

# Glacier Park Lodge Dinner Menu

## Starters

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### Wild Game Sausage Sampler

~ Selection of elk, buffalo or venison grilled sausage served with assorted mustards

### Roasted Red Pepper and Artichoke

#### Dip

~ Blended red peppers, artichokes and three cheeses served with tri colored tortillas

### Watermelon Salad

~ Watermelon, black olives and feta cheese tossed with mixed greens and a lemon vinaigrette

### Chipotle Ranch Salad

~ Iceberg wedge topped with chipotle ranch dressing and seasonal fresh vegetables

### Soup of the Day

~ Ask about today's creations

### Breaded Portobello Skewers

~ Served with chipotle ranch dressing

### Shrimp and Andouille Ravioli

~ Four large pillows stuffed with shrimp, andouille sausage, red peppers and garlic served with a basil and sun-dried tomato pesto

### Cracked Black Pepper Caesar

~ Romaine lettuce tossed with creamy Caesar dressing and fresh cracked black pepper topped with parmesan cheese and croutons

### Honey Citrus Salad

~ Fresh garden greens, pears, strawberries and red onions tossed in our citrus honey vinaigrette and topped with candied pecans

## Favorites

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### Rocky Mountain Rainbow Trout

~ Lightly dusted and pan fried to perfection topped with a citrus caper butter and pickled ginger served with fruit fusion wild rice and parmesan dusted grilled asparagus

### Wild Huckleberry Glazed Rack of Lamb

~ Grilled New Zealand Rack of Lamb topped with a wild huckleberry glaze and served with roasted garlic mashers and organic baby carrots

### Stuffed and Roasted Butternut Squash

~ Stuffed with fruit fusion wild rice and gorgonzola cheese served with parmesan dusted asparagus and organic baby carrots

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## Entrées

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### Slow Roasted Prime Rib

~ 10 oz Certified Choice All Natural Black Angus Beef served with rosemary au jus, roasted garlic mashed potatoes and bacon kissed green beans; while it lasts

### C.M. Russell Burger

~ 6 oz La Cense burger topped with buffalo sausage, Münster cheese and chipotle BBQ sauce and sweet potato fries. We think Mr. Russell would have been proud!

### Apple Smoked Pork Ribs

~ 1 lb of slow smoked St. Louise Style Ribs bathed in an organic Flathead cherry and chipotle sauce, served with jalapeno corn muffins and Jicama slaw

### N.Y. Strip Steak and Bourbon Onions

~ 10 oz Certified Choice All Natural Black Angus Beef topped with caramelized bourbon glazed pearl onions, bacon and gorgonzola, served with tri-colored fingerling potatoes and organic baby carrots

### Herb Roasted Chicken

~ Oven roasted chicken breast topped with chipotle maple glaze, served with roasted garlic mashed potatoes and bacon kissed green beans

### Wild Game Bolognese

~ Linguini topped with a rich thick ground buffalo, elk and venison sausage red sauce

### Catch of the Day

~ Please ask you server about today's selection

### Shrimp Puttanesca

~ Linguini tossed with tomatoes, anchovies, black olives, capers, garlic, fresh herbs and shrimp in a white wine garlic sauce

### Smoked Trout Salad

~ Mixed greens topped with smoked trout, roasted corn, goat cheese, and mandarin oranges served with your choice of dressing

~ \*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of food borne illness.