



## STARTERS

Crispy Calamari Strips / 15  
Citrus Cilantro Gremolata, Chipotle Aioli

Smoked Salmon Spread / 15  
House Smoked Pacific Salmon, Horseradish, Lemon, Rye Toast Points

Burrata\* / 12  
Fresh Greens, House Bruschetta, Balsamic Glaze, Toast Points

Elk Meatballs / 13  
Huckleberry BBQ Glaze, White Chocolate Parsnip Puree

Boat Club Charcuterie Board\* / 17  
Elk Sausage with Pear, Prosciutto, Sopresata Salami, Artisan Cheeses,  
Marinated Olives, Flathead Cherry Chutney, Grain Mustard, Sliced Baguette

Bone Marrow\* / 16  
Roasted Canoe Bones, Goat Cheese, Smoked Flathead Cherry Chutney, Arugula

## SOUPS & SALADS

Small House Salad\* / 5  
Mixed Greens, Tomato, Cucumber, Red Onion, Pepperoncini,  
Crouton, Blue Cheese Dressing

Traditional Caesar\* / 5  
Herbed Crouton, Fried Caper, Aged Parmesan, Caesar Dressing

Petite Field Greens\* / 6  
Almond, Dried Cranberry, Golden Raisin, Sliced Pear,  
Sunflower Seeds, Maple Vinaigrette

Beet Salad\* / 11  
Roasted Beets, Carrots, Parsnips, Candied Walnuts, Feta Cheese,  
Blood Orange Honey, Arugula

French Onion Soup\* / 9  
Caramelized Onion, Beef Stock, Cognac, Toasted Crostini,  
Aged Parmesan, Swiss

Soup du Jour / 8  
Featured soup of the day

*\*Gluten Friendly Substitutions Available*

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

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Our goal is to create unique and memorable experiences, rooted in the traditions of the grand lodges of the past, while being fresh, interesting, and exciting, aligned with a contemporary Montana lifestyle which values community, family, nature and the environment. We welcome each who visits as family, striving to share a true reflection of Montana hospitality.

*Executive Chef Thomas Newton 2018*



## ENTRÉES

### Seared Alaskan Salmon\* / 34

House Smoked Salt Cure, Kohlrabi Puree, Charred Asparagus, Beet, Fava Bean, Pickled Strawberry Vinaigrette

### Crispy Rainbow Trout\* / 28

Yellow Squash Relish, Shallot Confit Butter, Roasted Fingerlings, Wild Mushrooms and Onion

### Seared Duck Breast\* / 27

Pancetta Wrapped, Arugula, Apples, Candied Pecan, Sage, Duck Lardons, Honey Mustard, Cranberry Chutney

### Squash Ravioli / 24

Ricotta and Squash Filling, Butternut Squash, Pear, Golden Raisin, Candied Walnut, Cream, Arugula

### Autumn Udon Bowl / 20

Mushroom Dashi Broth, Thai Chili, Gingered Carrots, Chiffonade Spinach, Baby Shiitakes, Pepitas, Soft Boiled Egg  
~ Add Shrimp, Chicken, or Tofu / 5 ~

### Smoked Bone-In Pork Chop / 30

Coffee Crusted, Sweet Maple Glaze, House Huckleberry Jam, Sweet Potato Mash

### Grilled Elk Tenderloin\* / 39

Parsnip White Chocolate Puree, Vanilla Dusted Fingerlings, Wild Mushroom Frites, Red Zinfandel Glaze

### Slow Braised Short Ribs / 32

Certified Angus Beef™ Shortrib, Cheesy Boursin Grits, Glazed Baby Carrots, North Fork Whiskey Lyonnaise, Crispy Onions

### Blackened Ribeye\* 14 oz. / 40

Aged Blue Cheese Crust, Crispy Leeks, Mashed Yukon Potatoes, Vegetable Du Jour

### Petite Filet Mignon Certified Angus Beef™\* 6 oz. / 37

Confit Shallot & Chive Butter, Mashed Yukon Potatoes, Asparagus

### Classic Filet Mignon USDA Prime\* 9 oz. / 53

Confit Shallot & Chive Butter, Mashed Yukon Potatoes, Asparagus

### Boat Club Strip Steak\* 16 oz. / 55

Sweet Potato Mash, Fontina Cheese, Chocolate Porter Demi, Spiced Pepitas

## ACCOMPANIMENTS

Chocolate Porter Demi / 4  
Whiskey Lyonnaise\* / 4  
Confit Shallot Butter\* / 2  
Buttermilk Blue Cheese Crust\* / 4  
Truffle Fries / 4  
Sweet Potato Mash\* / 4  
Boursin Grits\* / 4

Scampi Prawns\* / 7  
Wild Mushrooms\* / 4  
Crispy Onions / 2  
Baby Carrots\* / 3  
Squash Relish\* / 3  
Asparagus\* / 4  
Vegetable du Jour\* / 4

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