

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.

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.



Starters

SMOKED TROUT DIP
Crostini, Tomato, Onion, Fresh Jalapeño
\$13.50

PORK BELLY
Mustard & Brown Sugar Glaze, Fresh Sauerkraut
\$13.00

DUCK WINGS
Orange, Ginger, Toasted Sesame Glaze
\$18.75

HUMMUS
Cucumber, Tomato, Garlic Pita Wedges
\$13.00



Fat - 18g ♦ Carbs - 96g ♦ Calories - 619 ♦ Protein - 18g ♦ Sodium - 925mg

VEGAN MINISTRONE
Cup - \$6.00 / Bowl - \$7.75



Fat - 2.5/5.1g ♦ Carbs - 16/20g ♦ Calories - 100/125 ♦ Protein - 3/4g ♦ Sodium - 360/700mg

Add Parmesan - \$1.00

HOUSE SALAD
*Mixed Greens, Fresh Vegetables, Toasted Almonds,
Olive Oil, Balsamic Vinegar, Croutons*
\$9.50

Fat - 15g ♦ Carbs - 15g ♦ Calories - 205 ♦ Protein - 3g ♦ Sodium - 103mg

Add Amaltheia Dairy Organic Goat Cheese - \$2.75

Pasta and Salads

BABY ARUGULA SALAD

*Crispy Onions, Roasted Pumpkin Seeds, Sunflower Seeds,
Raisins, Couscous, Lemon Vinaigrette*

Small \$10.50 | Large \$12.00



*Fat - 16g ♦ Carbs - 33g ♦ Calories - 287 ♦ Protein - 7g ♦ Sodium - 246mg
Fat - 24g ♦ Carbs - 50g ♦ Calories - 435 ♦ Protein - 11g ♦ Sodium - 373mg*

PASTA PRIMAVERA

*Red Bell Peppers, Broccoli, Marinated Artichokes, Tomato,
Red Onion, Sweet Peas, Feta Cheese*

Small \$16.75 | Large \$19.25



*Fat - 15g ♦ Carbs - 63g ♦ Calories - 418 ♦ Protein - 13g ♦ Sodium - 132mg
Fat - 23g ♦ Carbs - 95g ♦ Calories - 634 ♦ Protein - 19g ♦ Sodium - 200mg*

Toppers

ORGANIC
GOAT CHEESE
\$2.75

PAN-SEARED
KING SALMON 
\$15.75

GRILLED CHICKEN
\$6.75

GREEN FALAFEL CAKES
\$5.00

WAGYU TOP SIRLOIN 
\$15.75

Entrées

◆ Served with sustainably sourced vegetables. ◆

PORK RIBEYE

Flathead Cherry Port Wine Demi-Glace

28.00

BRAISED BISON SHORT RIBS

Jeremiah Johnson Scotch Ale, Roasted Garlic Mashed Potatoes

\$39.75

SLOW-ROASTED PRIME RIB

Roasted Red Potatoes, Au Jus

7oz \$32.00 | 10oz \$41.00 | 14oz \$54.00

GRILLED KING SALMON

Ginger-Lime Butter, Brown & Wild Rice Blend

\$40.50

Fat - 25g ◆ Carbs - 42g ◆ Calories - 643 ◆ Protein - 57g ◆ Sodium - 417mg



REDBIRD FARMS CHICKEN BREAST

Herb Lemon Sauce, Brown & Wild Rice Blend

\$28.75

CONFIT OF DUCK LEGS

Huckleberry Brandy Glaze, Sweet Pea Pureé, Garlic Mashed Potatoes

\$29.00

SNAKE RIVER FARM WAGYU TOP SIRLOIN

Mushroom, Demi-Glace, Garlic Mashed Potatoes

\$50.00

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.

Crafted Cocktails

◆ Each of our drinks is handcrafted. Thank you for your patience. ◆

SPERRY SPRITZ - \$14.00

The Spirit of Sperry Huckleberry Vodka, Lemon, Mint, Simple Syrup, Huckleberries, Prosecco

OLD FASHIONED - \$16.00

Glacier Distilling Gold Miner Brandy, Spiced Simple Syrup, Glacier Distilling Orange Bitters, Flathead Cherry, Orange Twist

HUCKLEBERRY SMASH - \$16.00

Glacier Distilling North Fork Whiskey, Fresh Lemon, Huckleberries, Mint Leaves, Simple Syrup

BEAR HUG - \$15.00

Glacier Distilling Bearproof Huckleberry Whiskey, Pear Simple Syrup, Half & Half

SALT AND PEPPER - \$15.00

Glacier Distilling North Fork Whiskey, Fresh Lemon, Huckleberries, Mint Leaves, Simple Syrup

FLATHEAD MANHATTAN - \$16.00

Glacier Distilling Fireweed Cherry Bourbon, Sweet Vermouth, Glacier Distilling Aromatic Bitters, Housemade Drunken Cherries

TRAIL CREW MULE - \$14.00

Spotted Bear Spirits Vodka, Citrus Simple Syrup, Ginger Beer, Lime

HUCKLEBERRY MARGARITA - \$16.00

Spotted Bear Spirits Organic Agave Spirit, Citrus Simple Syrup, Huckleberry Liqueur, Fresh Lime Juice

CINNAMON MAPLE OLD FASHIONED - \$16.00

Spotted Bear Distilling Cinnamon Whiskey, Glacier Distilling Aromatic Bitters, Fresh Lemon Juice, Slice of Orange, Maple Syrup

NIGHTWIND - \$16.00

Glacier Distilling Single Barrel Strong Rum, Wildrye Distilling Tonic Syrup, Citrus Wheel

Local Draft

RICE RICE BABY - LAGER - \$8.00

Bias Brewing, Kalispell, MT

MOUNTAIN MAN - SCOTCH ALE - \$8.00

Jeremiah Johnson Brewing, Whitefish, MT

THE BOB - INDIA PALE ALE - \$8.00

Sacred Waters Brewing, Kalispell, MT

PRICKLY PEAR - PALE ALE - \$5.00

Lewis + Clark Brewing, Helena, MT

CHECKMATE - PILSNER - \$8.00

Red Lodge Brewing, Red Lodge, MT

BEARS DELIGHT - HONEY HEFE - \$8.00

Thirsty Street Brewing, Billings, MT

HIGHLINE - HAZY IPA - \$8.00

Tamarack Brewing, Lakeside, MT

HUCK IT HUCKLEBERRY- LAGER - \$7.00

Big Sky Brewing, Missoula, MT

Cans

HAT TRICK IPA (16 oz.) - \$7.50

Tamarack Brewing Company, Lakeside, MT

HUCKLEBERRY LEMONADE SELTZER - \$7.50

Big Sky Brewing, Missoula, MT

MICHELOB ULTRA (16 oz) - \$6.50

Budweiser Brewery, Fort Collins, CO

BUD LIGHT (16 oz) - \$5.00

Budweiser Brewery, Fort Collins, CO

INDIA PALE ALE NON-ALCOHOLIC - \$7.00

Athletic Brewing, San Diego, CA

POOR FARMERS HARD CIDER - \$7.00

Western Cider Company, Missoula, MT

OTTER WATER - PALE ALE - \$6.50

Philipsburg Brewing Company, Philipsburg, MT

WILD HUCKLEBERRY - LAGER - \$5.25

Great Northern Brewery, Salt Lake City, UT

HUNGRY HORSE - HAZY IPA - \$7.00

Sacred Waters Brewing, Kalispell, MT

COWS IN A COAL MINE - STOUT - \$7.50

Glacier Brewing, Polson, MT

N/A Beverages

COFFEE

*Organic Trailblazer Regular and Decaf
Montana Coffee Trader, Whitefish Montana*
\$3.95

TEA

*Galloping Green, Black Cinnamon Bear, Patty's Irish Breakfast, Huckleberry,
Bright Montana Morning, Peace of the Park
Tumblewood Tea, Big Timber Montana*
\$3.95

JUICE

Orange, Apple, Cranberry
\$3.95

MILK

*2% or Skim \$3.95
Almond or Soy \$4.50
Make them chocolate \$.50*

SODA

Barq's Root Beer, Fanta Orange, Coke, Diet Coke, Sprite, Coke Zero
\$3.95

LEMONADE

\$3.95

HUCKLEBERRY LEMONADE

\$4.50

ICE TEA

\$3.95

POWERADE MOUNTAIN BLAST

\$3.95