

Appetizers

TRUFFLE FRIES 14

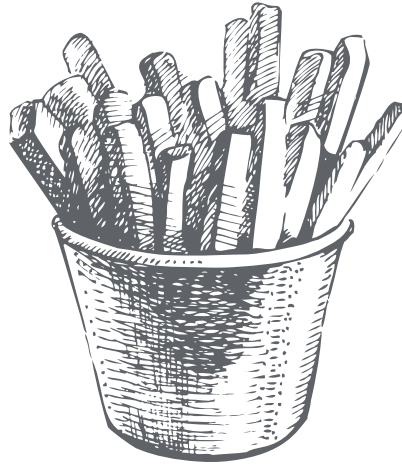
Large portion of beer battered fries tossed with truffle salt, truffle oil, Parmigiano Reggiano cheese & fresh herbs, served with house aioli

CHICKEN & CHEESE QUESADILLA 16

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

CHICKEN WINGS 19

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



SEARED TUNA PLATTER GFR H 26

Sesame crusted Ahi tuna, wasabi, soy, ginger, seaweed salad, and dynamite slaw.

CRISPY COCONUT SHRIMP 14

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

SOUP OF THE DAY 7/11

Cup/Bowl

Ask your server about our fresh soup of the day

CHIPS, SALSA & GUAC GFR H 11

Add Queso Dip 6

Zia restaurant style Nixtamal chips, salsa & guacamole

SOUTHEAST ASIAN SWEET AND STICKY PORK BELLY GF

17.5

Marinated, sous vide, and grilled pork belly glazed in a sweet sticky sauce served char Siu style sliced and served over warm sushi rice with sesame seeds, ginger, and scallions

Salads

HOUSE SPRING GFR H 9.5/13.5 GREENS SALAD

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

WEDGE SALAD GFR 11.5/15.5

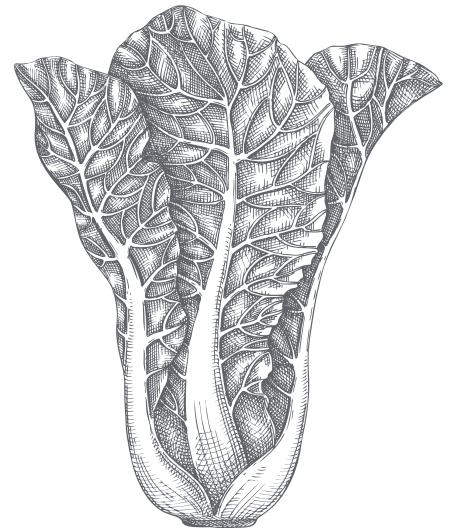
Small/Large

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

CRAN-APPLE WALNUT GFR 17/21 BACON AND BRIE SALAD

Small/Large

Diced green apple, candied walnuts, dried cranberries, bacon, red onion, and brie over baby spinach and mixed greens tossed in poppyseed vinaigrette.



ADD TO ANY SALAD _____

GRILLED CHICKEN BREAST GF 8

GRILLED 8 OZ. FLAT IRON STEAK GF 15

SEARED & ROASTED GF ORGANIC 7 OZ. SALMON 16

SEARED AHI TUNA GF 14

**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*

*** The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.*

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

BACON GLACIER BURGER ^{GFR}

19

8oz. certified Black Angus chuck beef, brioche bun, white cheddar cheese, house made steak sauce, bacon, and crispy onion. Served with lettuce, tomato, onion, and pickle.

CHICKEN PAILLARD ^{GF H}

25

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

Entrées



BERBERE BROWN SUGAR GLAZED ^{GF H} 37
SALMON

Berberé seasoned salmon seared and glazed with a brown sugar sauce. Served over sautéed spinach with apples and crispy pork belly, and roasted spaghetti squash

RIBEYE AU POIVRE ^{GFR} 59

Pan seared tri colored pepper crusted 14 oz prime grade ribeye topped with a creamy peppercorn brandy demi glace, roasted garlic mashed potatoes, asparagus, crispy onions
Add sauteed mushrooms +9

SALMON & VEGETABLES ^{GF H} 28

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

SCALLOPS WITH RISOTTO ^{GF} 44

Seared scallops, with green chili risotto, grilled broccolini, crispy pork belly, and passion fruit beurre blanc.

PETITE FILET & FRITES 49

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

SURF & TURF ^{GF} 35

Grilled 8 oz flat iron steak topped with 3 jumbo shrimp, scampi sauce, red pepper coulis, roasted garlic mashed potatoes, glazed baby carrots

GLACIER CHICKEN PICCATA ^{GFR} 30

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

MUSHROOM ORZO PASTA 24

Orzo pasta tossed in a creamy parmesan sauce with mushrooms and roasted tomato and topped with sauteed mushrooms and crispy leeks.

BACON & GREEN CHILI MAC & CHEESE 14

Applewood smoked bacon, house cheese sauce, roasted hatch green chili, elbow macaroni pasta, topped with parmesan