



**GALLATIN RIVER LODGE®**  
BOZEMAN MONTANA

# Fall MENU

## APPS

### CHEESE & SAUSAGE \$20

House Sourdough | Assorted Mustard

### SMOKED BEEF SHORT RIB \$17

Huckleberry BBQ | Pickled Huckleberries  
Parsnip Puree

### TORCHED BURRATA & ROASTED FENNEL \$16

Flathead Cherry Shallot Jam | Preserved  
Lemon | Pistachio Brittle  
Extra Virgin Olive Oil

### ROTATING SEAFOOD TRIO \$24 PER PERSON

## 1<sup>ST</sup> COURSE

### GREENS \$10

Petite Lettuce | Local Shoots & Micros  
| Radish | Shallot & Thyme Champagne  
Vinaigrette

### KALE & DELICATA SQUASH \$12

Medjool Dates | Pepitas | Midnight Moon  
| Banyuls Vinaigrette

### WARM SPINACH \$12

Pancetta | Pt. Reyes Blue | Red Onion |  
Balsamic Brown Sugar Vinaigrette

### SOUP DU JOUR \$8

## 2<sup>ND</sup> COURSE

### BEEF TENDERLOIN \$52

Pommes Anna | Roasted Mushrooms &  
Duxelles Cream | Asparagus | Thyme Pastry

### RAINBOW TROUT \$34

Cornmeal Crusted | Hazelnut Lemon  
Brown Butter | White Bean Cassoulet  
Green Beans

### BEEF HANGER STEAK \$32

French Onion Demi | Gruyere  
Brioche Crumble | Grilled Broccolini  
Truffle Tremor Frites

### ORA KING SALMON \$42

Seared Soba Noodles | Butternut Broth  
Grilled Vegetables | Mushroom Reduction  
Shishito Pesto

### GUMBO-LAYA \$29

Shrimp | Duck | Andouille | Rice  
Heirloom Tomatoes

### ELK LOIN \$54

Fingerling Potato | Pearl Onions | Kale |  
Root Beer Kombucha Demi

## DESSERT

### CARAMEL APPLE STICKY CAKE \$10

Brown Butter Chai Chantilly

### CHOCOLATE BUNDT CAKE \$8

Whip Cream Bourbon Drizzle

### SORBET TRIO \$10