

Raw Bar

Maki

market price

Hamachi \$18

serrano chili, aioli and ponzu *

Carpaccio \$16

wagyu, truffle, potato and pecorino romano *

Blue Fin Tuna \$21

togarashi, sesame and sriracha aioli *

Soup

Soup Du Jour \$10

Miso Crab \$12

Apéritif

Osetra \$35

quails egg potato chip *

Salad

House \$12

white balsamic vinaigrette *

Foie Gras \$8

cotton candy and corn nuts *

Caesar \$8

lemon-anchovy dressing

Rockefeller \$12

spinach, béchamel, pernod *

Au Gratin \$12

grilled romaine, confit capers

Seafood Cocktail \$50

lobster, crab, shrimp and oysters *

Glacier Wedge \$10

bacon, chive, glacier bleu cheese *

Fish

Daily Catch \$38

lemon beurre blanc
choice of two sides *

King Salmon \$36

lemon-thyme beurre blanc
choice of two sides *

Rainbow Trout \$36

pretzel, asparagus tips
and stone ground mustard

Alaskan Butterfish \$38

misoyaki,
edamame and sticky rice *

* indicated items that are featured gluten free
~ the FDA advises that consuming raw or undercooked meat, eggs, poultry or seafood
increases your risk of foodborne illness, these items are indicated by ^ ~

Grilled

Tomahawk for Two \$125

one hour cook time
choice of two sides ^*

10oz Duroc Pork Chop \$48

salsa verde cruda
choice of two sides ^*

14oz New York Strip \$52

maître d' butter
choice of two sides ^*

Statler Chicken Breast \$32

chimichurri
choice of two sides *

8oz Filet Mignon \$46

port wine demi
choice of two sides ^*

8oz Bison Hanger Steak \$48

bleu cheese and toasted walnut
choice of two sides ^*

Entrees

Venison Ragu \$38

pecorino romano
and rigatoni

Montana Lamb \$40

cumin crust, sous vide carrot
and white polenta ^*

Rocky Mountain Elk \$52

mushroom duxelles, prosciutto
and puff pastry ^

Cajun Alfredo \$42

wagyu tenderloin, wild gulf shrimp,
andouille sausage and organic sweet peppers

Lobster Fra Diavolo \$60

maine lobster, arbol chili,
house marinara and linguini

Cordon Bleu \$28

chicken milanese, glacier bleu cheese,
prosciutto, asparagus tips and dijon *

Sides

House Salad

Caesar Salad

Mashed Potatoes

Sticky Rice

Baked Potato

Sweet Potato Fries

French Fries

Sautéed Mushrooms

Macaroni and Cheese

Grilled Asparagus

Sautéed Spinach

Steamed Broccoli

Brussels Sprouts

Roasted Vegetables

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