

two dog flats

glacier national park

begin

steamed edamame

seasoned sea salt

8.50



fat - 1g ♦ carbs - 26g ♦ calories - 138 ♦ protein - 6g ♦ sodium - 913g

smoked pork belly burnt ends

baked beans

13.00

sriracha cod bites

honey-citrus dipping sauce

10.95

bbq hummus

cucumber, tomato, grilled whole wheat pita

11.00



fat - 7g ♦ carbs - 96g ♦ calories - 531 ♦ protein - 23g ♦ sodium - 950mg

seven bean soup

cup - 5.50 / bowl - 7.50



fat - .5g/1g ♦ carbs - 21g/26g ♦ calories - 110/138 ♦ protein - 5g/6g ♦ sodium - 730mg/913mg

add ham - 1.50

house salad

mixed greens, fresh vegetables, croutons, choice of dressing

6.00

handhelds

served with fries, baked lay's potato chips, baked beans, coleslaw, side salad, macaroni & cheese or fresh fruit salad

chicken Philly

sautéed peppers, onions, provolone cheese, hoagie roll

12.50

double r wagyu beef burger

lettuce, tomato, onion, pickles, wheat montana potato bun

11.50

toppings: bacon, mushrooms, fried onions, cheddar, swiss, american cheese 1.00 each

black bean burger

whole wheat bun, lettuce, tomato, onion, pickles

12.00



certified angus roast beef sandwich

crispy onions, creamy horseradish, whole grain bread

13.00

huckleberry pulled pork sandwich

huckleberry bbq pulled kurobuta pork, cider house coleslaw, sesame bun

13.00

crunchy tofu taco

fried organic tofu, flour tortillas, black beans, scallions, cilantro-lime coleslaw, served with rice pilaf

11.75



giant baked potato

choose from huckleberry pulled pork, smoked beef brisket or signature rubbed chicken breast, with cheddar, bacon, sour cream, whipped butter, one side and a cornbread muffin

12.95

pasta & salads

pasta primavera

farfalle pasta, fresh vegetables, light cream sauce

16.00

farmers market salad

greens, fresh vegetables, potatoes, croutons, choice of dressing

12.75



fat - 17g/26g ♦ carbs - 42g/63g ♦ calories - 359/539 ♦ protein - 11g/17g ♦ sodium - 622mg/933mg

caesar salad

romaine, caesar dressing, croutons, parmesan cheese

9.50

toppers

grilled chicken 5.00

trout 6.75

organic tofu 4.25

after five

the following entrées are available after 5pm and are served with a cornbread muffin and sustainably sourced vegetables

sautéed local trout

tomato, capers, scallions, rice pilaf

22.00



fat - 17g ♦ carbs - 42g ♦ calories - 514 ♦ protein - 48g ♦ sodium - 981mg

flat iron steak

balsamic-glazed mushrooms and onions, roasted red potatoes

30.00

signature rubbed chicken breast

mashed potatoes, gravy

17.50

bbq half duck

rice pilaf

27.50

smoked bbq pork ribs

½ rack ribs, coleslaw, baked beans

21.15

mountain man bbq

huckleberry pulled pork, smoked beef brisket, signature rubbed chicken breast, baked beans, coleslaw, mashed potatoes

29.50

blackened catfish

rice pilaf

21.95

bbq tofu

peanuts, scallions, rice

18.75

rising sun!

Before placing your order, please inform your server if a person in your party has a food allergy or other dietary concern. Glacier National Park is pleased to offer a variety of gluten-free options on both our food and beverage menu. **We are not a gluten-free restaurant** and cannot ensure that cross-contamination will never occur. If you have Celiac disease and/or are highly sensitive, please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

Self-guiding trail
Wheelchair accessible trail
Lookout tower

two dog flats

glacier national park

white

red

stonecap,
chardonnay

rickshaw,
sauvignon blanc

garzón,
rosé of pinot noir

washington hills,
riesling



7.5

8.75

8.75

8.75



murphy-goode,
merlot

8.75

stonecap,
cabernet sauvignon

7.5

house,
dark cabernet sauvignon

8.75

rickshaw,
pinot noir

8.75

barrel brews

cans & bottles

two ski brewski pilsner,
kalispell brewing, montana

4.75

magic hobo monkey juicy ipa,
meadowlark brewing, montana

6.5

damsel fly ipa,
mountains walking brewing, montana

6.5

blackfoot ipa,
blackfoot river brewing, montana

6.5

huck it huckleberry blonde ale,
big sky brewing, montana

6.5

miner's gold hefeweizen,
lewis and clark brewing, montana

6.5

hat trick ipa 16 oz,
tamarack brewery

7

budweiser 16 oz,
budweiser brewery

3.5

bud light 16 oz,
budweiser brewery

3.5

poor farmer classic hard cider,
western cider company

6.5

huckleberry lemonade seltzer,
big sky brewing

6.5

moose drool brown ale,
big sky brewing

4.75

cold smoke scotch ale 16 oz,
kettlehouse brewing

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items with this logo are gluten-free. please note: our kitchens contain gluten products and we cannot guarantee meals to be 100% gluten-free.



items with this logo meet our "healthier choice" distinction. nutritional information is listed below these select items.



for our vegetarian and vegan guests, the items with this logo meet vegan standards.



CLEVELAND MENU USE ONLY

JOB#: 302987

DATE: 6.9.22

QTY: 50

DESIGNER: FE S

CUSTOMER: Glacier National Parks

PROJECT: Rising Sun Lunch/Dinner Cards

ATTENTION: Jeremiah Hook

PROOF NUMBER:

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PLEASE COMPLETE THIS SECTION

IMPORTANT: Carefully review size, format, art, copy and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu.

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SIGN & DATE:

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