













MOUNTAIN CLUBHOUSE MENU

STARTERS






- TRUFFLE PARMESAN FRITES**  **10**
Large portion of crispy frites, truffle oil & salt, Parmesan cheese, herbs, house Worcestershire & Dijon aioli
- TUNA TARTARE TACOS**   **13.5**
4 crispy wonton taco shells, avocado & wasabi puree, tuna tartare, cilantro, sriracha sweet soy aioli, cucumber & carrot salad, toasted sesame seeds, crispy bean thread noodles
- CALAMARI & LEMONS** **9.5**
Crispy fried calamari & thin sliced lemon rounds, lightly dressed slaw, lemon caper remoulade
- HUMMUS & OLIVE PLATE**   **10.5**
House roasted garlic & lemon hummus, marinated olives, feta cheese, pepperoncinis, pita bread
- CRISPY BEEF TIPS** **12**
Crispy fried lightly breaded beef tenderloin tips, roasted garlic dipping sauce, lemon & herbs, lightly dressed greens

SALADS

ADD TO ANY SALAD

- GRILLED CHICKEN BREAST 6 GRILLED ORGANIC SCOTTISH SALMON* 10 SEARED AHI TUNA 11
SAUTÉED WILD CAUGHT WHITE MEXICAN SHRIMP (3ea) 9
- HOUSE GREENS SALAD**   **7**
Mixed greens, Parmesan cheese, crispy gluten free ancient grains, red wine vinaigrette
- ROASTED BEET SALAD**   **11.5**
Roasted & chilled red & gold beets, arugula, spring greens, herb goat cheese, toasted pepitas, pickled red onion, creamy sherry vinaigrette
- SHAVED FENNEL, CUCUMBER & WINTER MELON SALAD**   **12**
Thin shaved fennel, fennel fronds, arugula, French bread croutons, parmesan, pickled winter melon, cucumber, fennel pollen & champagne vinaigrette, flake salt
- WEDGE SALAD**  **10**
Classic baby iceberg wedge salad, bacon, blue crumbles, heirloom cherry tomatoes, herb buttermilk ranch dressing, crispy onion strings
- HEARTS OF ROMAINE CAESAR**  **SMALL 6.5 / LARGE 9.5**
*(Pickled white anchovies upon request add \$2.5)
Romaine spears, roasted garlic crouton, creamy Caesar dressing, Parmesan cheese*

SMALL PLATES

- TACO OF THE WEEK**   **7.5**
Please ask your server about the weekly taco, served on a flour tortilla with pico de gallo & Baja style slaw
- SALMON & VEGETABLES**   **23.5**
Grilled organic Scottish salmon fillet, sautéed seasonal vegetables, lemon dill & honey compound butter
- PETITE STEAK & FRITES**  **27.5**
8oz grilled New York Strip, truffle parmesan frites, morel mushroom compound butter

 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 \$1.50 FOR YOUR CHOICE OF: SWEET POTATO FRIES, TRUFFLE FRITES, FRUIT OR SOUP
(Bread & butter pickles available upon request)

JAMES RANCH HERMOSA BURGER * ⑤ **13**
Grilled 1/3 lb patty of James Ranch 100% grass fed local beef, toasted brioche bun, 1/3 lb. patty, choice of cheese, house burger sauce, lettuce, tomato, onion, pickle

REUBEN SANDWICH ⑤ **12**
Toasted rye bread, corned beef, sauerkraut, Swiss cheese, 1000 island dressing, dill pickle spear

SEARED ASIAN TUNA SANDWICH ⑤ ⑥ **17.5**
Sesame crusted ahi tuna, Asian slaw, toasted brioche roll, sliced tomato, spring greens, avocado & wasabi puree, sriracha & sweet soy aioli, wonton crisp, dill pickle spear

CLASSIC B.L.T.A ⑤ **11.5**
*Toasted white bread, apple wood smoked bacon, spring greens, mayo, tomato, avocado, dill pickle spear
add sliced roasted turkey breast...3.5*

ENTREES

SERVED AFTER 4 PM

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

GINGER LIME SALMON ⑥ ⑦ **28**
Crispy seared and roasted organic Scottish salmon, coconut & lime sticky rice, seared baby bok choy, honey ginger & lime glaze, pickled ginger, crispy bean thread noodles, scallions

GLACIER CHICKEN PICCATA ⑤ **24.5**
Crispy pan fried chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce

ROASTED GROUPEL ⑥ ⑦ **34**
Seared and roasted gulf grouper, roasted poblano & pistachio pesto, green chili & white cheddar sweet potato smash, grilled zucchini & squash

SOUTHWESTERN PORK OSSO BUCO ⑤ **26.5**
Tender slow braised pork osso buco, mild red chili braising jus, green chili & cumin spiced crispy spatzle, broccolini, cilantro chimichurri

MUSHROOM & TRUFFLE PAPARDELLE PASTA ⑤ **19**
House wide cut "papardelle" pasta, sauteed mushrooms, oven roasted heirloom cherry tomatoes, peas, light truffle cream sauce, parmesan

THAI SHRIMP COCONUT CURRY NOODLE BOWL ⑥ ⑦ **27**
Pad thai noodles, mild coconut & green curry broth, sauteed shrimp, sugar snap peas and baby bok choy, peanuts, scallions, pickled mushrooms, cucumber, carrot, cilantro

GLACIER STEAK HOUSE A LA CARTE

STEAKS & MEATS

***Seared Prime Beef Fillet ⑥ ⑦**
7 oz. cut...**39.5**

***Grilled Prime Beef Rib Eye ⑥**
10 oz. cut...**34**
14 oz. cut...**44**

SAUCES

Morel Compound Butter ⑥ 2.5
Garlic, lemon, herbs, white wine, shallots, morel mushrooms

Horseradish Cream Sauce ⑥ 2
Fresh prepared horseradish, sour cream, lemon, fresh herbs

SIDE DISHES

Bacon Braised Brussels ⑥ 7

Seasonal Vegetables ⑥ ⑦ 5.5

Sautéed Gourmet ⑥ 8
Mushrooms

Sweet Potato Smash ⑥ 6
Green chili & white cheddar