

## Shareable

### \*CHARCUTERIE PLATE 25

pork and foie gras country pâté with calvados & prosciutto, artisan cheese, apricot chutney, giardiniera, baguette

### CRISPY BONE MARROW NUGGETS 25

whole grain mustard chili butter, grilled bread, stone fruit preserve, arugula salsa verde

### TOKYO HOT CHICKEN 15 [GF]

fried chicken tender skewers, horseradish honey, bonito flakes, ginger miso gribiche

### ROASTED RED BEETS 15 [GF]

creme fraiche goat feta mousse, blood orange supreme, shaved fennel, black garlic vinaigrette

### \*SHRIMP CEVICHE 16 [GF][DF]

shrimp, persimmons, pomegranates, cilantro, pear, red onion, jalapeño, okinawa sweet potato

### SHERRY GLAZED PORK BELLY 16

navy bean & tripe ragu, fennel jam, pistou

### SMOKED TROUT RILLETTES 15

giardiniera, smoked trout roe, dill pollen



## Soup & Salad

### SOUP OF THE DAY

#### GRL CHICKEN WALDORF 14 [GF]

organic greens, shaved fennel, chevere, pistachio apple cider vinaigrette

#### \*ESCOLE HOUSE CAESAR 12

housemade croutons, shaved parmesan, dandelion caesar dressing

#### ADD [GF][DF]

salt and pepper cod 18, beef tips 12, shrimp 15, chicken 12

## Entrée

### \*DUCK, DUCK, GOOSE 39 [GF][DF]

smoked duck breast, crispy potatoes, goose confit, pickled grapes, frisée, pomegranate, candied walnuts, foie gras vinaigrette

### VEGETABLE GATEAU 35 [GF][DF]

crepes, kale, mushrooms, local chevre, romesco, balsamic glaze

### LOBSTER FETTUCINE 45

poached lobster, sauternes, crème fraiche, fine herbs, kale, smoked trout roe

### BEEF CHEEK BOURGUIGNON 48 [GF]

red wine braised beef cheeks, squash purée, heirloom carrots, fondant potatoes, horseradish crème fraiche, beef jus

### \*NEW YORK STRIP MONTANA WAGYU 68 [GF]

parsnip, wild mushrooms, baby vegetables, foyot sauc

### \*SMASH BURGER 23

local angus beef patty, tomato jam, cheddar cheese, bacon, shaved lettuce, house sauce, brioche bun, and house frites

### MISO GLAZED BLACK COD 45 [GF]

ginger heirloom carrot mash, persimmon salsa, charred leeks, sunchoke chips, lemon zest

## Dessert

### FOIE GRAS PROFITEROLES 18

salted caramel sauce, powdered sugar, foie gras ice cream

### CRÈME BRÛLÉE 12 [GF]

vanilla custard, blueberry compote and lace cookie

### DOUBLE CHOCOLATE TART 13

red wine poached pear, black pepper ice cream, candied

Happy Hour + Small Plates  
4PM - 6PM

### FONDUE guyère, fontina, white wine, baguette (serves 2) 18 [VEG]

Add apples 2, potato 2, steak tips 7, the works 10

### SHRIMP COCKTAIL LETTUCE WRAPS thai cocktail sauce,

avocado, lettuce cups 18 [GF][DF]

### STEAMED BEEF SLIDERS pickles, onion, fry sauce, American

cheese 4/slider

### HOUSE SALAD greens, radish, pecorino, balsamic vinaigrette 10 [GF][VEG]

### COWBOY POUTINE pulled beef cheek, crispy cheese curds, refried

lentils, avocado crema, meat chocolate, pickled peppers 15 [GF]

### LOBSTER ROLL tarragon, herb aioli, mini hoagie 15

Visit our website to check out all our upcoming events at Gallatin River Lodge

(406) 388-0148

20% GRAVITY IS AUTOMATICALLY INCLUDED ON PARTIES OF 6 OR MORE  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inquire about additional gluten free options and please alert your server to any allergies.

