

## Cold Bar

### Maki

market price ^

### Oysters \$24

half dozen \*^

### Cocktail Trio \$52

king crab, wild prawns and oysters ^

### Hamachi \$18

serrano chili, aioli, ponzu, micro herbs \*^

## Soup

### Soup Du Jour \$10

### Iron Horse Chili \* \$9

## Apéritif

## Salad

### Caviar \$18

fried egg yolk, crème fraiche

### House \$12

white balsamic vinaigrette \*

### Tempura \$14

assorted vegetables and ginger-soy

### Caesar \$8

lemon-anchovy dressing

### Fried Oysters \$16

cajun remoulade and lemon

### Au Gratin \$12

grilled romaine, confit capers \*

### Foie Gras \$16

cotton candy and corn nut

### 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

## 14oz New York Strip \$64

maitre d' butter  
choice of two sides ^\*

## 10oz Duroc Pork Chop \$48

salsa verde cruda  
choice of two sides ^\*

## 8oz Filet Mignon \$56

port wine demi  
choice of two sides ^\*

## Statler Chicken Breast \$32

chimichurri  
choice of two sides \*

## 22oz Cowboy Steak \$84

bacon wrapped jalapeno  
choice of one side ^\*

## Montana Burger \$28

caramelized onions, bacon, blue cheese, sage aioli  
choice of two sides ^

# Entrees

## Venison Soba \$36

summer squash, sweet pepper, spring onion,  
and ginger katsu yaki sauce

## Bison Hanger \$48

glacier bleu cheese, toasted walnut,  
chimichurri and pommes purée ^\*

## Burrata Chicken \$28

burrata, chicken parmesan  
and garlic tomato linguine

## Wellington \$62

rocky mountain elk,  
mushroom, proscuitto and puff pastry ^

## Seafood Curry \$54

crab, shrimp, lobster, coconut, mushroom,  
tomato, wonton, thai curry and lime scented rice

## Shrimp and Grits \$32

wild gulf prawns, white cheddar grits,  
andouille sausage, jalapeno and chipotle crisp \*

# 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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## Chef's Features

<b><i>Soup du Jour</i></b> Clam Chowder	<b>\$10</b>
<b><i>Maki</i></b> Julz Maki Roll – bluefin tuna, mango, avocado, jalapeño, mango aioli, topped with tuna, green onion and mango aioli	<b>\$28</b>
<b><i>Oysters</i></b> Triple Bogey Oysters, Mobjack Bay, Virginia. *	<b>\$24</b>
<b><i>Special</i></b> Prime Rib - choice of two sides	<b>\$48</b>
<b><i>Daily Catch</i></b> Alaskan Halibut *	<b>\$38</b>
<b><i>Daily Scoop</i></b> Espresso *	<b>\$9</b>

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