

---

## Appetizers

---

### ROASTED BONE MARROW <sup>GFR</sup>

18

Classic roasted bone marrow topped with our bone marrow butter, caramelized mushrooms, pink peppercorns & herbs served with mushroom “pate” & grilled bread

### CRISPY CALAMARI <sup>GF</sup>

13.5

Gluten free fried crispy calamari, served with our lemon caper remoulade & Korean gochugaru aioli

### KOREAN SPICED CAULIFLOWER BITES <sup>GF</sup>

12.5

Gluten free fried, sweet & tangy glazed crispy cauliflower, served with Korean gochugaru aioli

### COCONUT CURRY BRUSSELS SPROUTS <sup>GF H N</sup>

13

Cast Iron roasted brussel sprouts, coconut curry sauce, roasted peanuts, scallion

### MARINATED OLIVES & FETA <sup>GFR H</sup>

14.5

Marinated Mediterranean olives, herb feta cheese, pickled vegetables, quick marinated cucumber, pita bread

---

## Soups & Salads

---

### SOUP DU JOUR

7 / 11

### LOBSTER & CRAB BISQUE

16

Creamy lobster & crab soup, topped with warm lobster & crab, puff pastry “crouton”, chive oil

### WINTER CAESAR SALAD <sup>GFR</sup>

13 / 17

Baby romaine & winter greens, parmesan, roasted garlic croutons, crispy prosciutto, dried figs, Caesar dressing, parsnip crisps

### HOUSE GREENS SALAD <sup>GF H</sup>

9 / 14

Spring greens, crispy ancient grains, parmesan cheese and choice of dressing  
Red wine vinaigrette, ranch, blue cheese or poppyseed dressing

### APPLE, BRIE & CRANBERRY SALAD <sup>GF H</sup>

12.5 / 16.5

Green apples, candied walnuts, dried cranberries, bacon, red onion & brie served over baby spinach and winter greens tossed in a poppyseed dressing

*Add grilled Chicken Breast 7 or Roasted Salmon 16*

---

## Entrées

---

### SAFRON LOBSTER RISOTTO & SEARED SCALLOPS <sup>GF H</sup>

47

Passionfruit beurre blanc, roasted tomato, asparagus, preserved lemon

### GREEN CHILI ALASKAN HALIBUT <sup>GF H</sup>

39

pancetta, white bean, spinach & tomato ragout, chipotle & roasted red pepper coulis, fried basil, chive oil

### PRIME GRADE RIBEYE AU POIVRE <sup>GFR</sup>

67

Pan seared tri-colored pepper crusted 14 oz USDA prime grade ribeye, peppercorn brandy demi glace, roasted garlic mashed potatoes, grilled broccolini, crispy onions

*Add sautéed mushrooms +6.5*

### BACON & BLUE CHEESE FILLET <sup>GFR</sup>

42.5

Bacon wrapped pan seared 8oz fillet, blue cheese demi, roasted garlic mashed potatoes, grilled asparagus, crispy onions

### AUTUMN SPAGHETTI SQUASH <sup>GF H VGR</sup>

24

Berberé roasted spaghetti squash, quinoa, sautéed spinach with apple, orange cranberry sauce butter sauce, maple roasted pecan, crispy brussels sprout chips

### ROASTED LEMON & DILL SALMON <sup>GF H</sup>

32.5

Organic Scottish Salmon with lemon & dill, roasted Autumn root vegetables, wilted spinach, cranberry compound butter

### GLACIER CHICKEN PICCATA <sup>GFR</sup>

29

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

### GLACIER BACON BURGER <sup>GFR</sup>

18.5

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 and your choice of fries, sweets, side salad or coleslaw

*(sub chicken upon request)*