

## Shareable

### \*CHARCUTERIE PLATE 25

pork and foie gras country pâté, cured meats, artisan cheese, chutney, giardiniera, baguette

### TOKYO HOT CHICKEN 15 [GF]

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

### ROASTED BEET MEDLEY 15 [GF]

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

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

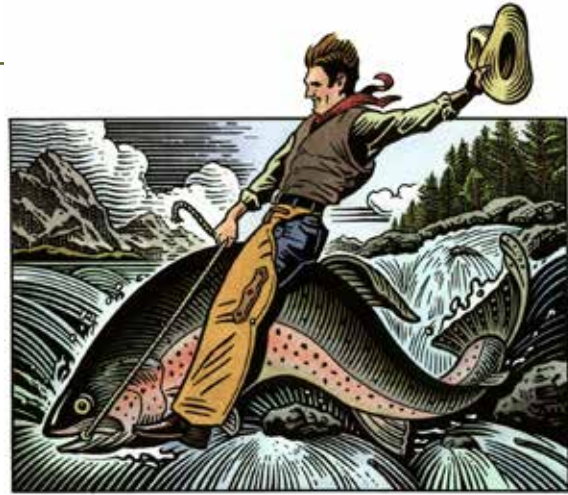
shrimp, papaya, cilantro, red onion, coconut lime marinade, fried plantain chip

### SHERRY GLAZED PORK BELLY 16 [GF]

navy bean & tripe ragu, fennel jam, pistou

### BREAD SERVICE 6

locally made baguette, creamed butter



## Soup & Salad

### SOUP OF THE DAY

### \*BUTTER LETTUCE & FRISE CAESAR 12

housemade croutons, shaved parmesan, anchovy, caesar dressing

### ADD [GF][DF]

salt and pepper cod 20, beef tips 12, shrimp 15, chicken 12

## Entrée

### CHEF'S DAILY SPECIAL

Ask your server for details

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

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

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

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

### SHRIMP FETTUCINE 45

seared shrimp, wild mushrooms, sauternes, crème fraîche, fine herbs, kale, pork belly

### BEEF CHEEK BOURGUIGNON 48 [GF]

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

### \*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 carrot mash, papaya relish, charred leeks, lemon zest, sweet potato chips

## Dessert

### FOIE GRAS PROFITEROLES 18

salted caramel sauce, powdered sugar, foie gras ice cream

### CRÈME BRÛLÉE 12 [GF]

vanilla custard, compote and lace cookie

### DOUBLE CHOCOLATE TART 13 [GF]

red wine poached pear, black pepper ice cream, candied hazelnuts

HAPPY HOUR + Small Plates  
4PM - 6PM

### FONDUE gruyère, fontina, white wine, baguette 18 [VEG]

Add apples 2, potato 2, steak tips 8, the works 12

### SHRIMP COCKTAIL LETTUCE WRAPS thai cocktail sauce, avocado, lettuce cups 19 [GF][DF]

### STEAMED BEEF SLIDERS pickles, onion, fry sauce, American cheese 4/slider

### CAESAR SALAD housemade croutons, shaved parmesan, anchovy, caesar dressing 12 [GF][VEG]

### COWBOY POUTINE pulled beef cheek, crispy cheese curds, scallions, avocado crema, meat chocolate, pickled peppers 16 [GF]

### SALT & VINEGAR FRITES 6

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.

