

MOUNTAIN CLUBHOUSE MENU

STARTERS

SPRING GARDEN GAZPACHO (GF) (HC)	7
<i>Chilled tomato & spring vegetable soup, balsamic gastrique, avocado, cilantro, Turtle Lake greens</i>	
TRUFFLE PARMESAN FRITES (GF)	10
<i>Large portion of crispy frites, truffle oil & salt, Parmesan cheese, herbs, house Worcestershire & Dijon aioli</i>	
CHARCUTERIE & CHEESE BOARD (GF)	21
<i>Assorted cured meats & cheeses, pickled items, aioli, mustard, roasted garlic croutons</i>	
TOASTED PUGLIESE BREAD & HERB RICOTTA (HC)	9.5
<i>Charred spring onion, pickled ramps, cured egg yolk, truffle honey, Turtle Lake micro greens</i>	
POMMES GAUFRETTES & ROSEMARY GARLIC SAUCE (GF)	7.5
<i>Crispy waffle cut potato chips, roasted garlic & fresh herb dipping sauce</i>	
HUMMUS & OLIVE PLATE (GF) (HC)	10.5
<i>House roasted garlic & lemon hummus, marinated olives, feta cheese, pepperoncinis, pita bread</i>	
AHI & AVOCADO "CEVICHE" (GF) (HC)	17
<i>Ahi tuna crudo, ceviche lime dressing, avocado, cilantro, tomatoes, red onion, Turtle Lake micro greens, yuzu & agave seasoned coconut milk, tortilla strips</i>	
GRILLED FLAT BREAD OF THE WEEK (HC)	12
<i>Please ask your server about our weekly grilled flat bread</i>	

SALADS

ADD TO ANY SALAD (GF) (HC)		
GRILLED CHICKEN BREAST 6	GRILLED ORGANIC SCOTTISH SALMON* 10	SEARED AHI TUNA 11
SAUTÉED WILD CAUGHT WHITE MEXICAN SHRIMP (3ea) 9	WARM ANCIENT GRAIN PILAF 5	
HOUSE GREENS SALAD (GF) (HC)		7
<i>Mixed greens, Parmesan cheese, crispy wheat berries & sunflower seeds, red wine vinaigrette</i>		
STRAWBERRY, ALMOND, WATERCRESS & SPRING PEA SALAD (GF) (HC)		9
<i>Spring peas, strawberries, fresh watercress, Marcona almonds, feta cheese, pea tendrils, lemon honey vin</i>		
RED PEPPER & HUMMUS TUNA SALAD or CHICKEN SALAD WITH GRAPES & WALNUTS (GF) (HC)		10.5
<i>Served over a bed of mixed greens dressed in red wine vinaigrette with Parmesan cheese</i>		
PROSCIUTTO, FRESH FIG & HONEYCOMB (GF) (HC)		14.5
<i>House ricotta, thin sliced prosciutto, fresh fig, Colorado wildflower honeycomb, Turtle Lake Refuge petite greens, champagne & fennel pollen vinaigrette, flake salt</i>		
ASIAN ORANGE CHICKEN SALAD (GF) (HC)		17
<i>Marinated & fried Jidori chicken "oysters", spring greens, cabbage mix, scallions, carrot, cashews, crispy wonton croutons, cilantro, mandarin oranges, crispy bean thread noodles, watercress, sesame citrus dressing</i>		
HEARTS OF ROMAINE CAESAR (GF)	SMALL 6.5 / LARGE 9.5	
<i>(Pickled white anchovies upon request) Romaine spears, roasted garlic crouton, creamy Caesar dressing, Parmesan cheese</i>		
SOUTHWEST SHRIMP BOWL (GF) (HC)		18
<i>3 Sautéed wild caught white Mexican jumbo shrimp, warm ancient grain pilaf, cumin spices sweet potato, marinated black beans, Baja style slaw, fresh cilantro, avocado, pico de gallo, scallions, crispy tortilla strips, chipotle & lime buttermilk dressing</i>		

SMALL PLATES

TACO OF THE WEEK (HC)	7.5
<i>Please ask your server about the weekly taco, served on a flour tortilla with pico de gallo & Baja style slaw</i>	
SALMON & VEGETABLES (GF) (HC)	23.5
<i>Grilled organic Scottish salmon fillet, sautéed seasonal vegetables, lemon dill & honey compound butter</i>	
CHICKEN GREENS & GRAINS (GF) (HC)	16
<i>Grilled marinated chicken breast, sautéed seasonal vegetables, assorted sautéed power grains, lemon oil</i>	
SPRING RICOTTA DUMPLINGS (HC)	13.5
<i>House ricotta dumplings, buttered asparagus, ramps, spring peas, scallion, pea tendrils, tomatoes, green garlic & Parmesan broth, Parmesan cheese</i>	

(GF) Gluten Free (HC) Healthy Choice (GF) 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, FRUIT OR SOUP

(Bread & butter pickles available upon request)

SANDWICHES WITH (#) ARE AVAILABLE AS 1/2 SANDWICH WITH CHOICE OF SOUP OR HOUSE SALAD FOR 9.00

JAMES RANCH HERMOSA BURGER * (S) (V) **13**
Toasted brioche bun, 1/3 lb. patty, choice of cheese, house burger sauce, lettuce, tomato, onion, pickle

CRISPY OR GRILLED GROUPER SANDWICH (S) **19.5**
Crispy fried or grilled Gulf Grouper, Po' Boy baguette, lemon caper remoulade, lettuce, tomato, onion, pickle

VEGETABLE, RICOTTA & PUGLIESE SANDWICH (S) (V) (#) **11**
Toasted pugliese bread, roasted seasonal vegetables, house ricotta, pickled ramps, roasted garlic & herb spread, Turtle Lake Refuge micro greens, dill pickle spear

MEDITERRANEAN SEARED TUNA & OLIVE SALAD PITA (S) (V) (#) **16.5**
Seared rare Ahi tuna, toasted pita, spring greens, olive salad, roasted red bells, feta cheese, tomatoes, red onion, roasted garlic & herb sauce, dill pickle spear

GLACIER WAGYU UMAMI BURGER (S) **23.5**
Toasted brioche bun, 7oz Nebraska Ranches Wagyu beef patty, white cheddar, house braised crispy pork belly, pickled red onion, truffle aioli, lettuce, tomato, onion & pickle

CHICKEN SALAD WITH GRAPES & WALNUTS or RED PEPPER & HUMMUS TUNA SALAD SANDWICH (S) (#) **13**
Toasted white bread, choice of tuna or chicken salad, spring greens, tomato, onion & pickles

CLASSIC B.L.T.A (S) (#) **11.5**
Toasted white bread, apple wood smoked bacon, spring greens, mayo, tomato, avocado, dill pickle spear add sliced roasted turkey breast...3.5

WRAP OF THE WEEK **13**
Please ask your server about our wrap of the week, served wrapped in a flour tortilla, dill pickle spear

ENTREES

SERVED AFTER 4 PM

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

ROASTED ORGANIC SCOTTISH SALMON (S) (V) (F) **28**
Crispy seared and roasted fennel pollen dusted salmon, power grain pilaf, asparagus, tomato-carrot & sweet onion puree, lemon-dill compound butter

GLACIER CHICKEN PICCATA (S) **24.5**
Pounded, marinated & baked chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce

RABBIT RAGU ON HOUSE PASTA (S) **26**
Braised rabbit, celery, carrots, onions, peas, pea tendrils, braising jus, rustic house tagliatelle pasta, house herb ricotta, roasted garlic crouton

MEDITERRANEAN ROASTED GULF GROUPER (S) (V) (F) **29.5**
7oz pan seared grouper fillet, roasted with olives, tomatoes, dill & basil, roasted fingerling potatoes & baby carrots, Turtle Lake Refuge micro greens, balsamic oil

CLASSIC MEATLOAF **18.5**
Classic Midwest meatloaf made with James Ranch beef, sautéed seasonal vegetables, roasted garlic mashed potatoes, brown gravy

SPRING VEGETABLE RISOTTO (S) (V) (F) **17**
Creamy Parmesan risotto, heirloom cherry tomatoes, peas, asparagus, mushrooms, spinach, pickled ramps, Parmesan cheese, Turtle Lake Refuge micro greens, roasted garlic crouton

GLACIER STEAK HOUSE A LA CARTE

STEAKS & MEATS

***Seared Prime Beef Fillet** (S) (V) (F) **37.5**
7 oz. cut...

***Grilled Prime Beef Rib Eye** (F) **31**
10 oz. cut...
14 oz. cut...**39**

***Grilled New York Strip** (F) **28.5**
12oz cut...

Dungeness Crab Cluster (F) **18** Full lb...**36**
Fresh lemon, butter sauce
1/2 lb... Full lb...

***Grilled Pork Medallions** (F) **17.5**
2ea 6oz medallions...

SAUCES

French Onion Style (F) **3**
Topped with caramelized onions, Au jus, Parmesan-provolone & broiled to a golden brown

House Compound Butter (F) **2.5**
Garlic, lemon, herbs, white wine, shallots, seasonings

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

Chimichurri Sauce (S) (V) (F) **3**
Savory Argentinean steak sauce, cilantro, parsley, vinegar, spices

SIDE DISHES

Bacon Braised Brussels (F) **7**
Brussels, onion & bacon

Seasonal Vegetables (S) (V) (F) **5.5**

Southwest Mac & Cheese **7**
Bacon, green chili, macaroni & house cheese sauce

Sautéed Chef Mushrooms (F) **7.5**

Roasted Garlic Mashers (F) **4**

Parmesan & Herb Crusted Broccolini with Butter (F) **5.5**