

PROSPECTOR

• AT GLACIER •

APRÈS SKI



**\$2 OFF ALL COCKTAILS,
BEER AND WINE**

FRENCH ONION SOUP | \$8

House French onion soup topped with croutons,
provolone & gruyere, herbs

**SUNDRIED TOMATO BUTTER
SHRIMP & MUSSELS SCAMPI | \$16**

Jumbo shrimp & mussels sauteed in our
sundried tomato compound butter,
dressed arugula & fennel, parmesan

STROMBOLI | \$15

House dough rolled with pepperoni, soppressetta,
cheese, roasted garlic & parmesan, baked in our
brick oven served with marinara sauce

SMOKED SALMON DIP | \$13

Cured smoked salmon in a rich cream cheese dip,
crispy capers, red pepper chimichurri, served
with grilled bread & crackers

WILD MUSHROOM BOWL | \$14

Sauteed mix mushrooms served over
herbed capellini pasta, parmesan, dressed
arugula & fennel

HOUSE BREADSTICKS | \$9

Roasted garlic, herbs, parmesan, marinara
sauce, red pepper chimichurri

LOBSTER MAC | \$23

Mascarpone, white cheddar & smoked
gouda mac & cheese with lobster meat,
lobster claw, bacon & bread crumb topping

**SMOKED BABY BACK
RIBS ½ RACK | \$14.50**

Served with creamy coleslaw & house
Carolina style BBQ

