

RUSSELL'S FIRESIDE



Our Dining Philosophy

*At Glacier National Park Lodges, we believe that increasing the **sustainability** of natural systems is not just good business, it is the right thing to do. All of our menu items feature **sustainable** ingredients, and in many cases are **locally sourced**. Sourcing **locally** along with **recycling, composting** and **water management** are a few of the ways we try to do our part to reduce the effects of global warming. We encourage you to look for ways **you** can help too.*

*You'll notice the **icons** below appear frequently throughout our menu. Our guiding philosophy is to provide every guest with a **delicious** and **sustainable** taste of Montana.*

What does Montana taste like? We find it to be "Comfortable Adventure". The National Park Experience is full of discovery; your dining adventure is no different. Our award-winning wine program blends unexpected value with exotic flavors and grape types. The Quick List of 8 Wines for \$30 provides easy-to-enjoy wines. You will find staff-approved wine suggestions under this menu's carefully crafted entrée selections. Our true natural resource is our talented and committed staff. They will be happy to provide personal stories and recommendations, be they food and cocktails or bears and hiking, for your 2023 Lake McDonald Adventure.

Enjoy!



Items with this logo meet our 'Healthier Choice' distinction. Nutritional information is listed below these select items.



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



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

Shared Plates and Starters

SMOKED COLUMBIA RIVER STEELHEAD TROUT AND HARD-BOILED EGGS

TOMATO, RED ONION, CAPERS, CREAM CHEESE, SLICED BAGUETTE

\$14.75



FAT - 23G ♦ CARBS - 58G ♦ CALORIES - 659 ♦ PROTEIN - 54G ♦ SODIUM - 927MG

HARDWOOD-SMOKED PORK SHOULDER CREAMY POLENTA, PAN SAUCE, MICROGREENS

\$13.50

CHARCUTERIE BOARD

GAME MEATS, ROCKY MOUNTAIN CHEESES,
PICKLES, MUSTARD, SLICED BAGUETTE

\$17.00

#603 TONGUE RIVER SOLSTICE RED 54.00

CURRY LENTIL SOUP

CUP \$5.50 / BOWL \$7.50



FAT - 5G/6G ♦ CARBS - 19G/23G ♦ CALORIES - 140/175 ♦ PROTEIN - 5G/6G ♦ SODIUM - 892MG/1112MG

HOUSE SALAD

WALNUTS, RED ONION, CARROT, TOMATO, OLIVE OIL,
WHITE BALSAMIC VINEGAR, CROUTONS

\$9.00



FAT - 10G ♦ CARBS - 12G ♦ CALORIES - 226 ♦ PROTEIN - 4G ♦ SODIUM - 153MG

ADD FETA CHEESE - \$1.50

Entrées

SERVED WITH SUSTAINABLY SOURCED VEGETABLES

PREMIUM PORK FLAT IRON

BRINED AND LARDED, APPLE & HONEY GINGER BUTTER,
ROASTED FINGERLING POTATOES

\$27.50

#113 WHITE RAVEN VIOGNIER 42.00

COLUMBIA RIVER STEELHEAD TROUT 
HAZELNUTS, BROWN RICE & QUINOA BLEND

\$29.00



FAT - 25G ♦ CARBS - 42G ♦ CALORIES - 643 ♦ PROTEIN - 57G ♦ SODIUM - 417MG

#318 KENDALL-JACKSON AVANT UNOAKED CHARDONNAY 38.00

CHICKEN WITH WILD MUSHROOMS

BROWN RICE & QUINOA BLEND, HERB PAN SAUCE

\$28.50

#112 SOFOS, WHITE BLEND 32.00

RUSSELL'S SIGNATURE STEAKS

ROASTED GARLIC & PARSLEY BUTTER, FINGERLING POTATOES

PACIFIC NORTHWEST TOP SIRLOIN 

\$33.00

#703 WILLOW MOUNTAIN MONTANA RED BLEND 62.00

DOUBLE R SIGNATURE RIBEYE 

\$47.75

#519 BROWNE HERITAGE CABERNET SAUVIGNON 41.00

 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Salad and Pasta

KALE + QUINOA SALAD

ALMONDS, CRAISINS, APPLES, PICKLED RED ONIONS,
HONEY MUSTARD VINAIGRETTE

SMALL - \$10.00 / LARGE - \$11.50



SOUTHWEST ROTINI SKILLET

CORN, BLACK BEANS, SPINACH, TOMATO, PEPPERS

SMALL - \$16.00 / LARGE - \$18.50



Toppers

GRILLED CHICKEN

\$6.50

PAN-SEARED STEELHEAD TROUT

\$9.50

GREEN FALAFEL CAKES

\$4.25



BEEF TENDERLOIN

\$15.00

FETA CHEESE

\$1.50

Crafted Cocktails

◆ EACH DRINK IS HANDCRAFTED. THANK YOU FOR YOUR PATIENCE. ◆

SPERRY SPRITZ - 13

SPIRIT OF SPERRY HUCKLEBERRY VODKA, LEMON,
MINT, SIMPLE SYRUP, HUCKLEBERRIES, PROSECCO

OLD FASHIONED - 15

GLACIER DISTILLING GOLD MINER BRANDY,
SPICED SIMPLE SYRUP, GLACIER DISTILLING ORANGE BITTERS,
FLATHEAD CHERRY, ORANGE WHEEL

FLATHEAD MANHATTAN - 15

GLACIER DISTILLING FIREWEED CHERRY BOURBON,
SWEET VERMOUTH, GLACIER DISTILLING AROMATIC BITTERS,
HOUSE-MADE DRUNKEN CHERRIES

TRAIL CREW MULE - 13

SPOTTED BEAR DISTILLING VODKA, CITRUS SIMPLE SYRUP,
GINGER BEER, LIME

HUCKLEBERRY MARGARITA - 15

SPOTTED BEAR ORGANIC AGAVE SPIRIT, CITRUS SIMPLE SYRUP,
VILYA HUCKLEBERRY LIQUEUR, FRESH LIME JUICE

HUCKLEBERRY SMASH - 15

GLACIER DISTILLING NORTH FORK WHISKEY,
FRESH LEMON, HUCKLEBERRIES,
MINT LEAVES, SIMPLE SYRUP

Local Draft

RICE RICE BABY - LAGER - 7.50

BIAS BREWING, KALISPELL, MT

MOUNTAIN MAN - SCOTCH ALE - 7.50

JEREMIAH JOHNSON BREWING, WHITEFISH, MT

THE BOB - INDIA PALE ALE - 7.50

SACRED WATERS BREWING, KALISPELL, MT

CHARLIE RUSSELL - IRISH RED ALE - 6.00

HARVEST MOON BREWERY, BELT, MT

Cans & Bottles

HAT TRICK - IPA (16 OZ) - 7

TAMARACK BREWING COMPANY, LAKESIDE, MT

GOING TO THE SUN - IPA - 6

GREAT NORTHERN BREWERY, SALT LAKE CITY, UT

MONTANARITA - KÖLSCH ALE - 7.00

KETTLEHOUSE BREWERY, MISSOULA, MT

MICHELOB ULTRA - 6.00

BUDWEISER BREWERY, FORT COLLINS, CO

BUD LIGHT - 4.75

BUDWEISER BREWERY, FORT COLLINS, CO

POOR FARMER CLASSIC - HARD CIDER - 6.50

WESTERN CIDER COMPANY, MISSOULA, MT



WILD HUCKLEBERRY - LAGER - 5.00

GREAT NORTHERN BREWERY, SALT LAKE CITY, UT

