



**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 \$16

Grilled sourdough, citrus, tarragon,  
pickled shallot

### ROTATING OYSTER \$6 EA / 3 \$16

horseradish green apple mignonette jelly

## 1<sup>ST</sup> 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

## 2<sup>ND</sup> 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,  
romesco, 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