

MENU

APPETIZERS

ESCARGOT EN CROUTE

16.5

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

MEDITERRANEAN PESTO & RICOTTA FLATBREAD

15.5  H VGR

Pesto, artichoke, ricotta, roasted red bell pepper puree, prosciutto, arugula, olive oil, balsamic glaze

FRIED BRUSSELS SPROUTS

14.5 GF

Lemon pomegranate reduction, candied orange peel, toasted pine nuts

FRITO MISTO

17

Battered and fried, shrimp, clams, calamari, cuttlefish and assorted vegetables, served with a warm marinara sauce and a Creole style remoulade

SOUPS & SALADS

SOUP DU JOUR

7/11

WEDGE SALAD

15/19

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

CASSIDY'S CAESAR

14/18 ^{GF} R

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

HOUSE GREENS SALAD

9/14 ^{GF} H 

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

FENNEL WALNUT SALAD

14/18  N H VGR

Shaved fennel, candied walnuts, apple, Manchego, spring green, arugula, raspberry vinaigrette & crispy leeks

SMALL PLATES

MISO BUTTER FISH

34 ^{GF} R H

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

LOBSTER MASHED

46 GF

Lobster tail meat served broiled over roasted garlic mashers, garlic butter, chives, Parmesan & sour cream

BROWN BUTTER SAGE GNOCCHI

24  VGR H

Tender potato pasta seared in a sage beurre noisette, roasted acorn squash, pickled fennel, Manchego, charred leeks & crispy sage

MENU

ENTRÉES

JAMES RANCH NY STRIP STEAK & FRITES

51 GF

Grass-fed & finished local James Ranch NY Strip Steak, Amaretto butter sautéed mushrooms, crispy Parmesan truffle fries, glazed baby carrots, peppercorn brandy demi glace

FILLET OF BEEF

61

8oz center cut fillet of beef tenderloin pan seared, served with roasted poblano butter smashed sweet potato & bacon brown sugar Brussels sprouts with dried cranberries

HATCH GREEN CHILI DUSTED HALIBUT

46 GF H

Cannellini bean, spinach, bacon & tomato ragout, crispy leeks, roasted red bell pepper puree, sherry vinegar coulis

FALL MUSHROOM RISOTTO

23 GF H

Blistered tomato, pickled fennel, charred leek, Parmesan

ORGANIC AUTUMN HARVEST SALMON BOWL

37 GF H

Pan seared Organic Scottish salmon, roasted acorn squash, spinach, apple, quinoa, pepitas, cranberries, maple mustard vinaigrette

GLACIER CHICKEN PICCATA

34 GFR

Caper & lemon piccata sauce, linguine, spinach, Parmesan

GLACIER BACON BURGER

19 GFR

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 substitute chicken breast upon request

À LA CARTE

PROTEINS

16 oz USDA Prime Grade Ribeye Steak	58
8 oz Center Cut Beef Tenderloin Fillet	49
8 oz Flat Iron Steak	27
5 Jumbo Sautéed Shrimp	19
7 oz Roasted Organic Scottish Salmon	26

SIDES

Green Chili Bacon Mac & Cheese	12
Roasted Local Carrots	9
Jumbo Asparagus	9
Sautéed Mushrooms	8
Roasted Garlic Mashed Potatoes	7

SAUCES

Compound Cowboy Butter	3.5
Brandy & Green Peppercorn Demi Glace	4
Blue Cheese Crust	6