



GALLATIN RIVER LODGE®
BOZEMAN MONTANA

Summer MENU

APPS

CHEESE & CURED MEATS \$20
Honeycomb and spreads

GRILLED BRAISED OCTOPUS \$18
Citrus tomato broth

BURRATA AND PEAS \$6 EA / 3 \$14
Grilled sourdough, citrus, tarragon,
pickled shallot

ROTATING OYSTER \$6 EA / 3 \$16
horseradish green apple mignonette jelly

1ST COURSE

GREENS \$10
Petite lettuce, local micros and shoots,
radish, shallot citrus vinaigrette

ARUGULA AND BERRIES \$12
Midnight moon, berries, red onion,
pistachio, onion crumble,
huckleberry champagne vinaigrette

SOUP \$8

2ND COURSE

WAGYU TENDERLOIN \$54 /

BISON STRIPLOIN \$56
Confit potatoes, asparagus, zucchini
ribbons, house made steak sauce

GRILLED PORK CHOP \$36
Peach glaze, white balsamic pearl onions,
point Reyes blue cheese purple potatoes

DUO OF DUCK \$40
Seared breast and confit quarter,
huckleberry hoisin, foie gras dirty rice,
broccolini

HALIBUT \$42
Crushed vinegar fingerlings, asparagus,
Romanesco, finger lime

SHRIMP AND GRITS \$32
White grits, cabot cheddar, ham, creole
cream, peppers,
torn herb and corn salad

DESSERT

**HUCKLEBERRY ICE CREAM
AND SHORTBREAD
SANDWICH \$8**
Chocolate chips

**FLOURLESS CHOCOLATE
CAKE \$10**
White chocolate cream

SORBET TRIO \$10