



## A LA CARTE SELECTIONS

☛ We proudly serve locally sourced food & ingredients whenever possible.

Belgian Waffle	4
Buttermilk Griddlecake	3
Toppings: Chocolate Chips, Huckleberries, Blueberries or Almonds	2
*Cooked to Order Egg	3
*Hash Browns	4
Made from Scratch Biscuit	3
House-Made Andouille Sausage & Bacon Gravy	3
*Honey Greek Yogurt	3
☛ *Redneck Sausage Patty, <i>Kalispell, MT</i>	4
☛ *Daily's Bacon, <i>Missoula, MT</i>	4
Assorted Breakfast Cereals	5
*Seasonal Fruit	4
*Side of Fresh Berries	8
*Half of an Avocado	4
*Fresh Whole Fruit	2
*Side Spinach (sautéed or raw)	5
☛ Wheat Mountain Bakery White, Wheat or Sourdough Toast, <i>Three Forks, MT</i>	2
English Muffin, or *Gluten Free Multi-Grain Toast	2

*Toast is served with our House-Made Berry Jam*

## BEVERAGES

☛ We proudly serve Montana Coffee Traders Organic Coffee, *Whitefish, MT*  
and Numi Hot Tea Selections

Americano	2	Apple Juice	3
Cappuccino	3.75	Orange Juice	3
Latte	3.25	Grapefruit	3
Mocha	3.75	Cranberry Juice	3
Steamer	2.25	Pineapple Juice	3
Hot Chocolate		Tomato Juice	3

*Our Full Bar is available, visit our Specialty Beverage Menu for Inspiration*

*\*Denotes Gluten-Friendly preparation available, substitutions may apply.*

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



## COMPOSED PLATES

*Our breakfast combinations feature our A la Carte favorites as well as exquisitely prepared original creations that serve a "Montana-style" appetite.*

### **\*Smoked Salmon Croque Madame / 13**

Flaky griddled Croissant filled with Smoked Salmon, Spinach, Avocado and Swiss Cheese, topped with Bechamel Sauce, a Fried Egg, garnished with Chives and served with Poblano Hash Browns

### **\*Montana Omelet / 11**

Three Egg Omelet, Seasoned In-house Ground Elk, Onion, Bell Pepper, Sour Cream, Cilantro Crema, Poblano Hash Browns and choice of Toast

### **\*Grand Lodge Breakfast / 10**

Two Eggs any style, Daily's Bacon, *Missoula, MT*, Redneck Sausage Patty, *Kalispell, MT*, Poblano Hash Browns and Two Huckleberry Pancakes

### **\* Boat Club Continental / 10**

Ann's Famous Granola (crafted in-house by Pastry Chef Ann), sliced Bananas, Fresh Strawberries and our Honey Greek Yogurt

### **Pain au Chocolate French Toast / 12**

Sliced Brioche Bread, White and Dark Chocolate Filling, Toasted Almond, Candied Orange Peel, Powdered Sugar and Maple Syrup

### **\*Breakfast Fajita Bowl / 14**

Marinated Slow Braised Beef Tips, Hash Browns, Bell Peppers, Cotija Cheese, Salsa Fresca, Sour Cream, Fresh Guacamole and two Poached Eggs, served in a fried Tortilla Shell

### **Pork Verde Biscuits/ 10**

Slow-Cooked House Pulled Pork, Scrambled Eggs and Tomatillo Relish on two Scratch Biscuits, finished with Andouille Sausage and Bacon Gravy

### **Chicken and Waffle Sandwich / 10**

Buttermilk Breaded Chicken Breast, Bourbon Bacon Jam, Pepperoncini and Sriracha Aioli Served on a Belgian Waffle, topped with Maple Syrup

### **\*Farm Style Benedict / 12**

Toasted English Muffins, Crispy Pancetta, Fried Green Tomatoes, Fontina Cheese, Poached Eggs and Roasted Pepper Hollandaise, served with Poblano Hash Browns

*🍷 The Boat Club continuously strives to use the freshest seasonal ingredients while supporting local Montana businesses and farms.*

*Special Mention: Terrapin Farms, Earthstar Farms, Wheat Montana Bakery, Montana Wagyu Company, Flathead Fish, Montana Coffee Traders, Redneck Sausage & many others.*