

# LUNCH MENU

All Sandwiches Served with House Made Chips  
Upgrade to a Side Salad or a Cup of Soup for \$3

## Soup of the Day

Cup / \$4    Bowl / \$6

## Bison Chili

Cup / \$6    Bowl / \$8

Roasted Pablano, Black & Red Beans, Hominy,  
Pepperjack, Red Onion, Cilantro,  
Chili Lime Cream

## Charcuterie Board

18

Artisan Cheese, Cured Meats, House Preserves,  
Nuts, Marinated Olives, Apple

## Firebrand Roll

13

Spicy shrimp, Bell Pepper, Soy Mayo

## Togarashi Crusted Ahi Tacos

17

3 Wonton Tacos, Asian Slaw, Red Bell Peppers,  
Wasabi Avocado Aioli

## \*Petite Field Greens

7

Fresh Greens, Seasonal Toppings

Add Chicken \$5 / Add Ahi \$9

## Caesar Salad

7

Romaine Lettuce, Croutons

Add Chicken \$5 / Add Ahi \$9

## \*Baby Wedge

12

Baby Iceberg, Caramelized Apples, Candied  
Pepitas, Sopressata, Blue Cheese, Orange  
Supremes, Yogurt Buttermilk Dressing

Add Shrimp \$4 / Add Chicken \$5 / Add Ahi \$9

## BLT

11

Sourdough Bread, Bacon, Tomato, Lettuce,  
Herb Aioli

## Pulled Chicken Sandwich

12

Apple Cider BBQ Sauce, Buttermilk Slaw, Toasted  
Potato Bun

## Grilled Chicken Sandwich

12

Chicken Breast, Avocado, Lettuce, Tomato, Bacon

## Turkey Grilled Cheese

12

Gouda, Spinach, Cranberry Mustard, Sage Butter,  
Honey Wheat Bread

## Glacier Club

13

Sourdough Bread, Turkey, Ham, Bacon, Lettuce,  
Tomato, Herbed Aioli

\* Gluten Friendly

\*Our steaks and seafood are cooked to order. Consuming  
raw or undercooked meats and seafood may increase your  
risk of food borne illness.

Chef Chris Maher 2018