



STARTERS

Clams Casino | 10

Italian Sausage, Parmigiano, Tomato Broth, Fresh Basil

Crispy Calamari Strips | 15

Citrus Cilantro Gremolata, Chipotle Aioli

Smoked Salmon Spread | 15

House Smoked Pacific Salmon, Horseradish, Lemon, Rye Toast Points

Duck Nachos* | 17

Tortilla Chips, Duck Confit, Pickled Jalapeños, Tallegio & Cheddar Cheese Sauce, Refried Lentils, Cilantro Crema, Green Onion, Spiced Pepitas

Crispy Chicken Wings | 13

Choice of Sweet Sesame Glaze, Huckleberry BBQ, or Sweet & Spicy Hot Sauce

Burrata* | 12

Fresh Greens, House Bruschetta, Balsamic Glaze, Toast Points

Boat Club Chips* | 11

Sweet Potato Chips, Gorgonzola Béchamel, Buttermilk Blue Cheese Crumbles

Elk Meatballs | 13

Huckleberry BBQ Glaze, White Chocolate Parsnip Puree

Boat Club Charcuterie Board* | 17

Elk Sausage with Pear, Prosciutto, Soppressata Salami, Artisan Cheeses, Marinated Olives, Flathead Cherry Chutney, Grain Mustard, Sliced Baguette

SOUPS

Soup du Jour* | 8

Featured soup of the day

French Onion Soup* | 9

Caramelized Onion, Beef Stock, Cognac, Crostini, Aged Parmesan, Swiss

HAND ROLLED ARTISAN FLATBREADS

BBQ Chicken Flatbread | 13

Bacon, Pineapple, Jalapeño, Smoked Mozzarella

Margherita Flatbread | 12

Fresh Mozzarella, Garlic, House Bruschetta

Meat Lover's Flatbread | 13

Sausage, Pepperoni, Bacon, Roasted Peppers, Mozzarella Cheese

Pizza du Jour | 14

Hand crafted daily, ask your server for details

**Gluten Friendly Substitutions Available*

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

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, Montana Wagyu Company, Flathead Fish, Montana Coffee Traders and many others.

Executive Chef Thomas Newton 2019



SALADS

Caesar* | 12

Herbed Crouton, Fried Caper, Aged Parmesan, Caesar Dressing

House Salad* | 10

Mixed Greens, Tomato, Cucumber, Red Onion, Pepperoncini,
Crouton, Blue Cheese Dressing

Large Field Greens* | 12

Almond, Dried Cranberry, Golden Raisin, Sliced Pear,
Sunflower Seeds, Quinoa, Maple Vinaigrette

Beet Salad* | 11

Roasted Beets, Carrots, Parsnips, Candied Walnuts, Feta Cheese,
Blood Orange Honey, Arugula

Montana Cobb* | 14

Grilled Sliced Chicken, Crispy Bacon, Grape Tomato, Boiled Egg, Sweet Corn,
Fresh Avocado, Smoked Mozzarella, Creamy House Ranch Dressing

Salad Additions

Grilled Sliced Chicken* | 7

Fresh Pacific Salmon* | 10

Scampi Prawns* | 7

SANDWICHES

All Sandwiches are served with French Fries

Beer Battered Shrimp | 16

Hand-dipped Jumbo Shrimp, Sesame Cabbage Slaw,
Sweet Potato Hushpuppies, Thai Cocktail Sauce

Roast Chicken Club* | 14

Roast Chicken Breast, Applewood Bacon, American & Swiss cheese, Bibb Lettuce,
Tomato, Honey Mustard, Scallion Aioli on Wheat Montana Wheat Bread

Turkey Reuben* | 13

Black Pepper Crusted Turkey, Havarti Cheese, Pear & Red Cabbage Kraut,
Russian Dressing, Wheat Montana Marble Rye Bread

Smoked Pork Tenderloin Sandwich | 14

House Smoked Pork Tenderloin, Honey Mustard, Bourbon Bacon Jam,
Caramelized Onions, Bibb Lettuce, Wheat Montana Brioche

Black Bean Wrap* | 13

Avocado Mousse, Goat Cheese, Shredded Lettuce, Tortilla Strips,
Poblano Vinaigrette, Flour Tortilla

Boat Club Classic Burger* | 14

8 oz Beef Patty, House Pickles, American Cheese, House Sauce,
Bibb Lettuce, Herb Aioli on Wheat Montana Brioche Bun

Big Mountain Burger* | 16

Montana Wagyu Beef, Crispy Bacon, House Pimento Cheese, Crispy Onions,
Bibb Lettuce, Spicy House BBQ, Scallion Aioli on Wheat Montana Brioche Bun

Steak Sandwich* | 14

Blackened Beef Tips, Mozzarella Cheese, Chipotle Aioli, Lettuce,
House Bruschetta on Toasted 8" Hoagie Roll

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