



MEADOW LAKE

BAR & GRILLE

Starters

Montana Bison Chili

Black Beans, Dried Ancho & Guajillo Chilis, Gouda

Rare Kobe Sliders *

Twin American Wagyu Patties Grilled Rare, Caramelized Onions, Truffle Mustard Aioli

Deviled Eggs

Italian Inspired, Crisp Pancetta, Pecorino Romano, Chives

Calamari with Lemon & French Remoulade

Buttermilk Soaked and Crispy Flash-Fried

8

Greek Mezze Plate

Roasted Garlic Hummus, Grilled Pita, Olives, Tomatoes, Carrots & Feta

9

8

Thai Coconut Shrimp

Coconut Fried Shrimp in a Rich and Sweet Red Thai Curry Sauce

12

7

Flatbread Pizza

Make it a Meal +8

8

- **Big Mountain** Red Sauce, Mozzarella, Italian Sausage
- **Milanese** Classic Pepperoni, Canadian Bacon, Salami
- **Wild Mushroom** Mozzarella, Grilled Mushroom, Alfredo Spread, Truffle Essence, Herbs
- **Huckleberry Chicken** Huckleberry BBQ Charbroiled Chicken, Red Onion, Smoked Gouda, Bacon

11

Salads

Tokyo Chicken Salad

Sesame Tempura Chicken, Sriracha Aioli, Chopped Iceberg, Carrots, Cucumbers, Peppers, Scallion, Cashews, Soy-Ginger Vinaigrette

16

Black & Blue Wedge with Petite Sirloin *

Iceberg Lettuce, Blue Cheese Crumbles, Cucumbers, Grape Tomatoes, Carrot Strips, Blackened Petite Sirloin Steak with Peppercorn Blue Cheese Dressing

16

Caesar

Crips Romaine, Shaved Parmesan, Capers, Croutons, Lemon, Creamy Caesar Dressing, Anchovies on Request

10

Chicken +4, Salmon +6, Shrimp +7,
*Steak +6

Pastas

Add 6oz Chicken +4, 3oz Salmon +6,
Four Shrimp +7, 6oz Steak* +6

Add Side House Salad +4, Side Caesar Salad +6

Creamy Fettuccini Alfredo

Traditional Alfredo, Fettuccini, Reggiano Parmesan, Crostini

16

Wild Mushroom Risotto

Grilled Wild Mushroom, Romanesco, Braised Leeks, Fresh Herbs, Grated Pecorino Romano, Truffle Essence

17



Our wines are hand selected by Aaron Patrick, one of the 247 people in the world to pass the Master Sommelier exam. His inspiration is the spirit of Montana that warmly embraces global influences while remaining true to the state's proud heritage and independence. Our world-class wines are meant to be enjoyed casually, without the fuss. Cheers!

Meats

Add Side House Salad +4,
Side Caesar Salad +6

Charbroiled Ribeye Steak * 28

Roasted Garlic Parmesan Whipped Potatoes, Crispy Brussels sprouts tossed in Bacon Vinaigrette, Cabernet Sauce

Bacon-Wrapped Bison Meatloaf 21

Roasted Garlic Mashed Potatoes, House Vegetables, Truffle Gravy

Half-Pound Meadow Lake Burger * 13

Local Polson, MT Rancher Premium Angus Beef, Choice of Cheddar, Swiss, Pepperjack, Crumbled Blue, Gouda, **Dailey's Hickory Bacon +2**

BBQ Bison Burger * 17

Huckleberry Barbecue, Sharp Cheddar, Crips Onion Straws

Double Pork Sandwich 15

House Smoked Pork, Dailey's Hardwood Bacon, Gouda, Crisp Onion Straws

Seafood

Fish & Chips 16

Pub-Style Beer Battered Cod, Cole Slaw, Tartar Sauce, Fries

Pan Roasted Alaskan Halibut * 28

Cauliflower Puree, Sautéed Romanesco, Pancetta Vinaigrette, Toasted Pinenuts

Alaskan Salmon Club * 19

Charbroiled Sockeye Salmon, Lemon-Dill Aioli, Applewood Bacon, Capers, Heirloom Greens, Toasted Ciabatta

Desserts

Huckleberry Creme Brulee 8

Huckleberry Custard, Burnt Sugar, Toffee Cashews

NY Style Cheesecake 7

Huckleberry Compote, Whipped Cream

Deep Dish Apple Pie 7

A la Mode, Caramel Sauce

**ASK ABOUT OUR SEASONAL
DESSERT SPECIALS**

20% GRATUITY WILL BE ADDED FOR GROUPS OF 8 OR MORE

* CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Operated by Meadow Lake Food and Beverage, Inc.