

# Starters

## French Onion Soup \$12

garlic croutons,  
smoked gouda  
and fried sweet onions

## 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 and lemon

## Glacier Blue Wedge \$10

tomato, bacon,  
gorgonzola dressing  
and chives \*

## Apple Pecan Salad \$12

market greens, washington apple, candied pecan,  
red onion, bacon, glacier blue cheese,  
dressed in honey-balsamic dressing \*

## Grilled Romaine Au Gratin \$12

reggiano parmesan,  
capers, lemon  
and anchovy dressing \*

# Ocean

## Maki Du Jour \$MP

pickled ginger and wasabi

## Hamachi Sashimi \$18

aïoli, jalapeno, mizuna and ponzu \*

## King Salmon \$34

lemon-thyme beurre blanc,  
choice of two sides ^\*

## Daily Catch \$36

lemon-thyme beurre blanc,  
choice of two sides ^\*

## Alaskan Butterfish \$38

miso, bean sprouts,  
edamame salad  
and sticky rice \*

## Rainbow Trout \$36

pretzel crusted,  
grilled asparagus, pommes purée  
and stone ground mustard beurre blanc

# Additions

## Grilled Chicken \$8

Shrimp \$16

Petite Filet \$24

## Osetra Caviar \$40

Foie Gras \$28

King Salmon \$18

\* 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 ^ ~

# Farm

## 8oz Filet Mignon \$44

bourbon-peppercorn demi,  
choice of two sides ^\*

## 14oz New York Striploin \$48

truffle herb butter,  
choice of two sides ^\*

## 10oz Duroc Pork Chop \$48

salsa verde cruda,  
choice of two sides ^\*

## 22oz Delmonico Ribeye \$65

maitre d' butter  
choice of two sides ^\*

## Statler Chicken Breast \$32

chimichurri,  
choice of two sides \*

## Montana Burger \$26

8oz bison burger, glacier blue cheese dressing,  
bacon, cheddar, fried onion, lettuce and tomato ^

# Entrees

## Tofu Pad Thai \$26

organic tofu, egg,  
bean sprouts, peanuts  
and tamarind sauce \*

## Seafood Paella \$48

organic bomba rice, spanish chorizo,  
saffron aioli, english peas  
and daily assorted seafood \*

## Chicken Parmesan \$28

red bird chicken, burrata cheese,  
parmesan reggiano,  
genovese basil and linguine

## Cajun Surf and Turf \$46

wagyu tenderloin, wild gulf shrimp,  
andouille sausage and organic sweet peppers  
in a creole cream sauce ^\*

## Venison Tenderloin \$58

espresso rubbed  
with champagne béarnaise  
and asparagus ^\*

## Veal Cutlet Picatta \$32

wild caper berries,  
lemon butter  
and linguine

# Sides

**House Salad**

**Mashed Potatoes**

**Macaroni and Cheese**

**French Fries**

**Sautéed Spinach**

**Brussels Sprouts**

**Caesar Salad**

**Sticky Rice**

**Forest Mushrooms**

**Grilled Asparagus**

**Steamed Broccoli**

**Roasted Vegetables**

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