

Appetizers

WHITEFISH & WATERMELON CEVICHE ^{GF H} 16

Fresh whitefish cooked in lime juice with watermelon, red onion, tomato, cucumber, avocado & cilantro served with Zia Nixtomal chips

GLACIER JUMBO LUMP CRAB CAKES 29

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

CRISPY COCONUT SHRIMP 11

(8) Crispy fried coconut breaded shrimp, served with dynamite dressed slaw & sweet chili sauce

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

TRUFFLE FRIES 14

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

BURRATA & ROASTED VEGETABLES ^{GFR H} 21.5

Fresh burrata served with chilled roasted & grilled zucchini, squash, asparagus, eggplant, roasted red bell peppers, cherry tomatoes, served with a chimichurri sauce & pita bread

TUNA POKE ^{GF H} 23

Raw Ahi tuna tossed in poke sauce with avocado & mango, served over slaw, marinated cucumber, carrot, scallion, crispy wonton chips

CHIPS, SALSA & GUAC ^{GF H} 10.5

Add Queso Dip 6

Zia restaurant style Nixtamal chips, salsa & guacamole

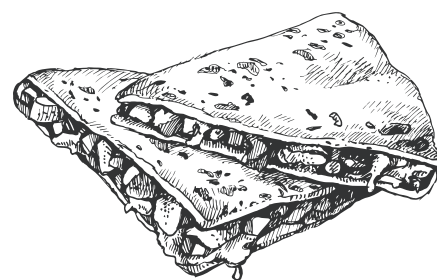
SOUP OF THE DAY 7/11

Cup/Bowl

Ask your server about our fresh soup of the day

CHICKEN & CHEESE QUESADILLA 13

Grilled marinated cilantro lime chicken, house cheese mix with onion, cilantro, & scallions, flour tortilla, salsa, guacamole & sour cream



Salads

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

Small/Large

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

CLASSIC CAESAR ^{GFR} 12/15

Small/Large

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

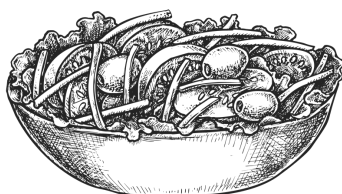
CITRUS GRILLED STEAK OR SALMON SALAD ^{GFR H} 27

Grilled 8oz flat iron steak or roasted organic Scottish salmon served over romaine & butter lettuce, red onion, orange segments, strawberries, Marcona almonds, blue cheese crumbles, roasted shallot & herb dressing & crispy onions

WEDGE SALAD ^{GFR} 11.5/15.5

Small/Large

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



BRUSSEL & CRANBERRY CAESAR ^{GF H} 12.5

Shaved brussel sprouts, dried cranberries, Caesar dressing, Parmesan crisp, Marcona almonds

CHICKEN OR TUNA SALAD 14.5

Small/Large

House chicken or albacore tuna salad served over dressed greens with red wine vinaigrette, Parmesan & crispy grains

BURRATA & MELLON CAPRESE SALAD ^{GFR H} 14/18

Small/Large

Fresh creamy center burrata cheese, melon, tomato, basil, arugula, balsamic gastrique, roasted shallot & herb dressing

ADD TO ANY SALAD _____

GRILLED CHICKEN BREAST ^{GF} 7

GRILLED 8 OZ. FLAT IRON STEAK ^{GF} 14

SEARED & ROASTED ORGANIC 7 OZ. SALMON ^{GF} 14

SEARED AHI TUNA ^{GF} 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

COWBOY BURGER ^{GFR} 17

8 oz. Certified Black Angus Chuck Beef®, brioche bun, lettuce, tomato, onion, crispy onion ring, cheddar cheese, bacon, BBQ sauce, pickle & your choice of side

BLACKENED CHICKEN & ROASTED VEGETABLE WRAP ^H 14.5

Blackened chicken breast, roasted vegetables, tomato, greens, feta, creamy balsamic dressing, flour tortilla, served with a pickle spear & your choice of side

CHICKEN PAILLARD ^{GF H} 24

Pan seared crispy chicken breast, cucumber, tomato & white wine butter sauce & your choice of side

Entrées

GLACIER CHICKEN PICCATA ^{GFR} 29.5

Crispy pan fried marinated chicken breast, wilted spinach, linguine pasta, lemon-caper pan sauce, Parmigiano Reggiano cheese

PORK CUTLET MARSALA 24.5

Pounded & breaded crispy pork loin cutlet, served with fingerling potatoes & asparagus, topped with a rich mushroom & marsala sauce

SOUTHWEST PORTOBELLO ^{GF H V} 23

Southwest marinated & grilled portobello mushroom, local Adobe Milling Anasazi beans, roasted tomato & chipotle broth, crispy plantains, mild & sweet tri pepper salad

RIBEYE AU POIVRE 57

Pan seared tri colored pepper crusted 14 oz prime grade ribeye topped with a creamy peppercorn brandy demi glace, roasted fingerling potatoes, asparagus, crispy onions

STEAK TAMPENQUENA ^{GFR H} 24.5

Grilled carne asada, sautéed shrimp peppers & onions topped with melted cheese served with Adobe Milling Anasazi beans, crispy plantains, guacamole & flour tortillas

PETITE FILLET & FRITES 50

6oz pan seared beef tenderloin fillet served with truffle fries and choice of cowboy butter or brandy peppercorn demi finished with crispy leeks

BBQ SHRIMP & SCALLOPS ^{GF H} 37.5

Grilled and glazed bacon wrapped shrimp & scallops served with grilled pineapple & fried rice

SWEET SOY & SESAME SALMON ^{H V} 34.5

Seared organic Scottish salmon glazed with sesame seeds and sweet soy, fried rice, seared baby bok choy, green curry coconut sauce, scallions

SALMON & VEGETABLES ^{GF H} 26

Pan seared & roasted crispy skin Organic Scottish Salmon served with sautéed seasonal vegetables, topped with cowboy butter or just fresh lemon finished with crispy leeks

