

## Appetizers

**BAKED BRIE** <sup>GFR</sup> 19

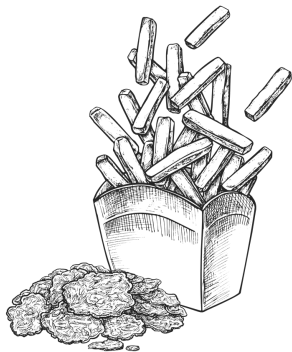
Hot honey, port infused cranberries, Marcona almonds, dates, grapes, crackers & grilled bread

**GLACIER JUMBO LUMP CRAB CAKES** 27

Maryland-style crab cakes, fried capers, lemon dressed microgreens, lemon caper remoulade, preserved lemon peel

**CRISPY CALAMARI** 12.5

Classic crispy fried calamari, lemon caper remoulade, cocktail sauce, fresh lemon



**TRUFFLE FRIES** 14

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

**DUCK RILLETTE** <sup>GFR</sup> 17

Chilled duck confit and herb terrine, port infused cranberries, cornichons, boozy cocktail onions, sweet drop peppers, grilled bread

**SEARED #1 AHI TUNA** <sup>GFR</sup> 28

Sesame crusted ahi tuna filet, wasabi, dipping sauce, pickled ginger, Thai slaw, crispy wonton

**CAJUN STEAK BITES** <sup>GFR</sup> 13.5

Seared blackened beef tenderloin tips, smokey roasted red bell pepper coulis, grilled garlic bread

**SOUP OF THE DAY** 7/11

*Cup/Bowl*

Ask your server about our fresh soup of the day

**PORK GREEN CHILI STEW** <sup>GFR H</sup>

Cup 9 / Bowl 12 / Bread Bowl 18

**CHIPS, SALSA & GUAC** <sup>GF H</sup> 9.5

*Add Queso Dip 6*

Zia restaurant style Nixtamal chips, salsa & guacamole

**CHICKEN WINGS** 18

Breaded and fried chicken wings tossed in your choice of: Buffalo, BBQ, Parmesan Garlic, Miners Spice (dry), or Asian Sesame  
Served with ranch dressing, celery & carrots

## Salads

**HOUSE SPRING GREENS SALAD** <sup>GF H</sup> 9.5/13.5

*Small/Large*

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

**CLASSIC CAESAR** <sup>GFR</sup> 12/15

*Small/Large*

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

**BLACK TEE SALAD** <sup>GFR</sup> 24.5

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

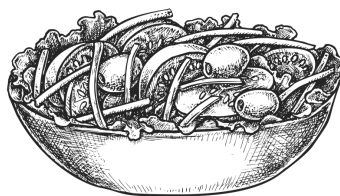
**CRAB LOUIS SALAD** <sup>GFR</sup> 23

Blue crab meat, asparagus, tomatoes, hard boiled egg, avocado, cucumber, scallions, black olives, 1000 island dressing

**WEDGE SALAD** <sup>GFR</sup> 11.5/15.5

*Small/Large*

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



**CRANBERRY WALNUT SALAD** <sup>GF N</sup> 12.5

Spring greens, iceberg lettuce, dried cranberries, toasted walnuts, blue cheese crumbles, apples, red onion, poppyseed dressing

**ADD TO ANY SALAD** \_\_\_\_\_

**GRILLED CHICKEN BREAST** <sup>GF</sup> 7

**GRILLED 4 OZ. FLAT IRON STEAK** <sup>GF</sup> 9

**SEARED & ROASTED ORGANIC 7 OZ. SALMON** <sup>GF</sup> 14

**SEARED #1 AHI TUNA** <sup>GF</sup> 19



## 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

<p><b>BLACKENED <sup>GFR</sup> CHICKEN SANDWICH</b> <b>15.5</b></p> <p>Blackened chicken breast, bacon, smoked tomato, toasted brioche bun, lettuce, tomato, onion, pepper jack cheese, roasted garlic &amp; herb mayonnaise, pickle</p>	<p><b>COWBOY <sup>GFR</sup> BURGER</b> <b>17</b></p> <p>8 oz. Certified Black Angus Chuck Beef<sup>®</sup>, brioche bun, lettuce, tomato, onion, crispy onion ring, cheddar cheese, bacon, BBQ sauce, pickle</p>	<p><b>CHICKEN <sup>GF H</sup> PAILLARD</b> <b>24</b></p> <p>Pan seared crispy chicken breast, cucumber, tomato &amp; white wine butter sauce</p>
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## Entrées

<p><b>GLACIER CHICKEN PICCATA <sup>GFR</sup></b> <b>29.5</b></p> <p>Crispy pan fried marinated chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce, Parmigiano Reggiano cheese</p>	<p><b>PJ SALMON PASTA <sup>GFR H</sup></b> <b>31</b></p> <p>Crispy skin salmon, capellini pasta, tomato, asparagus, mushrooms, basil &amp; white wine broth, Parmigiano Reggiano cheese, roasted garlic crouton</p>
<p><b>LOBSTER RAVIOLI</b> <b>41</b></p> <p>House made lobster ravioli with butternut squash &amp; roasted red bell pepper, served over tarragon cream sauce, smokey red pepper coulis, saffron twill</p>	<p><b>STUFFED WINTER ACORN SQUASH</b> <b>23</b></p> <p>½ Acorn squash filled with quinoa, spinach, dried cranberries, apples, toasted walnuts &amp; vegan creamy cashew maple sauce served with seasonal vegetables</p>
<p><b>CHICKEN PARMESAN</b> <b>24</b></p> <p>Breaded and fried 7oz chicken breast topped with marinara sauce, fresh mozzarella and parmesan cheese, served over herbed capellini pasta</p>	<p><b>PASTA BOLOGNESE <sup>GFR</sup></b> <b>26</b></p> <p>Linguini pasta topped with a classic Bolognese sauce consisting of ground beef &amp; pork simmered in a creamy tomato sauce, parmesan cheese &amp; grilled garlic bread</p>
<p><b>CHICKEN FRIED STEAK</b> <b>29</b></p> <p>Crispy pounded and breaded steak, served with roasted garlic mashers and topped with sausage country gravy</p>	<p><b>POMEGRANATE &amp; ROSEMARY GLAZED ORGANIC SCOTTISH SALMON</b> <b>34</b></p> <p>Pomegranate &amp; rosemary glazed organic Scottish Salmon, baked sweet potato, grilled asparagus, blood orange citrus salad</p>
<p><b>MINT &amp; PANKO CRUSTED COLORADO RACK OF LAMB</b> <b>51</b></p> <p>Mint &amp; panko crusted Colorado rack of lamb, roasted garlic mashers, glazed baby carrots, red wine demi glace, crispy potato curls</p>	

## A La Carte

STEAKS & MEATS	SAUCES	SIDE DISHES
<b>PRIME GRADE CENTER CUT FILLET</b> <b>54</b> <i>8 oz. cut</i>	<b>OSCAR STYLE</b> <b>19</b> <i>King crab &amp; bearnaise sauce</i>	<b>ROASTED GARLIC MASHERS <sup>GF</sup></b> <b>5</b>
<b>PRIME GRADE PETITE FILLET</b> <b>37</b> <i>5 oz. cut</i>	<b>GLACIER BUTTER <sup>GF</sup></b> <b>3</b> <i>Garlic, lemon, herbs, white wine, shallots, Dijon</i>	<b>BAKED SWEET POTATO</b> <b>6</b>
<b>PAN SEARED ORGANIC SCOTTISH SALMON</b> <b>21</b> <i>fresh lemon</i>	<b>HORSERADISH CREAM SAUCE <sup>GF</sup></b> <b>3</b> <i>Fresh prepared horseradish, sour cream, lemon, fresh herbs</i>	<b>ONION RINGS</b> <b>9</b>
<b>PRIME GRADE RIBEYE</b> <b>39 / 53</b> <i>10 oz. cut / 14 oz. cut</i>	<b>ORANGE CRANBERRY BUTTER</b> <b>3</b>	<b>GREEN CHILI &amp; BACON MAC</b> <b>12.5</b>
<b>SESAME CRUSTED SEARED #1 AHI TUNA</b> <b>24</b> <i>Soy, pickled ginger, wasabi</i>	<b>BRANDY PEPPERCORN DEMI-GLACE</b> <b>5</b>	<b>SAUTÉED LOCAL MUSHROOMS</b> <b>8</b>
<b>GRILLED CHICKEN BREAST</b> <b>9</b> <i>7 oz. cut</i>	<b>HOUSE RED WINE DEMI-GLACE</b> <b>4.5</b>	<b>GLAZED BABY CARROTS</b> <b>8.5</b>
	<b>BÉARNAISE SAUCE</b> <b>5</b>	<b>SEASONAL VEGETABLES</b> <b>6</b>
		<b>GRILLED ASPARAGUS</b> <b>8</b>
		<b>CREAMED SPINACH</b> <b>6.5</b>

GF Gluten Free    H Healthy Choice    GFR Gluten Free Upon Request    N Contains Nuts

\*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