

Soup and Salad

***Soup du Jour* \$9**

***Iron Horse Chili* \$9**

red onion, sharp cheddar and sour cream *

***House Salad* \$12**

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

***Baby Iceberg Wedge* \$10**

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

***Grilled Romaine Au Gratin* \$12**

reggiano parmesan, capers, lemon
and anchovy dressing *

***Roasted Beet Salad* \$12**

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

***Cobb Salad* \$14**

smoked trout, hens egg, blue cheese, bacon,
tomato, avocado, romaine lettuce and red wine vinaigrette *

Appetizers

***Asparagus Fries* \$12**

parmesan and lemon aioli

***Shrimp Cocktail* \$19**

old bay, chive, cocktail sauce and lemon *

***Crab Cakes* \$20**

market greens, crab shack sauce and old bay bread crumbs

***Truffle Togarashi Edamame* \$12**

organic soy beans, sea salt,
japanese togarashi spice and winter truffle *

***Ribeye Nachos* \$18**

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

Sandwiches

all sandwiches and wraps are served with the choice of one side:
apple wedges, cottage cheese, cup of soup, french fries, house salad, onion rings or sweet potato fries

Avocado Tartine \$12

wheat montana whole grain toast,
hass avocado and poached hens egg

Fish Tacos \$18

blackened fish of the day, cabbage,
chipotle aioli and organic corn tortillas *

Iron Horse Club \$14

turkey, ham, bacon, lettuce,
tomato and cheddar cheese

Reuben \$16

marbled rye, bison pastrami,
swiss cheese, sauerkraut and 1,000 island

Montana Burger \$22

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

Bowls

Mediterranean Bowl \$22

orzo, organic arugula, hummus, feta cheese,
kalamata olives, pickled peppers, onion,
tomato and yogurt-basil tzatziki

Chilled Vermicelli Bowl \$28

rice noodles, romaine lettuce, daikon, scallions,
radish, lemon grass, shrimp and sweet chili sauce *

Mango Crab Bowl \$34

blue crab, market greens, avocado,
mango salsa, jalapeno and chipotle aioli *

Sushi Bowl \$28

tuna, avocado, cucumber, carrot, edamame,
sushi rice, market greens and sriracha aioli *

Cajun Chicken Bowl \$26

blackened chicken, corn, black beans, tomato,
avocado, cilantro, corn chips
and romaine lettuce dressed in roasted poblano ranch *

Peruvian Bowl \$32

hanger steak, quinoa, arugula, roasted red peppers,
grilled scallion, cilantro, ponzu and chimi churri

* 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 ~