

MOUNTAIN CLUBHOUSE DINNER MENU

STARTERS

TRUFFLE PARMESAN FRITES 12

Large portion of crispy beer batter fries, truffle oil & salt, parmesan, herbs, house aioli

GRILLED LEMON & FENNEL ARTICHOKE 11

Steamed & grilled with lemon, fennel pollen, served with house aioli and pickled vegetables

GARLIC BUTTER & WHITE WINE STEAMED MUSSELS 12

Fresh PEI Mussels sauteed and steamed with tomatoes, garlic, lemon, white wine & butter, served with Bread Bakery baguette

NASHVILLE CHICKEN & WAFFLES 12

Breaded & fried chicken thighs, Belgian waffle, house Nashville hot sauce, bourbon maple syrup, spicy sweet pickles

WHIPPED FETA & HONEYVILLE HONEY 11.5

Chives, warm pita bread, pickled vegetables

AHI TUNA POKE* 16.5

Fresh Ahi tuna tartare, poke dressing, cucumber, avocado, mango, rice crisps, balsamic ginger reduction, coriander rice crisp

SOUP DU JOUR CUP OR BOWL 5/8

Ask your server about the soup of the day

CHICKEN TORTILLA SOUP 10

Avocado, cilantro, crispy tortilla strips

CALAMARI & LEMONS 12.5

Crispy fried calamari & thin sliced lemon rounds, lightly dressed slaw, lemon caper remoulade

STARTER SALADS

PETITE LOCAL MICRO GREENS 7.5

Spring & local greens, green goddess dressing, pickled red onions, pepitas, cucumber, tomatoes, crispy ancient grains, parmesan cheese

SMALL HOUSE GREENS SALAD 5.5

Mixed greens, parmesan cheese, crispy ancient grains, red wine vinaigrette

SMALL CAESAR SALAD 6.5

(Pickled white anchovies add \$2.5)

Romaine spears, roasted garlic crouton, creamy Caesar dressing, parmesan cheese

1/2 WEDGE SALAD 8

Classic baby iceberg wedge salad, bacon, blue crumbles, heirloom cherry tomatoes, herb buttermilk ranch dressing, crispy onion strings

ENTREE SALADS

ADD TO ANY SALAD

GRILLED CHICKEN BREAST 6.5 GRILLED ORGANIC SCOTTISH SALMON* 11

GRILLED 4oz NY STRIP* 9 SEARED OR BLACKED AHI TUNA* 9

LARGE HOUSE GREENS SALAD 9

Mixed greens, parmesan cheese, crispy ancient grains, red wine vinaigrette

LOCAL MICRO GREENS 10.5

Spring & local greens, green goddess dressing, pickled red onions, pepitas, avocado, cucumber, tomatoes, parmesan cheese, crispy ancient grains

FULL WEDGE SALAD 11

Classic baby iceberg wedge salad, bacon, blue crumbles, heirloom cherry tomatoes, herb buttermilk ranch dressing, crispy onion strings

LARGE HEARTS OF ROMAINE CAESAR SALAD 9.5

(Pickled white anchovies add \$2.5)

Romaine spears, roasted garlic crouton, creamy Caesar dressing, parmesan cheese

BBQ CHICKEN SALAD 16

Chilled roasted chicken, spring greens, avocado, pickled red onions, tomatoes, ranch dressing, tortilla strips, BBQ sauce

GLACIER CHICKEN OR

TUNA SALAD 14

House chicken salad with walnuts & grapes or house green goddess tuna Salad served over dressed greens dressed with red wine vinaigrette, parmesan, crispy grains

 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



SMALL PLATES & HANDHELDS

*ORGANIC SALMON & VEGETABLES 24.5

Grilled organic Scottish salmon, sauteed seasonal vegetables, lemon, dill & fennel pollen compound butter

*PETITE STEAK & FRITES 23.5

Grilled 4oz NY strip, truffle parmesan fries, green peppercorn brandy demi, mushroom compound butter, light dressed greens

CHICKEN PAILLARD 18.5

Seared chicken breast, cucumber & tomato beurre blanc, local micro greens, choice of side

HUMMUS & POBLANO FOCACCIA 13

Toasted focaccia, hummus, roasted poblano & pistachio pesto, arugula, tomato, pickled red onion, local micro greens, pickle spear, choice of side

FRENCH DIP 16

Hoagie roll, roast beef, gruyere cheese, au jus, pickle spear, choice of side

*GLACIER WAGYU BURGER 21

1/2 lb James Ranch Wagyu beef patty, grilled to your liking, brioche roll, caramelized onions, white cheddar, roasted garlic & herb sauce, choice of side

*HERMOSA BURGER or VEGGIE BURGER 15

Brioche roll, 1/3lb James Ranch beef patty or garden burger, choice of cheese, special sauce, lettuce, tomato, pickle, onion, choice of side

Choice of Sides: SIDE SALAD, BEER BATTERED FRIES, OR COLESLAW

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

ENTREES

All entrees served with Bread Bakery bread and 2 house butters 1 sweet & 1 savory

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

*SMOKY CHIPOTLE & CHIMICHURRI SALMON

28

Mild chipotle spiced & seared organic Scottish salmon, spring vegetable sautee with roasted potatoes, micro greens salad, fresh chimichurri sauce, coriander rice crisp

GLACIER CHICKEN PICCATA

24.5

Crispy pan fried chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce, parmesan

RED WINE BRAISED BEEF SHORT RIB

29

Red wine braised beef short rib, Yukon Gold smashed potatoes, glazed baby carrots, braissage, smoked almond & parmesan gremolata, crispy onions

SPRING PEA & PARMESAN RISOTTO

19

Parmesan risotto, English peas, oven-roasted tomatoes, asparagus, spinach, pickled vegetables, mint puree, red bell pepper coulis, parmesan, pea tendrils

SEARED REDFISH & POLENTA

29.5

Seared redfish, parmesan polenta, glazed baby carrots, roasted poblano & pistachio pesto, red bell pepper coulis, micro greens

CHICKEN FRIED STEAK

27

Pounded, breaded & fried beef tenderloin, roasted garlic smashed Yukon Gold potatoes, broccolini, sausage country gravy

MUSSEL CAPELLINI

21.5

Sauteed PEI mussels with garlic, butter, white wine, herbs, tomato filets, served over herbed capellini pasta, roasted garlic crostini, parmesan


GLACIER STEAK HOUSE A LA CARTE

STEAKS & MEATS


*Seared Prime Beef Filet  
7 oz. cut...44.5


*Grilled Prime Beef Rib Eye 
10 oz. cut...41
14 oz. cut...52

*Seared or Blackened Ahi Tuna  
7 oz. cut...23

Steamed Snow Crab Legs  
lemon & house butter sauce
1/2 lb...24
Full lb ...44

SAUCES

Mushroom Compound  4
Butter
garlic, lemon, herbs, white
wine, shallots, mushrooms

Horseradish Cream Sauce  3
fresh prepared horseradish, sour
cream, lemon, fresh herbs

Creamy Green Peppercorn &
Brandy Demi Glace  4.5

Country Sausage Gravy 4

SIDE DISHES

Jumbo Asparagus  7
mushroom compound
butter sauce

Seasonal Vegetables  5.5

Sautéed Gourmet  8
Mushrooms

Smashed Potatoes  4

Truffle Fries 7
crispy beer battered frites, truffle oil
& salt, parmesan cheese, herbs

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