

GALLATIN RIVER LODGE®
BOZEMAN MONTANA

Summer MENU

APPETIZERS

FRIED AVOCADO BRUSSEL SPROUTS \$12

Thai basil pesto, chili crisp, pea shoots

GRILLED STREET CORN COBETTES \$8

Crème fraiche, ancho, cilantro, Cotija

BLISTERED SHISHITO AND PICKLED TOMATOES \$12

Whipped feta, preserved lemon, grilled baguette

SOY BRAISED RIBS \$14

Huckleberry mirin bbq

1ST COURSE

SOUP \$8

GREENS \$10

Petite lettuce, micros, local shoots, cherry tomato,
baby radish, shallot vinaigrette

BUTTERLEAF BLT \$14

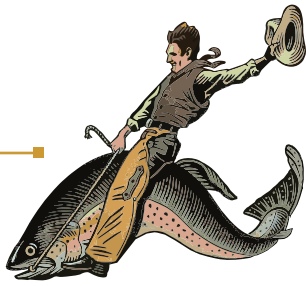
Dried cherry tomatoes, prosciutto,
brioche and quail egg, buttermilk herb dressing

TOMATO AND WATERMELON \$14

Heirloom tomatoes, pressed watermelon,
local goat feta, mint, citrus, xvoo

CAESAR \$12

Romaine, parm crisps, sourdough croutons,
white anchovies



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2ND COURSE

ROASTED CHICKEN AND PANCETTA PASTA \$29

House made black pepper fettuccine, peas, cured tomatoes, chicken jus, midnight moon

SMOKED CAULIFLOWER STEAK AND BURNT ENDS \$28

Pepper vinegar, grilled leeks, pickled huckleberries

SEARED SCALLOPS \$52

Summer corn succotash, pea nage, charred citrus

MASA PAN FRIED TROUT \$32

Tomato and cucumber salad, ponzu, finger limes

STEAKS

CHOICE OF TWO SIDES AND SAUCE

14OZ PORK POTERHOUSE \$38

8OZ BEEF TENDERLOIN \$52

14OZ BEEF RIBEYE \$46

12OZ BISON NEW YORK \$54

DESSERT

BANANAS FOSTER BANANA BREAD \$10
Vanilla ice cream

FLOURLESS CHOCOLATE TORTE \$10
Huckleberry sauce

SOBET TRIO \$8

SIDES

CHEDDAR
POTATOES AU
GRATIN

TALLOW CONFIT
FINGERLING
POTATOES

GRILLED
BROCCOLINI

GRILLED
ASPARAGUS

ROASTED
MUSHROOMS

CREAMED
SPINACH AND
ARUGULA

SAUCES

CHIMICHURRI

HORSERADISH CREAM

HOUSE STEAK SAUCE

BORDELAISE

SHALLOT DEMI