

STARTERS

× TRUFFLE PARMESAN FRITES...9.5

WORCESTERSHIRE & DIJON AIOLI, HOUSE KETCHUP

CAST IRON BEER CHEESE & SOFT PRETZEL ...12

RED ONION MARMALADE, WHOLE GRAINED MUSTARD SAUCE, CRISPY SAGE

CRISPY CALAMARI...10.5

LEMON CAPER REMOULADE, COCKTAIL SAUCE, FRESH LEMON

Δ × STEAMED EDAMAME...6.5

TOSSED IN SALT & PEPPER WITH LEMON, THAI DIPPING SAUCE

Δ × THAI SHRIMP LETTUCE CUPS (4EA) ...13.5

BUTTER LETTUCE CUPS, THAI SHRIMP SALAD, PEANUTS, CRISPY BEAN THREAD NOODLES, CILANTRO, BASIL, THAI VINAIGRETTE

SALADS

ADD TO ANY SALAD

Δ × GRILLED CHICKEN BREAST... 4.5 Δ × GRILLED SALMON*...9

○ Δ HOUSE GREENS SALAD...6.5

PARMESAN REGGIANO, CRISPY WHEAT BERRIES, RED WINE VINAIGRETTE

BEEF & GOAT CHEESE SALAD...9.5

ROASTED BEETS, SPINACH, CRISPY GOAT CHEESE WONTONS, PEPITAS, WHIPPED GOAT & RICOTTA, PICKLED SHALLOTS, WARM BACON VINAIGRETTE

○ HEARTS OF ROMAINE CAESAR... SMALL...5 / LARGE...8.5

(PICKLED WHITE ANCHOVIES UPON REQUEST)

ROMAINE SPEARS, ROASTED GARLIC CROUTON, CREAMY HOUSE CAESAR DRESSING, PARMESANO REGGIANO

○ Δ SOUTHWESTERN SWEET POTATO & GREENS...10.5

CARAMELIZED SWEET POTATO, SPINACH, SPRING GREENS, PEPITAS, SMOKED CONFIT TOMATOES, COTIJA CHEESE, PICKLED SHALLOTS, CRISPY RED TORTILLA STRIPS, CILANTRO LIME DRESSING

○ ROMAINE WEDGE SALAD...9.5

ROMAINE, BACON, CONFIT TOMATOES, BLUE CRUMBLES, CRISPY ONIONS, BLUE CHEESE DRESSING

SMALL PLATES

GRILLED CHICKEN & VEGETABLES...9.5

MARINATED & GRILLED CHICKEN BREAST, SAUTÉED SEASONAL VEGETABLES

CALAMARI CAPELLINI...8.5

CRISPY CALAMARI, HERBED CAPELLINI, TOMATO BASIL SAUCE, LEMON

CRISPY GNOCCHI & SAGE...6.5

CRISPY POTATO GNOCCHI, SWEET POTATO PUREE, GOAT CHEESE, SAGE BROWN BUTTER SAUCE

SEARED BLACKENED SALMON...19.5

LIGHTLY SEASONED, PAN SEARED BLACKENED SALMON, SEASONAL VEGETABLES, ROASTED TOMATO & ONION CHUTNEY

Executive Chef, Adam Bergtold

×= Gluten Free Δ=Healthy Choice ○=Gluten Free Upon Request

Here at Glacier, we strive to give a health conscious, all natural and environmentally-friendly eating experience. We use only the highest quality ingredients to produce all your food, made fresh and in-house. I guarantee that we will only serve you and your family products that live up to Glacier standards.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for food borne illness

SANDWICHES

ALL SANDWICHES AVAILABLE AS WRAP UPON REQUEST & SERVED WITH CHOICE OF:

FRENCH FRIES, SIDE SALAD, BEER BATTERED FRIES OR COLESLAW

OR ADD \$1.00 FOR YOUR CHOICE OF: SWEET POTATO FRIES,
FRUIT SALAD, TRUFFLE FRITES OR SOUP

○ Δ JAMES RANCH HERMOSA BURGER * ... 12.5

1/3 LB. PATTY, CHOICE OF CHEESE, HOUSE BURGER SAUCE, LETTUCE, TOMATO, ONION, PICKLE, BRIOCHE BUN

○ GRILLED B.L.T.A...12.5

APPLEWOOD BACON, SPRING GREENS, TOMATO, AVOCADO, MAYO, GRILLED CIABATTA BREAD

○ ITALIAN PORCHETTA SANDWICH... 15.5

HOUSE MADE CRISPY SKIN PORK ROULADE, RED ONION & TOMATO MARMALADE, HERB MAYO SPREAD,
DRESSED ARUGULA, BREAD BAKERY CIABATTA ROLL

○ GLACIER FRENCH DIP...16.5

THIN SLICED PRIME GRADE ROASTED RIBEYE, SWISS CHEESE, CARAMELIZED ONION, HERB MAYO SPREAD,
HORSERADISH CREAM SAUCE, RED WINE AU JUS

ENTREES

SERVED AFTER 4PM & ALL ENTREES INCLUDE BREAD SERVICE

× Δ ORGANIC FENNEL POLLEN DUSTED CHILEAN SEA BASS*... 38.5

PARMESAN POLENTA, CARAMELIZED SWEET POTATO, SWEET CORN CREAM SAUCE,
ARUGULA-GRILLED FENNEL & CRAB SALAD

DATE GLAZED DUCK BREAST...32.5

CRISPY SKIN DUCK BREAST, SWEET DATE GLAZE, PARSNIP & CAULIFLOWER PUREE, SAUTÉED MUSHROOMS, ASPARAGUS

○ GLACIER CHICKEN PICCATA... 25.5

WILTED SPINACH, LINGUINI, LEMON-CAPER PAN SAUCE

WINTER MUSHROOM RAVIOLIS...22.5

SAUTÉED LOCAL MUSHROOMS, BLACK GARLIC, RICOTTA & SPINACH FILLED RAVIOLIS, MUSHROOM PARMESAN BROTH,
FRESH WATERCRESS, CRISPY PARMESAN TWILL, WHIPPED GOAT & RICOTTA

GLACIER STEAK HOUSE A LA CARTE

Steaks & Meats

*Seared Prime Beef Fillet

7 oz. cut...36.5

*Grilled Prime Beef Ribeye

10 oz. cut...29.5

14 oz. cut...37.5

*Pan Seared Ibérico Bellota Pork Loin Chop

9 oz loin chop...26.5

*Grilled Rocky Mountain Elk T-Bone Steak

12 oz T-bone...37.5

Dungeness Crab Cluster

Fresh lemon, butter dipping sauce

1/2 lb...17.5

Full lb...34.5

Sauces

× Red Wine Demi- Glace...3.5

Demi-glace, herbs

× Au Poivre Style...4.5

Peppercorn crusted; creamy peppercorn
& brandy demi-glace

House Compound Butter...2.5

Horseradish Cream Sauce...1.5

Au Jus...2.5

Bearnaise Sauce...3.25

House made hollandaise sauce,
tarragon, shallots

Side Dishes

× Δ Roasted Garlic Mashers...3

mashed potatoes, roasted garlic puree

× Bacon Braised Brussels...5.5

Applewood bacon, onion

× Truffle Parmesan Frites...6.5

Southwest Mac & Cheese...7

bacon, green chili, white cheddar

Δ × Wilted Spinach...2.75

Garlic, shallots, herbs, butter, white wine

Δ × Asparagus & Bearnaise ...7.5

Sautéed asparagus, house bearnaise sauce

Δ × Sautéed Local Chef Mix

Mushrooms...7.5

Light garlic white wine & butter sauce