinaigrette</i>			
CLASSIC CHICKEN SALAD OR MEDITERRANEAN TUNA SALAD & GREENS 🍷			12.5
<i>Chicken salad with walnuts & grapes or Mediterranean style tuna salad</i>			
<i>Served on a bed of spring greens with red wine vinaigrette</i>			

SMALL PLATES

GRILLED CHICKEN & PESTO CAPELLINI 🍏	11.5
<i>Marinated & grilled chicken breast, arugula & basil pesto, oven roasted tomatoes, capellini with garlic & herb butter sauce, parmesan</i>	
FISH TACO OF THE WEEK	6
<i>Seasonal fish of the week, flour or corn tortilla, Baja slaw, pico de gallo, fresh lime, cilantro lime crema</i>	
PETITE FILLET TOWNEDOS 🍷	25.5
<i>2ea, 2.5oz beef filet townados, roasted butternut squash, blue cheese crumbles, crispy sage beurre noisette</i>	
SEARED BLACKENED SALMON 🍷 🍏	21
<i>Blackening seasoned and pan seared salmon, seasonal vegetables, cilantro lime crema, fresh lemon</i>	
OCTOPUS, CRISPY POTATOES & ROMESCO SAUCE 🍷 🍏	14.5
<i>Pan seared tender octopus, crispy potato, tangy red bell pepper romesco sauce, parmesan</i>	

🍷 Gluten Free 🍏 Healthy Choice 🍷🍏 Gluten Free Upon Request

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for food borne illness



BURGERS, SANDWICHES & WRAPS

ALL SANDWICHES AVAILABLE AS WRAP UPON REQUEST & SERVED WITH CHOICE OF:

FRENCH FRIES, SIDE SALAD, BEER BATTERED FRIES OR COLESLAW

OR ADD \$1.00 FOR YOUR CHOICE OF: SWEET POTATO FRIES, FRUIT SALAD, TRUFFLE FRITES OR SOUP

JAMES RANCH HERMOSA BURGER * (S) (V) (GF)	13.5
<i>1/3 lb. patty, choice of cheese, house burger sauce, lettuce, tomato, onion, pickle, brioche bun</i>	
COWBOY BURGER * (S)	14.5
<i>1/2 lb. patty, cheddar cheese, bacon, crispy onion rings, BBQ sauce, lettuce, tomato, onion, pickle, brioche bun</i>	
HOUSE ROASTED VEGGIE BURGER * (S) (V) (GF)	13.5
<i>roasted cauliflower & butternut squash, goat cheese, pickled red onion, arugula, Roasted garlic & herb sauce, lettuce, tomato, onion, pickle, brioche bun</i>	
BEEF TENDERLOIN Tournedo Sandwich (S)	26.5
<i>2 Grilled, 2.5oz beef tenderloin medallions, crispy onions, dijon mustard, arugula, heirloom tomato, manchego cheese, roasted garlic & green peppercorn mayo, toasted Bread Bakery baguette</i>	
SWEET CURRY CHICKEN SALAD WRAP (S) (V) (GF)	12.5
<i>House chicken salad with walnuts & grapes, sweet curry mayo, lettuce, tomato, warm flour tortilla</i>	
GLACIER REUBEN SANDWICH (S)	13
<i>Corned beef brisket, sauerkraut, swiss cheese, 1,000 island dressing, toasted rye bread</i>	
CLASSIC CLUB SANDWICH (S)	14
<i>Bacon, turkey breast, cheddar cheese, avocado, butter lettuce, tomato, toasted white bread</i>	
B.L.T.A (S)	14
<i>Grilled bread, bacon, spring greens, mayo, tomato, avocado</i>	
MEDITERRANEAN CHICKEN PITA (S)	13
<i>Grilled marinated chicken breast, feta cheese, provolone cheese, olive & artichoke heart tapenade, oven dried tomato mayo, pickled red onions, warm pita bread</i>	

ENTREES

SERVED AFTER 4 PM

PORK BABY BACK RIBS (S)	23
<i>Olathe corn rounds, slaw, beer battered fries, North Carolina style BBQ sauce, Sweet Baby Rays BBQ</i>	
GRILLED ORGANIC SCOTTISH SALMON (S) (V) (GF)	29.5
<i>sauteed seasonal vegetables, oven dried tomato & dill pollen polenta cake, honey-ginger & lime glaze</i>	
GLACIER CHICKEN PICCATA (S)	26
<i>Pounded, marinated & baked chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce</i>	
SCALLOPS, MUSHROOMS & TRUFFLE GNOCCHI (V) (GF)	33.5
<i>Pan seared diver sea scallops, local assorted mushrooms, parmesan & truffle gnocchi, asparagus, roasted butternut squash, fresh dill, peach & saffron scallop au jus</i>	
CHICKEN & DUMPLINGS	19
<i>Lemon & herb roasted chicken meat, chicken gravy, steamed dumplings, cranberry compote</i>	
BURRATA RAVIOLIS	23
<i>Raviolis stuffed with creamy center mozzarella cheese, oven roasted tomatoes, roasted butternut squash, charred peaches, pistachios, crispy sage beurre noisette, parmesan cheese</i>	

GLACIER STEAK HOUSE A LA CARTE

STEAKS & MEATS

***Seared Prime Beef Fillet** (S) (V) (GF)
7 oz. cut...36

***Grilled Prime Beef Ribeye** (S) (V) (GF)
10 oz. cut...31
14 oz. cut...39

***New York Strip** (S) (V) (GF)
12 oz cut...31.5

Dungeness Crab Cluster (S) (V) (GF)
Fresh lemon, butter dipping
sauce
1/2 lb...16 Full lb...32

SAUCES

Red Wine Demi-Glace (S) (V) (GF) **3.5**
Demi-glace, herbs

Au Poivre Style (S) (V) (GF) **5**
Peppercorn crusted creamy
peppercorn & brandy
demi-glace

House Compound Butter (S) (V) (GF) **2.5**
Garlic, fresh herbs, house
seasoning, lemon, white wine,
whipped butter

Horseradish Cream Sauce (S) (V) (GF) **2**
Fresh prepared horseradish, sour
cream, lemon, fresh herbs

SIDE DISHES

Olathe Sweet Corn (S) (V) (GF) **3.5**
herbs, butter, parmesan

Bacon Braised Brussels (S) (V) (GF) **6**
brussels, onion & bacon

Seasonal Vegetables (S) (V) (GF) **4.5**

Southwest Mac & Cheese **7.5**

Roasted Butternut Squash (S) (V) (GF) **3.5**
Crispy sage beurre noisette,
almond & parmesan gremolata

Sautéed Mushrooms (S) (V) (GF) **9**