Starters



HERBED ARTICHOKE DIP - \$15

Parmesan, lemon, crostini

SMOKEHOUSE QUESADILLA - \$20

Brisket burnt ends, chipotle ranch, salsa, scallions

CRISPY FRIED SHRIMP - \$15

With cocktail sauce and tartar sauce

JUMBO CRISPY WINGS - \$18

BBQ, hot buffalo or sweet chili sauce

AHI TUNA WONTONS - \$15

Sesame seared Ahi tuna, Sriracha Aioli, Scallion on wonton crisps

WHITE TRUFFLE-PARMESAN FRIES - \$14

Truffle-chive aioli

Soup and Salads

CAESAR SALAD - \$8

MAISON SALAD - \$8

ANCIENT GRAIN POWER SALAD - \$18

Quinoa-forbidden rice, baby kale, Grilled pears, cranberry, cashew, pomegranate-honey vinaigrette

SOUP OF THE MOMENT - \$9

Pizza

BARBEQUED CHICKEN PIZZA - \$24

Chipotle bbq chicken, bacon, red onion

BIG MOUNTAIN PIZZA - \$25

Italian sausage, pepperoni, Canadian bacon, salami

Entrees

MEADOW LAKE BURGER* - \$22

Pretzel roll, $\frac{1}{2}$ lb patty, Daily's hickory bacon, cheddar, steak sauce, house fries

GAME-TIME BURGER* - \$27

Pretzel roll, local bison burger, smoked elk sausage, pepperjack, truffle-chive aioli

BUTTERMILK CHICKEN SANDWICH - \$22

Daily's hickory bacon, chipotle ranch, pepperjack, house fries

SEARED AHI TUNA BOWL* - \$25

Chili garlic ponzu marinade, black forbidden rice, edamame, carrot, cucumber, scallions

LINE CAUGHT FISH & CHIPS - \$25

Pacific Cod, coleslaw, tartar sauce

FETTUCCINI & MEATBALLS- \$24

Homestyle meatballs, marinara, basil, parmesan

BLACKENED SOCKEYE SALMON - \$29

Garlic- baby kale and tomatoes, homestyle mashed potatoes, lemon-caper dill butter

STEAK FRITES* - \$27

8oz flatiron, steak sauce, house fries

SHRIMP SCAMPI - \$27

Fettuccini, grape tomatoes, basil, crostini

Signature Cocktails



HARD HUCKLEBERRY **LEMONADE** \$12

Huckleberry-infused vodka, huckleberry puree, lemonade

FLATHEAD CHERRY MANHATTAN \$13

Glacier Distilling Fireweed Bourbon, sweet vermouth & a dash of bitters

MONTANAN MARGARITA \$13

Spotted Bear Agave, huckleberry puree, sweet & sour, lime

406 MARTINI \$13

Spotted Bear Gin, dry vermouth rinse, 2 olives

ROCKY MOUNTAIN CAESAR \$14

Glacier Distillery Mule Kick, Clamato

SPOTTED BEAR MULE \$12

Spotted Bear Vodka, ginger beer, lime

Draft Beers

BLACKFOOT IPA - \$7 Single Malt IPA, Blackfoot Brewing, Helena, MT

> MODELO - \$7 Mexican Lager

CATCH 'EM LAGER - \$7 Lager, Sacred Waters, Kalispell, MT

COLD SMOKE - \$7 Scotch Ale, Kettlehouse, Missoula, MT

YARDSALE AMBER - \$7 Amber Ale, Tamarack Brewing, Lakeside, MT

TWO RIVERS PALE ALE - \$7 Flathead Lake Brewery, Big Fork, MT

MINER'S GOLD HEFEWEIZEN - \$7 Wheat Beer, Lewis & Clark Brewing, Helena, MT

> STELLA ARTOIS - \$7 Pilsner, Belgium

GRAZING CLOUDS - \$7 Hazy IPA, MTNS Walking, Bozeman, MT

SEASONAL ROTATORS - \$7

Wine By the Glass

DAOU - \$15 Cabernet Sauvignon, Pasa Robles, CA

> BANSHEE - \$14 Pinot Noir, Sonoma, CA

CONUNDRUM - \$10 Red Blend, CA

MAISON L'ENVOYE - \$11 Rose, France

VINO - \$8 Pinot Grigio, Columbia Valley, WA

FRANCIS COPPOLA - \$9 Chardonay, CA

BUEHLER - \$15 Chardonnay, Russian River, CA

VILLA MARIA - \$11 Sauvignon Blanc, New Zealand

LUNETTA 187ml - \$8 Prosecco, Italy

Mocktails

SUN ROAD - \$8

Pineapple juice, ginger beer, and lime slice over ice.

HUMBLE MULE - \$8

Orange juice, ginger beer, and mint, with a lime wedge.

CRIMSON SONGBIRD - \$8

Cranberry juice, lime juice, sparkling water, orange juice, and a cherry.

Beer, Cider, Seltzers

BEER - \$4Bud, Bud Light, Miller Lite, Coors Stubby, Coors Light, Michelob Ultra, PBR, Strange Haze IPA, Corona, Kokanee

SELZERS | CIDERS - \$5 White Claw, Big Mountain OG Cider

NON-ALCOHOLIC BEER - ATHLETIC - \$5

Run Wilde IPA, Cerveza Lager, Upside Dawn Gold

* 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.