



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

MARYLAND CRAB PRETZEL - \$16

Creamy Maryland crab dip, soft Bavarian pretzel, Cheddar-Jack

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****MEDITERRANEAN SALAD - \$15**

Crisp Romaine and Kale Blend, Grape tomatoes, Roasted peppers, red onion, Black olives, Feta, Tarragon red wine vinaigrette

SOUP OF THE MOMENT - \$9

Pizza

BARBEQUED CHICKEN PIZZA - \$24

Chipotle bbq chicken, bacon, red onion

BIG MOUNTAIN PIZZA - \$26

Italian sausage, pepperoni, Canadian bacon, salami

Entrees

MEADOW LAKE BURGER* - \$24

Pretzel roll, ½ lb patty, Daily's hickory bacon, cheddar, steak sauce, house fries

BUTTERMILK CHICKEN SANDWICH - \$24

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 - \$26

Pacific Cod, coleslaw, tartar sauce

BLACKENED SOCKEYE SALMON - \$29

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

STEAK FRITES* - \$31

8oz flatiron, steak sauce, house fries

SHRIMP SCAMPI - \$27

Fettuccini, grape tomatoes, basil, crostini

Picnic Baskets

With House Fries and Cole slaw - SUB MAC & CHEESE GRATIN \$2

BABY BACK RIBS/ CHIPOTLE BBQ - HALF - \$25/ FULL - \$39**CRISPY PORK BELLY/ HONEY GARLIC - \$18****BRISKET BURNT ENDS/ MESQUITE RUB - \$22****CHARBROILED CHICKEN/ CAROLINA SAUCE - \$17**

20% GRATUITY WILL BE ADDED FOR GROUPS OF 7 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.



MEADOW LAKE

BAR & GRILLE

Draft Beers

BLACKFOOT IPA \$8
Single Malt IPA, Blackfoot Brewing, Helena, MT

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

HUNGRY HORSE HAZY IPA \$8
Sacred Waters, Kalispell, MT

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

STELLA ARTOIS \$8
Pilsner, Belgium

SEASONAL ROTATORS - \$8

Wine by the Glass

LUNETTA 187ml \$8
Prosecco

VINO \$8/ \$32
Pinot Grigio, Columbia Valley, WA

A to Z \$11/ \$37
Riesling, Newberg, Oregon

VILLA MARIA \$11/ \$37
Sauvignon Blanc, New Zealand

FRANCIS COPPOLA \$11/ \$37
Chardonnay, CA

BUEHLER \$15/ \$50
Chardonnay, CA

RICKSHAW \$9/ \$33
Cabernet Sauvignon, CA

CONUNDRUM \$10/ \$37
Red Blend, CA

BANSHEE \$14/ \$47
Pinot Noir, Santa Barbara, CA

DAOU \$15/ \$50
Cabernet Sauvignon, Pasa Robles, CA

Beer, Cider, Seltzers

BEER - \$5
Bud, Miller Lite, Coors, Coors Light, Michelob Ultra, Corona

SELZERS | CIDERS - \$6
White Claw, Big Mountain OG Cider

NON-ALCOHOLIC BEER - ATHLETIC - \$5
Run Wilde IPA, Golden Ale

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

406 MARTINI - \$13
Spotted Bear Gin, dry vermouth rinse, 2 olives

ROCKY MOUNTAIN CAESAR - \$14
Glacier Distillery Mule Kick, Clamato

MONTANAN MARGARITA - \$13
Spotted Bear Agave, Huckleberry puree, sweet & sour, lime

SPOTTED BEAR MULE - \$12
Spotted Bear Vodka, ginger beer, lime

20% GRATUITY WILL BE ADDED FOR GROUPS OF 7 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.