

# MOUNTAIN CLUBHOUSE MENU

## STARTERS

<b>CHICKEN TORTILLA SOUP</b> 🌱🍏	7
<i>Avocado, cilantro, Turtle Lake Refuge micro greens, tortilla strips</i>	
<b>TRUFFLE PARMESAN FRITES</b> 🌱	10
<i>Large portion of crispy frites, truffle oil &amp; salt, Parmesan cheese, herbs, house Worcestershire &amp; Dijon aioli</i>	
<b>CHARCUTERIE &amp; CHEESE BOARD</b> 🌱	21
<i>Assorted cured meats &amp; cheeses, pickled items, aioli, mustard, roasted garlic croutons</i>	
<b>AVOCADO TOAST</b> 🍏	9.5
<i>Toasted Pugliese bread, avocado spread, balsamic gastrique, Turtle Lake micro greens</i>	
<b>POMMES GAUFRETTES &amp; ROSEMARY GARLIC SAUCE</b> 🌱	7.5
<i>Crispy waffle cut potato chips, roasted garlic &amp; fresh herb dipping sauce</i>	
<b>HUMMUS &amp; OLIVE PLATE</b> 🌱🍏	10.5
<i>House roasted garlic &amp; lemon hummus, marinated olives, feta cheese, pepperoncinis, pita bread</i>	
<b>AHI &amp; AVOCADO "CEVICHE"</b> 🌱🍏	17
<i>Ahi tuna crudo, ceviche lime dressing, avocado, cilantro, tomatoes, red onion, Turtle Lake micro greens, yuzu &amp; agave seasoned coconut milk, tortilla strips</i>	
<b>GRILLED FLAT BREAD OF THE WEEK</b>	12
<i>Please ask your server about our weekly grilled flat bread</i>	

## SALADS

<b>ADD TO ANY SALAD</b> 🌱🍏		
<b>GRILLED CHICKEN BREAST</b> 6	<b>GRILLED ORGANIC SCOTTISH SALMON*</b> 10	<b>SEARED AHI TUNA</b> 11
<b>SAUTÉED WILD CAUGHT WHITE MEXICAN SHRIMP (3ea)</b> 9	<b>WARM ANCIENT GRAIN PILAF</b> 5	
<b>HOUSE GREENS SALAD</b> 🌱🍏		7
<i>Mixed greens, Parmesan cheese, crispy wheat berries &amp; sunflower seeds, red wine vinaigrette</i>		
<b>CHICKEN SALAD</b> 🌱		10.5
<i>creamy chicken salad with grapes &amp; toasted walnuts served over a bed of mixed greens dressed with red wine vinaigrette, Parmesan cheese</i>		
<b>BURRATA PEACH &amp; ARUGULA SALAD</b> 🌱		9.5
<i>Burrata cheese, grilled peaches, baby arugula, roasted garlic crouton, champagne &amp; fennel pollen vinaigrette, balsamic &amp; fig gastrique, flake salt</i>		
<b>ALBACORE TUNA &amp; HUMMUS SALAD</b> 🍏🌱		11.5
<i>Albacore tuna salad made with hummus (no mayo) and roasted red bell peppers served over a bed of mixed greens dressed with red wine vinaigrette, Parmesan cheese</i>		
<b>ASIAN ORANGE CHICKEN SALAD</b>		17
<i>Marinated &amp; fried chicken breast bites, spring greens, cabbage mix, scallions, carrot, cashews, crispy wonton croutons, cilantro, mandarin oranges, crispy bean thread noodles, sesame citrus dressing</i>		
<b>HEARTS OF ROMAINE CAESAR</b> 🌱	<b>SMALL 6.5 / LARGE 9.5</b>	
<i>(Pickled white anchovies upon request) Romaine spears, roasted garlic crouton, creamy Caesar dressing, Parmesan cheese</i>		
<b>SOUTHWEST SHRIMP BOWL</b> 🍏🌱		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 corn tortilla strips, chipotle &amp; lime buttermilk dressing</i>		

## SMALL PLATES

<b>TACO OF THE WEEK</b> 🌱🍏	7.5
<i>Please ask your server about the weekly taco, served on a flour tortilla with pico de gallo &amp; Baja style slaw</i>	
<b>SALMON &amp; VEGETABLES</b> 🌱🍏	23.5
<i>Grilled organic Scottish salmon fillet, sautéed seasonal vegetables, lemon dill &amp; honey compound butter</i>	
<b>CHICKEN GREENS &amp; GRAINS</b> 🌱🍏	16
<i>Grilled marinated chicken breast, sautéed seasonal vegetables, assorted sautéed power grains, lemon oil</i>	
<b>SHRIMP &amp; HERB CAPELLINI</b> 🌱🍏	19.5
<i>Scampi style sautéed shrimp, herb capellini pasta, micro greens, Parmesan, arugula &amp; basil pesto</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

**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)

<b>JAMES RANCH HERMOSA BURGER</b> * (S) (V)	<b>13</b>
<i>Grilled 1/3 lb patty of James Ranch 100% grass fed very local beef, toasted brioche bun, 1/3 lb. patty, choice of cheese, house burger sauce, lettuce, tomato, onion, pickle</i>	
<b>REUBEN SANDWICH</b> (S)	<b>12</b>
<i>toasted rye bread, corned beef, sauerkraut, Swiss cheese, 1000 island sauce, dill pickle spear</i>	
<b>HAM, BRIE &amp; ROCKET BAGUETTE</b> (S)	<b>13.5</b>
<i>Black forest ham, brie cheese, arugula, roasted garlic &amp; herb spread, truffle honey, toasted Bread Bakery French baguette, dill pickle spear</i>	
<b>GLACIER WAGYU UMAMI BURGER</b> (S)	<b>23.5</b>
<i>Toasted brioche bun, 7oz Nebraska Ranches Wagyu beef patty, white cheddar, house braised crispy pork belly, pickled red onion, truffle aioli, lettuce, tomato, red onion &amp; pickle</i>	
<b>CHICKEN SALAD SANDWICH OR WRAP</b> (S)	<b>12.5</b>
<i>creamy chicken salad with grapes &amp; toasted walnuts, served on toasted white bread with roasted garlic &amp; herb mayo, spring greens, tomato, red onion &amp; pickles</i>	
<b>TUNA SALAD SANDWICH OR WRAP</b> (S)	<b>13</b>
<i>Albacore tuna salad made with hummus (no mayo) and roasted red bell peppers, served on toasted white bread with spring greens, tomato, red onion &amp; pickles</i>	
<b>CLASSIC B.L.T.A</b> (S)	<b>11.5</b>
<i>Toasted white bread, apple wood smoked bacon, spring greens, mayo, tomato, avocado, dill pickle spear add sliced roasted turkey breast...3.5</i>	
<b>WRAP OF THE WEEK</b>	<b>13</b>
<i>Please ask your server about our wrap of the week, served wrapped in a flour tortilla, 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)*

<b>ROASTED ORGANIC SCOTTISH SALMON</b> (S) (V)	<b>28</b>
<i>Crispy seared and roasted fennel pollen dusted salmon, power grain pilaf, asparagus, tomato-carrot &amp; sweet onion puree, lemon-dill compound butter</i>	
<b>GLACIER CHICKEN PICCATA</b> (S)	<b>24.5</b>
<i>Pounded, marinated &amp; baked chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce</i>	
<b>GRILLED HAWAIIAN KANPACHI</b> (S) (V)	<b>27</b>
<i>Kona Kanpachi grilled to medium rare &amp; sliced, mango salsa, blackened sweet potato cake, papaya butter sauce, baby carrots, micro greens</i>	
<b>SLOW BRAISED BEEF SHORT RIBS</b> (S)	<b>21.5</b>
<i>tender slow braised beef short rib, roasted garlic mashed potatoes, broccolini, red wine braising jus, crispy onions, blue cheese crumbles</i>	
<b>SWEET CORN &amp; SUMMER TOMATO RISOTTO WITH BURRATA</b> (S)	<b>19</b>
<i>sweet corn risotto, wilted spinach, sweet corn kernels, oven roasted campari tomatoes, creamy burrata, balsamic &amp; fig gastrique, Turtle Lake Refuge micro greens</i>	
<b>SURF &amp; TURF FILLET &amp; SHRIMP</b> (S)	<b>51</b>
<i>Pan seared 7oz fillet of beef, 2 jumbo sautéed shrimp, scampi style garlic butter sauce, asparagus, roasted garlic mashed potatoes</i>	

## GLACIER STEAK HOUSE A LA CARTE

### STEAKS & MEATS

<b>*Seared Prime Beef Fillet</b> (S) (V)
<i>7 oz. cut...37.5</i>
<b>*Grilled Prime Beef Rib Eye</b> (S)
<i>10 oz. cut...31</i>
<i>14 oz. cut...39</i>
<b>*Grilled New York Strip</b> (S)
<i>12oz cut...28.5</i>
<b>Dungeness Crab Cluster</b> (S)
<i>Fresh lemon, butter sauce</i>
<i>1/2 lb...18 Full lb...36</i>

### SAUCES

<b>French Onion Style</b> (S)	<b>3</b>
<i>Topped with caramelized onions, Au jus, Parmesan-provolone &amp; broiled to a golden brown</i>	
<b>House Compound Butter</b> (S)	<b>2.5</b>
<i>Garlic, lemon, herbs, white wine, shallots, seasonings</i>	
<b>Horseradish Cream Sauce</b> (S)	<b>2</b>
<i>Fresh prepared horseradish, sour cream, lemon, fresh herbs</i>	

### SIDE DISHES

<b>Bacon Braised Brussels</b> (S)	<b>7</b>
<i>Brussels, onion &amp; bacon</i>	
<b>Seasonal Vegetables</b> (S) (V)	<b>5.5</b>
<b>Southwest Mac &amp; Cheese</b>	<b>7</b>
<i>Bacon, green chili, macaroni &amp; house cheese sauce</i>	
<b>Sautéed Gourmet Mushrooms</b> (S)	<b>7.5</b>
<b>Roasted Garlic Mashers</b> (S)	<b>4</b>