

Appetizers

MEDITERRANEAN ^{GFR H} 14.5
HUMMUS PLATE

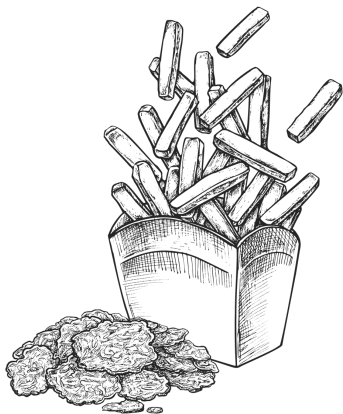
Roasted garlic hummus, cucumber mint & tomato salad, feta, Greek olives, roasted red peppers, tzatziki, grilled pita, fresh vegetables

GLACIER JUMBO 29
LUMP CRAB CAKES

Maryland-style crab cakes, fried capers, lemon dressed microgreens, roasted tomato butter, preserved lemon peel

ESCARGOT EN CROUTE 16

Helix snails baked in a garlic & herb butter topped with puff pastry, served with lemon



MASCARPONE ^{GF H} 14
STUFFED DATES

Pomegranate reduction, lemon & cardamom mascarpone, pistachios, pomegranate, whipped honey

HAWAIIAN STYLE ^{GFR H} 27
AHI TUNA POKE

Sushi grade #1 ahi tuna, crispy wonton, pineapple, chilled seasoned sushi rice, poke sauce, orchids

PORK BELLY LOLLYPOPS ^{GF} 16

Slow braised pork belly, maple bourbon glaze, apple daikon slaw

TRUFFLE FRIES 14

Large portion of beer battered fries tossed with truffle salt, truffle oil, Parmigiano Reggiano cheese & fresh herbs, served with house aioli

SOUP OF THE DAY 7/11

Cup/Bowl

Ask your server about our fresh soup of the day

OSCIETRA CLASSIC 218
CAVIAR SERVICE ^{GFR}

Calvisius Italian sturgeon caviar 1 oz. (sustainably farmed in Italy), egg white, cured egg yolk, chives, diced red onion, buttered toast points, blinis, crème fraîche, preserved lemon peel



JAPANESE HOKKAIDO 57
A5 WAGYU RIB CAP ^{GF}

Porcini dusted & seared cap of ribeye from the Hokkaido prefecture in Japan, sliced and served with crispy sushi rice, miso, nori, enoki mushroom, yakiniku sauce, microgreens

Salads

HOUSE SPRING ^{GF H} 9.5/13.5
GREENS SALAD

Small/Large

Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains

BLACK TEE SALAD ^{GFR} 24.5

Grilled flat iron steak, chopped romaine, cherry tomatoes, Parmigiano Reggiano cheese, blue cheese crumbles, Caesar dressing, crispy onion

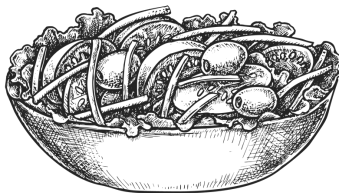
WEDGE SALAD ^{GFR} 11.5/15.5

Small/Large

Baby iceberg wedge, bacon, blue cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion

APPLE, DAIKON RADISH & CABBAGE SLAW ^{GF H} 7

Dressed with classic slaw dressing



THAI PEANUT ^{GFR H} 19.5
CHICKEN SALAD

Warm marinated grilled chicken, Napa cabbage, carrot, daikon radish, red bell peppers, mandarin oranges, cilantro, glass noodles, baby kale, Thai peanut & ginger dressing, peanuts, crispy wontons, scallions

CLASSIC CAESAR ^{GFR} 12/15

Small/Large

Romaine spears, Caesar dressing, Parmigiano Reggiano cheese, roasted garlic croutons

BERRY BLUE SALAD ^{GF H} 16

Butter lettuce, fresh berries, blue cheese crumbles, balsamic vinaigrette, candied walnuts, toasted pepitas

ADD TO ANY SALAD

GRILLED CHICKEN BREAST ^{GF} 7

GRILLED 4 OZ. FLAT IRON STEAK ^{GF} 9

SEARED & ROASTED ^{GF} 15
ORGANIC 7 OZ. SALMON

SEARED #1 AHI TUNA ^{GF} 22



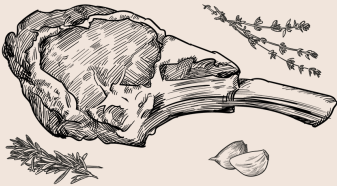
Handhelds & Lighter Fare

Choice of sides: beer battered fries, house salad or coleslaw or add 1.5 for fresh fruit, sweet potato fries, soup or truffled beer battered fries

BLACKENED CHICKEN SANDWICH <small>GFR</small>	16.5	PJ SALMON PASTA <small>GFR H</small>	27.5
Blackened chicken breast, bacon, smoked tomato, toasted brioche bun, lettuce, tomato, onion, pepper jack cheese, roasted garlic & herb mayonnaise, pickle		Grilled organic Scottish salmon, capellini pasta, tomato, asparagus, mushrooms, basil & white wine broth, Parmigiano Reggiano cheese, roasted garlic crouton	
SOUTHWEST CLUB BURGER <small>GFR</small>	19.5	CHICKEN PAILLARD <small>GF H</small>	23
8 oz. Certified Black Angus Chuck Beef®, brioche bun, lettuce, tomato, onion, pepper jack cheese, roasted poblanos, chimichurri sauce, pickle		Pan seared crispy chicken breast, cucumber, tomato & white wine butter sauce	

Entrées

GLACIER <small>GFR</small>	29.5	OSSO BUCCO <small>GFR</small>	56.5	PAN SEARED DIVER SEA SCALLOPS <small>GF</small>	51.5
CHICKEN PICCATA		TAGLIATELLE			
Crispy pan fried marinated chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce, Parmigiano Reggiano cheese		Slow braised Italian-style beef osso bucco, tagliatelle pasta, olive oil, blistered tomatoes, Parmigiano Reggiano cheese		5 pan seared sea scallops, spring pea and Parmigiano Reggiano cheese risotto, citrus butter, microgreens, Hawaiian black sea salt	
GINGER LIME <small>GF H</small>	33	HERB RUBBED COLORADO RACK OF LAMB <small>GF</small>	51	JAPANESE MIYAZAKI A5 WAGYU BEEF TENDERLOIN <small>GFR</small>	174
GLAZED ORGANIC SCOTTISH SALMON					
Crispy skin roasted organic Scottish salmon, rice pilaf, grilled asparagus, ginger & lime honey glaze, pickled ginger, scallions, microgreens		Pan seared and roasted rack of Colorado lamb, mustard & herb crusted, 1000 layer crispy duck fat potato, pea & mint puree, roasted carrots		Pan seared 5 oz. filet of A5 Wagyu beef from the Miyazaki prefecture in Japan, crispy hasselback Yukon Gold potato, chive crème, caviar garnish, chimichurri sauce & microgreens salad	
COLORADO STRIPED BASS <small>GF H</small>	39	32 DRY AGED BISON TOMAHAWK RIBEYE FOR 2 <small>GF</small>	194.5		
Jerk marinated & baked in banana leaves, served with black beans, steamed white rice, mango salsa & crispy plantains		Local Anasazi pinto beans, sauteed corn, zucchini & squash with pimento & black cherry demi-glaze			
<i>substitute jerked & grilled local Luv Tempeh for a vegan plate</i>	24.5				
VEGAN LASAGNA <small>GF H</small>	23				
Zucchini, squash & eggplant noodles, portobello mushroom, roasted red bell peppers, spinach, vegan cheese, marinara sauce, side house salad					



A La Carte

STEAKS & MEATS	SAUCES	SIDE DISHES
SEARED USDA PRIME GRADE TENDERLOIN FILET* <small>GF H</small>	GLACIER BUTTER <small>GF</small>	1000 LAYER DUCK FAT POTATO <small>GF</small>
51	3	9.5
7 oz. Cut	Garlic, lemon, herbs, white wine, shallots, Dijon	Thinly sliced Yukon gold potato layered and baked in duck fat, then fried till golden and crispy
GRILLED U.S.D.A PRIME GRADE BEEF RIB EYE* <small>GF</small>	HORSERADISH CREAM SAUCE <small>GF</small>	BEER BATTERED ONION RINGS
54	3	9
12 oz. cut	Fresh prepared horseradish, sour cream, lemon, fresh herbs	Roasted garlic & rosemary aioli
ORGANIC SCOTTISH SALMON* <small>GF H</small>	CREAMY GREEN PEPPERCORN & BRANDY DEMI-GLACE <small>GF</small>	GREEN CHILE & BACON MAC ‘N’ CHEESE
19	3.5	11
Served with citrus butter and lemon	Green peppercorn infused sauce with red wine demi and cream	House made with mild Hatch green chili, served in cast iron
7 oz. skin-on cut	CHIMICHURRI SAUCE <small>GF H</small>	SAUTÉED GOURMET MUSHROOMS <small>GF</small>
<small>GF H</small>	3	9
SEARED #1 AHI TUNA STEAK*	Fresh vinegar and herb based sauce, great for grilled meats	SEASONAL VEGETABLES <small>GF H</small>
Served with soy, pickled ginger, wasabi and scallion salad - 6 oz. cut		7.5
<small>GF</small>		
*BROILED COLD WATER LOBSTER TAIL		
Served with butter and lemon		
6-8 Oz. tail		
<small>GF</small>	<small>H</small>	<small>GFR</small>
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 foodborne illness