

## Appetizers

**WHITEFISH & WATERMELON CEVICHE** <sup>GF H</sup> 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** <sup>GFR H</sup> 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** <sup>GF H</sup> 23

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

**CHIPS, SALSA & GUAC** <sup>GF H</sup> 10.5

Add Queso Dip 6

Zia restaurant style Nixtamal chips, salsa & guacamole

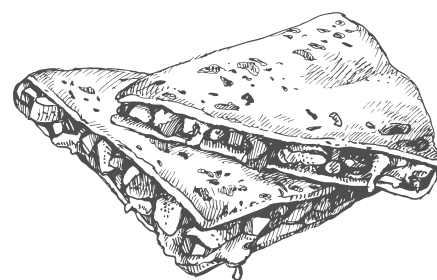
**SOUP OF THE DAY** 7/11

Cup/Bowl

Ask your server about our fresh soup of the day

**CHICKEN & CHEESE QUESADILLA** 13

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



## 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, Parmesan crisp

**BURRATA & MELON CAPRESE SALAD** <sup>GF H</sup> 14/18

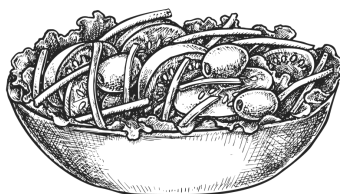
Small/Large

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



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

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

GRILLED 8 OZ. FLAT IRON STEAK <sup>GF</sup> 14

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

SEARED AHI TUNA <sup>GF</sup> 12.5

## 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** <sup>GFR</sup> 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** <sup>H</sup> 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** <sup>GF H</sup> 24

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

## Entrées

**GLACIER CHICKEN PICCATA** <sup>GFR</sup> 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** <sup>GF H V</sup> 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** <sup>GFR H</sup> 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 FILET & FRITES** 47.5

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

**BBQ SHRIMP & SCALLOPS** <sup>GF H</sup> 37.5

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

**SWEET SOY & SESAME SALMON** <sup>H V</sup> 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** <sup>GF H</sup> 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



\*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