

Soup and Salad

French Onion \$9

garlic crostini and aged provolone

Iron Horse Chili \$9

red onion, sour cream
and tillamook cheddar *

House Salad \$10

market greens, onion, tomato, cucumber, feta cheese,
sunflower seeds and white balsamic vinaigrette *

Caesar Salad \$8

tender hearts of romaine, garlic croutons,
parmesan reggiano, lemon and anchovy dressing

Bacon and Blue Wedge \$10

glacier blue cheese, pepper bacon, chives,
heirloom cherry tomato, and gorgonzola dressing *

Waldorf Salad \$12

washington honey crisp apple, celery, toasted walnuts,
honey yogurt dressing and market greens *

Salt Roasted Beets \$12

chevre mousse, toasted pistachios,
orange segments and huckleberry-sherry vinaigrette *

Appetizers

Tempura Vegetables \$10

chili tahini and ginger-soy dipping sauce

Acorn Squash and Burrata \$16

honey roasted acorn squash, candied cranberry,
spiced pecans, smoked maple syrup and sweet potato chips *

Shrimp Cocktail \$17

old bay, chive, cocktail sauce and lemon *

Amberjack Sashimi \$14

cranberry ponzu, gochujang aioli,
and serrano chili *

Crab Cakes \$18

champagne béarnaise,
organic greens and lemon

Ribeye Nachos \$16

ribeye, black beans, sharp cheddar, jalapeno,
salsa, sour cream and guacamole *

* 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 ^ ~

Entrees

Shrimp Pad Thai \$28

peanuts, bean sprouts, spring onion,
tofu, cilantro and lime *

Rainbow Trout \$32

pretzel crusted, grilled asparagus
and stone ground mustard beurre blanc

Mallard Duck \$32

confit duck leg, tempura delicata squash,
mole rojo and sweet potato chips

Rocky Mountain Elk \$40

wild mushroom ravioli, madeira cream sauce
and elk tenderloin ^

Wagyu Beef Ramen \$30

poached egg, japanese bone broth,
spring onion and enoki mushrooms

Montana Burger \$18

montrail farms bison patty, caramelized onion,
pepper bacon and tillamook white cheddar ^

Ala Carte

includes your choice of two sides

Fish of the Day \$34

lemon butter *^

King Salmon \$34

lemon-thyme beurre blanc *^

Roasted Hen \$28

chicken jus *

6oz Filet Mignon \$38

garlic-herb demi *^

12oz New York Striploin \$42

bone marrow butter *^

16oz Wagyu Ribeye \$52

champagne bearnaise *^

Additional Sides

\$8 each

Caesar Salad

French Fries

Macaroni and Cheese

Fall Squash

Sautéed Spinach

Brussel Sprouts

Mashed Potatoes

Jasmine Rice

Forest Mushrooms

Grilled Asparagus

Steamed Broccoli

Roasted Vegetables

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