

# MOUNTAIN CLUBHOUSE DINNER MENU

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## STARTERS

### TRUFFLE PARMESAN FRITES 12

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

### FALL HARVEST GAZPACHO 11

Charred tomato, leek & butternut gazpacho, cucumber, micros, pepitas, feta, watermelon radish, avocado, Tomato, sunflower seeds, crispy grains

### TEQUILA LIME SHRIMP 16

Wild Mexican shrimp, creamy tequila lime sauce, cilantro, jalapeno avocado crema, grilled bread

### PICKLED BEET CARPACCIO 9

Pickled beets, whipped herb goat cheese, shaved asparagus, strawberry, Marcona almonds

### THAI LOLLY-POP CHICKEN WINGS 15

Thai seasoned crispy Frenched chicken wings, hoisen glaze, Asian slaw, blue cheese dipping sauce

### 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

### BROILED NEW ORLEANS STYLE OYSTERS 16.5

Gulf oysters broiled with a garlic butter Parmesan sauce, lemon, crackers

### BURRATA & BUTTERNUT SQUASH FLAT BREAD\* 14.5

Flat bread, butternut squash puree, roasted tomatoes, burrata, crispy sage, prosciutto, Parmesan, balsamic gastrique

### ROASTED BONE MARROW 14

Chimmichurri, pickled red onion, grilled bread, balsamic caramelized onion "jam"

## 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    SAUTÉED SHRIMP\* 9

### LARGE HOUSE GREENS SALAD 9

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

### ASPARAGUS PROSCIUTTO & MICRO GREENS 10.5

Chilled asparagus, local micro greens, Manchego cheese, prosciutto, roasted tomato, orange, grated cured egg yolk, creamy dill & avocado dressing

### BURRATA & PEACH SALAD 13.5

Arugula, burrata, Palisade peaches, grilled bread, red onion, tomato, basil, Marcona almonds, olive oil, balsamic

### 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

### CHILLED SHRIMP & AVOCADO SALAD 16

Chilled poached wild Mexican shrimp, spinach, avocado, cucumber, red onion, tomato, cumin & coriander dressing

### GLACIER CHICKEN OR TUNA SALAD 13

House chicken salad with walnuts & grapes or house green goddess tuna salad

Served over dressed greens dressed with red wine vinaigrette, Parmesan, crispy grains



## SMALL PLATES & HANDHELDS

### \*ORGANIC SALMON & VEGETABLES 24.5

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

### CHICKEN CAPELLINI 16

Seared chicken breast, herbed Capellini pasta, roasted tomatoes, arugula & basil pesto, Parmesan

### CHICKEN PAILLARD 18.5

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

### TEMPURA SHRIMP TACOS 13

2 Flour tortillas, tempura shrimp, Baja slaw, dynamite sauce, cilantro, scallions, peanuts, 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 (Sweet & Spicy pickles available upon request)

## ENTREES

All entrees served with 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)

### \*DIJON & HERB CRUSTED SALMON 28

Pan seared salmon crusted with Dijon, panko & herbs, cheesy grits, sautéed vegetables, creamy honey Dijon sauce

### GLACIER CHICKEN PICCATA 24.5

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

### BRAISED LAMB RAGU 22

Classic slow cooked lamb in tomato sauce, fettuccine pasta, Parmesan

### MUSHROOM SAGE RISOTTO 19

Butternut & Parmesan risotto, mushrooms, tomatoes, asparagus, crispy sage, light arugula salad, Parmesan

### CRISPY MOROCCAN SPICED TROUT 23.5

Moroccan spiced crispy skin Rocky Mountain trout, sautéed couscous pilaf, baby vegetables, fresh citrus chermoula, pomegranate gastrique

### CHICKEN FRIED STEAK 27

Pounded, breaded & fried beef tenderloin, roasted garlic mashed potatoes, broccolini, sausage country gravy

### SHRIMP & TOFU CURRY 26.5

Sautéed shrimp, tofu, vegetables, curry sauce served over rice

### BAKED SPINACH & ARTICHOKE STUFFED MANICOTTI 19

Four cheese stuffed manicotti, spinach, artichoke hearts, marinara sauce, Parmesan, grilled bread, Sautéed vegetables

### DUCK & MUSHROOM 31

Roasted duck breast, parsnip & celerac puree, sautéed mushrooms, asparagus, chilled pickled vegetables, Maple glaze, blue cheese demi glaze

## GLACIER STEAK HOUSE A LA CARTE

### STEAKS & MEATS

#### \*Seared Beef Tenderloin Fillet 44.5

7 Oz. Cut...

#### \*Grilled Prime Grade Beef Rib Eye

10 Oz. Cut...

14 Oz. Cut...

#### \*Wagyu Flat Iron Steak 29

8 Oz. Cut...

#### King Crab Legs

Lemon & house butter sauce

1/2 Lb...56

### SAUCES

#### Mushroom Compound Butter 4

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

#### Green Chile & Bacon Mac And Cheese 7

#### Seasonal Vegetables 5.5

#### Sautéed Gourmet Mushrooms 8

#### Roasted Garlic Mashers 4

#### Truffle Fries 7

Crispy beer battered frites, truffle oil & salt, Parmesan cheese, herbs

#### Olathe Sweet Corn Rounds 4



Gluten Free



Healthy Choice



Gluten Free Upon Request

\*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food born illness\*