



SMALL PLATES & SHAREABLES

Lump Crab, Grapefruit, & Avocado* | 16
Lime juice, Sea Salt, Chives

Tuna Carpaccio* | 18
Thin Sliced Ahi Tuna, Jalapeño,
Candied Ginger, Shaved Radish,
Lemon, Yuzu Glaze, Water Cress

Elk Meatballs* | 13
Huckleberry BBQ Glaze,
Fresh Greens, Chives

Crispy Calamari Strips | 15
Citrus Cilantro Gremolata, Chipotle Aioli

Boat Club Chips* | 11
Sweet Potato Chips,
Gorgonzola Béchamel,
Buttermilk Blue Cheese Crumbles

Mezze Plate* | 14
Tabouleh, Garlic Hummus, Roasted
Peppers, Chili Oil, Served with Pita
Crisps, Zucchini, Broccoli, & Cauliflower

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

Crispy Chicken Wings | 13
Sweet & Tangy House Wing Sauce,
Ranch Dressing

Steak Tartare* | 15
Marinated Beef Tips, Whole Grain
Mustard Aioli, Cornichons, Capers

SOUPS

Soup du Jour* | 8
Featured soup of the day

French Onion Soup* | 9
Caramelized Onion, Beef Stock,
Cognac, Crostini, Aged Parmesan,
Swiss Cheese

Summer Squash Soup* | 8
Fresh Vegetables & Herbs

MUSIC & ENTERTAINMENT

LIVE MUSIC IN BOAT CLUB

Monday: 6-9p
Wednesday: 6-9p
Friday: 7-10p
Saturday: 7-10p

LIVE MUSIC AT TIKI BAR

July 11th - August 29th
Thursday: 6-9p

FOR MORE INFORMATION

or to sign up for our e-newsletter
visit lodgeatwhitefishlake.com

GREENS

Caesar* | 12
Herbed Croutons, Fried Capers,
Aged Parmesan, Caesar Dressing

House Salad* | 10
Mixed Greens, Tomato, Cucumber,
Red Onion, Pepperoncini,
Croutons, Blue Cheese Dressing

Spinach Salad* | 12
Baby Spinach, Grapefruit Segments,
Strawberries, Pecans, Quinoa,
Peach Vinaigrette

Wedge Salad* | 13
Bibb Lettuce, Bacon Crumbles,
Gorgonzola, Almonds, Crispy Onions,
Green Goddess Vinaigrette

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

**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.

Executive Chef Thomas Newton | Executive Sous Chef Eric Emmert | 2019



HANDHELDS

Served with French Fries

Boat Club Burger* | 16

6oz CAB Beef Patty, Crispy Bacon, House Pimento Cheese, Crispy Onions, Bibb Lettuce, Spicy House BBQ, on Brioche Bun

Steak Sandwich* | 14

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

Mahi-mahi Tacos (2) | 14

Blackened Mahi-mahi, Pepper Cabbage Slaw, Avocado, Poblano Vinaigrette, Corn & Flour Blend Tortillas

Pork Sliders (2) | 13

Smoked Pulled Pork, Pepper Cabbage Slaw, House Pickles, side of House BBQ on Brioche Bun

Black Bean Wrap* | 13

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

Chicken Salad Wrap | 13

Roasted Chicken, Grapes, Celery, Ricotta, Greek Yogurt, Green Onion, Mint, Radish, Bibb Lettuce, Flour Tortilla

WINE POURS

Moutard "Grand Cuvee" Brut, Champagne, France NV	16
Chalk Hill, Chardonnay, Sonoma Coast, CA 2017	14
Emmolo, Sauvignon Blanc, Rutherford, Napa Valley, CA 2016	12
Raeburn, Pinot Noir, Russian River Valley, CA 2016	14
Arrowood, Cabernet Sauvignon, Knights Valley, Sonoma County, CA 2014	18
Duckhorn "Decoy" Red Blend, Sonoma County, CA 2016	14

Please ask your server for a full Boat Club wine list

FLATBREADS

Gluten Free Cauliflower Crust Available

Italian Flatbread | 13

Salami, Pepperoni, Artichoke, Pepperoncini, Mozzarella Cheese

Huckleberry Chicken | 13

Roast Chicken, Fresh Corn, Cherry Tomato, Red Onion, Fontina, Huckleberry

Margherita Flatbread | 12

Fresh Mozzarella, Garlic, House Bruschetta

Pear & Arugula | 12

Olive Oil, Sliced Pear, Triple Cream Brie Cheese, Fresh Arugula, Balsamic Reduction

Pizza du Jour | 14

Hand crafted daily
Ask your server for details

TRADITIONAL PLATES

Chicken Milanese | 23

Lightly Breaded Chicken Scallopini, Baby Spinach Bruschetta, Sliced Lemon

Summer Pasta Primavera | 20

Farfalle Noodles, Cherry Tomatoes, Roasted Bell Pepper Medley, Broccoli, Pesto, Parmesan

Seared Alaskan Salmon* | 32

Fresh Cucumber Salad, Green Goddess Vinaigrette, Pita Crisps

Steak Frites* | 28

Sliced 6 oz Snake River Farms Wagyu Steak, Grilled Tomato Basil Salad, French Fries, Whole Grain Mustard Aioli

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.

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Executive Chef Thomas Newton | Executive Sous Chef Eric Emmert | 2019