

Entrées

Served with sustainably sourced vegetables.

Slowly Roasted Saint Helen's Beef Prime Rib

Mashed Potatoes, Au Jus

10 ounce - \$32.00 / 14 ounce - \$36.95

Braised Bison Short Ribs

Braised in Dark Beer, Roasted Garlic Mashed Potatoes

\$33.95

Grilled King Salmon

Ginger-Lime Butter Sauce, Brown & Wild Rice Blend

\$38.95

Add Dungeness Crab Cake and Lemon Aioli - \$9.00

Pan-Seared Duck Breast

Flathead Cherry Chutney, Walnuts, Roasted Garlic Mashed Potatoes

\$31.00

Chicken Piccata

Parsley, Lemon, Capers, Butter, Brown & Wild Rice Blend

\$26.00

Sautéed Rainbow Trout

Lemon, Capers, Brown Butter, Parsley, Brown & Wild Rice Blend

\$28.50


Snake River Farms Wagyu Top Sirloin

Classic Demi-Glace, Mashed Potatoes

\$43.75

Add Dungeness Crab Cake and Lemon Aioli - \$9.00

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, or eggs may increase your risk of foodborne illness

Starters

Rainbow Trout Dip

*Honey-Cured Smoked Bacon, Celery,
Carrot, Sliced Baguette*

\$14.00

Fried Portabella Mushrooms

Lemon Parsley Aioli

\$12.00

Fromage Blanc

*Amaltheia Goat Cheese with Figs, Oregon
Hazelnuts, Honey, Flatbread Crackers*

\$13.55

Marias River Farms Hummus

Cucumber, Tomato, Garlic Pita Wedges

\$13.00

Dungeness Crab Cake

Lemon Aioli

\$18.25

Bison Chili

Red Onion, Cheddar Cheese

Cup - \$6.55 / Bowl - \$7.85

Minestrone Soup

Cup - \$5.50 / Bowl - \$7.50

Small House Salad

*Mixed Greens, Fresh Vegetables,
Olive Oil, Balsamic Vinegar, Grain Croutons*

\$9.00

*Add Amaltheia Goat Cheese and Toasted
Almonds - \$4.00*

Pasta and Salads

Spinach Salad

*Raisins, Red Onion, Mushroom, Tomato,
Cucumber, Croutons,
Poppy Seed Dressing*

\$12.50

Farmers Market Salad

*Mixed Greens, Tomato, Carrot, Red Onion,
Green Beans, Red Potato, Croutons, Dijon*

Vinaigrette

\$12.80

Cavatappi With Wild Mushrooms

*Wild Mushrooms, Zucchini, Montana
Chickpeas, Garlic, Onion, Sun-Dried*

Tomatoes, Pomodoro Sauce

\$19.80

Toppers

Goat Cheese and Toasted Almonds \$4.00

Grilled Chicken \$5.20

Pan-Seared King Salmon \$9.95

Tofu \$3.95

Casual Fare

Surf and Turf Burger ☞

*1/3lb. Burger, Dungeness Crab Cake,
Tarragon Mayonnaise, Lettuce,*

Tomato, Onion, Pickles, Wheat

Montana Potato Bun

\$21.20

Bison Chili Burger ☞

*1/2 lb. Bison Patty, Bison Chili, Fried
Jalapeños,*

*Cheddar Cheese, Wheat Montana Potato
Bun \$20.35*