







MOUNTAIN CLUBHOUSE MENU

curbside
pick up







STARTERS

- TRUFFLE PARMESAN FRITES**  11
large portion of crispy frites, truffle oil & salt, parmesan, herbs, house Worcestershire & Dijon aioli
- SEARED #1 HAWAIIAN AHI TUNA**   22.5
Pan Seared sesame crusted sushi grade Hawaiian Ahi tuna, chilled soba noodle salad, pickled ginger, pickled carrots, seaweed salad, scallions, wasabi, house ponzu dipping sauce
- GLACIER FRENCH ONION SOUP**  9
Classic french onion soup, caramelized onions, house beef au jus, crispy croutons topped with melted gruyere cheese, swiss cheese, provolone cheese, fresh herbs
- SWEET POTATO CHIPS & DIP**  8.5
House sweet potato chips, creamy herb de Provence dipping sauce
- CRISPY DUNGENESS CRAB RANGOONS** 12.5
Hand picked Dungeness crab, herb cream cheese, crispy wonton shells, house ponzu sauce, sweet chili sauce, seaweed & spring greens salad

SALADS

- ADD TO ANY SALAD
GRILLED CHICKEN BREAST 5.5 GRILLED SALMON* 12.5 BEEF TournEDOS 2ea* 19 SEARED AHI* 17.5
- HOUSE GREENS SALAD**   7
Mixed greens, parmesan Reggiano, crispy wheat berries & sunflower seeds, red wine vinaigrette
- BEET, GOAT CHEESE & PEAR SALAD**  11.5
Roasted red & gold beets, goat cheese, pears, pistachios, spinach, warm bacon & sherry vinaigrette
- WINTER ARUGULA SALAD**   11
Organic baby arugula, grilled fennel, pomegranite arils, roasted butternut squash, whipped ricotta & goat cheese, fresh dill, orange segments, creamy orange pomegranite & poppy seed dressing
- HEARTS OF ROMAINE CAESAR**  SMALL 6.5 / LARGE 9.5
*(pickled white anchovies upon request)
Romaine spears, roasted garlic crouton, creamy house caesar dressing, parmesan cheese*

SMALL PLATES

- PORK & BEEF PORCINI MEAT BALLS**  15.5
Marinated ground pork, beef & mushroom meatballs, porcini powder, kale & parmesan salad, sweedish style porcini mushroom cream sauce, sauteed mushrooms, grilled bread croutons, fresh dill
- GRILLED CHICKEN & PESTO CAPELLINI**  12.5
Marinated & grilled chicken breast, arugula & basil pesto, oven roasted tomatoes, capellini with garlic & herb butter sauce, parmesan
- FISH TACO OF THE WEEK**   6.5
Seasonal fish of the week, flour or corn tortilla, Baja slaw, pico de gallo, fresh lime, cilantro lime crema
- PETITE FILLET TournEDOS**  25.5
2ea, 2.5oz beef filet tournados, roasted butternut squash, blue cheese crumbles, crispy sage beurre noisette
- SEARED MISO & FIG GLAZED SALMON**  21
pan seared organic Scottish salmon, miso & fig glaze, chilled soba noodle salad, pickled carrots, ponzu

 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

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, TRUFFLE FRITES OR SOUP
(bread & butter pickles available upon request)

JAMES RANCH HERMOSA BURGER * (S) (V)	13.5
<i>1/3 lb. patty, choice of cheese, house burger sauce, lettuce, tomato, onion, pickle, brioche bun</i>	
GOURMET GRILLED CHEESE (S)	12.5
<i>Bread Bakery ciabatta bread, griddled, sauteed red onions, tomatoes, swiss cheese, cheddar cheese & provolone cheese, dill pickle spear</i>	
BEEF TENDERLOIN STEAK SANDWICH (S)	26.5
<i>2 Grilled, 2.5oz beef tenderloin medallions, crispy onions, dijon mustard sauce, arugula, tomato, manchego cheese, roasted garlic & green peppercorn mayo, toasted Bread Bakery baguette, dill pickle spear</i>	
B.L.T.A (S)	14
<i>Grilled bread, bacon, spring greens, mayo, tomato, avocado, dill pickle spear</i>	

ENTREES

SERVED AFTER 4 PM

(please tell your server if you would like us to create a seasonal Vegetarian option for you upon request)

SLOW ROASTED BEEF POT ROAST (S)	18
<i>Slow braised beef chuck tender, carrots, celery, onion, baby carrots, brocolini, petite potatoes, braising jus, served in a single order crock along side fresh grilled bread</i>	
ROASTED ORGANIC SCOTTISH SALMON (S) (V) (GF)	29.5
<i>Crispy seared and roasted organic Scottish salmon, roasted red & gold beets, baby kale & brussel sprout succotash, herb & shallot infused quinoa cake, carrot & sweet corn puree</i>	
GLACIER CHICKEN PICCATA (S)	26
<i>Pounded, marinated & baked chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce</i>	
PAN SEARED CRISPY GREAT LAKES WALLEYE (S) (V) (GF)	24.5
<i>Pan seared crispy skin Walleye fillet, roasted winter vegetables, parmesan & herb crusted petite potatoes roasted poblano & pistachio pesto, mustard and dill "caviar"</i>	
"THE PALACE" CHICKEN & BISCUIT DUMPLINGS	19
<i>Lemon & herb roasted chicken meat, chicken gravy, steamed biscuit style dumplings, cranberry compote</i>	

GLACIER STEAK HOUSE A LA CARTE

STEAKS & MEATS

*Seared Prime Beef Fillet (S) (V) (GF)
<i>7 oz. cut...36</i>
*Grilled Prime Beef Ribeye (S) (V) (GF)
<i>10 oz. cut...31</i>
<i>14 oz. cut...39</i>
*Grilled Colorado Lamb (S) (V) (GF)
T-Bones
<i>2ea 4oz T-Bones...21.5</i>
Dungeness Crab Cluster (S) (V) (GF)
<i>Fresh lemon, butter sauce</i>
<i>1/2 lb...16 Full lb...32</i>
Roasted Colorado Red Bird (S) (V) (GF)
Lemon & Herb 1/2 Chicken
<i>1/2 bird...14.5</i>

SAUCES

Red Wine Demi-Glace (S) (V) (GF)	3.5
<i>Demi-glace, herbs</i>	
Au Poivre Style (S) (V) (GF)	4
<i>Peppercorn crusted creamy peppercorn & brandy demi-glace</i>	
House Compound Butter (S) (V) (GF)	2.5
<i>Garlic, fresh herbs, house seasoning, lemon, white wine, whipped butter</i>	
Horseradish Cream Sauce (S) (V) (GF)	2
<i>Fresh prepared horseradish, sour cream, lemon, fresh herbs</i>	
Poblano & Pistachio Pesto (S) (V) (GF)	3

SIDE DISHES

Bacon Braised Brussels (S) (V) (GF)	7
<i>brussels, onion & bacon</i>	
Seasonal Vegetables (S) (V) (GF)	4.5
Southwest Mac & Cheese	7
Roasted Butternut Squash (S) (V) (GF)	3.5
<i>Crispy sage beurre noisette, almond & parmesan gremolata</i>	
Sautéed Mushrooms (S) (V) (GF)	7.5
Parmesan & Herb Crusted (S) (V) (GF)	4
Petite Potatoes	