

STARTERS & SHAREABLES

Steamed Mussels | 12

Garlic, Shallot, Spring Onions, Parsley, Chardonnay, Butter, Baguette

Crispy Calamari Strips | 15

Citrus Cilantro Gremolata, Chipotle Aioli

Duck Nachos* | 17

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

Enjoy with a Boat Club Margarita!

Crispy Chicken Wings | 13

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

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, Fresh Greens

Boat Club Charcuterie Board* | 17

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

Our Charcuterie Board nicely complements any of our wines. Try a glass of King Estate Pinot Gris, a Browne "Heritage" Cabernet or choose one of your favorites!

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

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

SOUPS

Soup du Jour* | 8 Featured soup of the day

French Onion Soup* | 9

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

LIVE MUSIC

Wednesdays 6-9p Fridays 8-11p | Saturdays 7-10p

Join us in the Lounge for live music with local favorites including John Dunnigan, Brent Jameson & The Bad Larrys!

*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.



HAND-ROLLED ARTISAN FLATBREADS

BBQ Chicken Flatbread | 13

Bacon, Pineapple, Jalapeño, Smoked Mozzarella

Italian Flatbread | 13

Salami, Pepperoni, Artichoke, Pepperoncini, Mozzarella Cheese

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

WORLD-FAMOUS BURGERS

Served with French Fries

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

Pairs perfectly with a Huckleberry Lemonade or Big Mountain Mule!

SANDWICHES & WRAPS

Served with French Fries

Spring Chicken Salad Sandwich | 13

Roasted Chicken, Grapes, Celery, Ricotta, Greek Yogurt, Green Onion, Mint, Radish, Bibb Lettuce, Toasted Hoagie Roll

Four Diamond Club* | 14

Black Pepper Turkey, Applewood Bacon, American and Swiss Cheese, Bibb Lettuce, Tomato, Avocado Spread, Scallion Aioli, Wheat Montana Wheat Bread

Steak Sandwich* | 14

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

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.

Chicken Caesar Wrap* | 13

Roasted Chicken Breast, Romaine Lettuce, Parmesan Cheese, Fried Capers, Classic Caesar Dressing, Flour Tortilla

Black Bean Wrap* | 13

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

LOUNGE SPECIAL

Served with French Fries

Beer Battered Shrimp | 16

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

Try with an original Boat Club IPA brewed especially for us by Highlander Brewing of Missoula!

Executive Chef Thomas Newton 2019

*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.