

MENU

APPETIZERS

ESCARGOT EN CROUTE

16.5

French snails baked in a garlic butter sauce topped with crispy golden puff pastry, lemon, herbs

CHAR SIU PORK BELLY GF

17

Sushi rice, scallions, pickled ginger, chicharrones, dressed cucumber

SHRIMP, SCALLOP & LOBSTER CORN DOGS

37

Six petite hand dipped & fried "corn dogs" filled with lobster, shrimp & scallops, served with grilled lemon, Old Bay aioli

ROASTED ITALIAN ARTICHOKE HEARTS GFR H

21

Olive oil, lemon, herbs, garlic, shallots, white wine, panko

HUMMUS PLATE GFR H

18

Toasted pine nut, olive oil, carrot, celery, pita chips, marinated olives, feta

CHICHARRONES GF

14.5

House chicharron, Miners spice, lime, roasted corn salad, cilantro, salsa verde

SOUPS & SALADS

SOUP DU JOUR

7 / 11

WEDGE

15 / 19

Iceberg, herb buttermilk ranch dressing, Maytag blue cheese crumbles, Roma tomato, applewood smoked bacon, crispy onion

CASSIDY'S CAESAR GFR

14 / 18

Baby romaine, Parmesan, crouton, house Caesar dressing, roasted Roma tomatoes, crispy poblano strips

HOUSE GREENS SALAD GF H

9 / 14

Spring greens, crispy ancient grains, Parmesan cheese and choice of dressing: red wine vinaigrette, ranch, blue cheese or poppyseed dressing

COMPRESSED WATERMELON, CUCUMBER & FETA SALAD GF H VGR

16

Raspberry marinated watermelon, dressed cucumber, dehydrated carrot, sesame dressing, micro greens, pickled watermelon radish, avocado

SMALL PLATES

MISO BUTTER FISH GFR H

34

Roasted miso/sake marinated black cod, yuzu butter, sweet soy, dressed cucumber, pomegranate, salted edamame, crispy bean tread, cilantro, scallion

TOGARASHI SEARED AHI TUNA GF H

29

#1 sushi-grade Ahi tuna, seaweed salad, Napa cabbage, wasabi, pickled ginger, ponzu, scallion

SMOKED RUBY RED TROUT GFR H

21

House cured and smoked, herb cream cheese, fried capers, preserved lemon, crouton, Old Bay aioli

BLACKENED SHRIMP & FRIED GREEN TOMATOES

24.5

Roasted corn & black bean salad, chipotle salsa, crispy tortilla strips, Southwest vinaigrette

TEMPURA VEGETABLES

17.5

Kabocha Squash, zucchini, mushroom, asparagus, carrot, sweet potato, lemon garlic aioli, dumpling sauce

MENU

ENTRÉES

MOUNTAIN & FIELD GF H
59

Ancho chili dusted Rocky Mountain Elk Tenderloin with a brandy peppercorn demi glace & coffee crusted bison tenderloin with a choke cherry demi glace served along with duck fat fondant Yukon gold potato, Parmesan crusted broccolini, dehydrated carrot

JAMES RANCH NY STRIP STEAK & FRITES GF
51

Amaretto butter sautéed mushrooms, crispy Parmesan & truffle shoestring potato nest, glazed baby carrots, peppercorn brandy demi glace

SURF & TURF FILLET OSCAR GFR
67

8 oz center cut fillet of beef pan seared & topped with jumbo lump crab meat, chipotle hollandaise sauce served with duck fat fondant Yukon gold potato, glazed baby carrots

GREEN CHILI DUSTED RUBY RED TROUT GF H
34.5

Cheesy green chili polenta, roasted Roma tomatoes, asparagus, lime cilantro butter, lime supremes & micro greens salad

SOUTHWEST BLACK BEAN & QUINOA BUDDHA BOWL GFR V VGR
21

Roasted corn, avocado, roasted Roma tomato, pickled watermelon radish, green chili, pepitas, pepper jack cheese, crispy poblano strips, Southwest vinaigrette, tortilla strips
Add on proteins: grilled or crispy chicken, 8 oz flat iron steak, (3) jumbo shrimp, seared tuna

TERIYAKI GLAZED ORGANIC SCOTTISH SALMON GF H
39

Sushi rice & quinoa pilaf, asparagus, dynamite slaw, crispy bean threads, scallions, pickled ginger, sesame sauce

GLACIER AIRLINE CHICKEN PICCATA GFR
34

Caper & lemon piccata sauce, linguine, spinach, artichoke heart, Parmesan

GLACIER BACON 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, pickle and your choice of fries, sweets, side salad or coleslaw (Sub chicken upon request)

À LA CARTE

PROTEINS

16 oz USDA Prime Grade Ribeye Steak	58
7 oz Center Cut Beef Tenderloin Fillet	49
8 oz Airline Chicken Breast	21
5 Jumbo Sautéed Shrimp	19
7 oz Roasted Organic Scottish Salmon	26
Marinated & Roasted Local Luv Tempeh V	12

SIDES

Green Chili Bacon Mac & Cheese	12
Roasted Local Fields to Plate Carrots	9
Parmesan Crusted Broccolini	7
Jumbo Asparagus	9
Sautéed Mushrooms	8
Fondant Potato	8
Green Chili Polenta	7

SAUCES

Compound Cowboy Butter	3.5
Chokecherry Demi Glace	4
Brandy & Green Peppercorn Demi Glace	4
Yuzu Butter	3.5
Chipotle Hollandaise Sauce	5
Blue Cheese Crust	8

GF Gluten Free H Healthy Choice GFR Gluten Free Upon Request N Contains Nuts VGR Vegan Upon Request

*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.