

Sharables CHARCUTERIE-PINCHOS

HOUSE MARINATED OLIVES 6

roasted with EVOO, garlic, rosemary, orange peel with pistou

*CHARCUTERIE PLATE 25

country style pork pate champagne, house cured pastrami duck, hot salami, artisan cheeses, house mustard, giardiniera, grilled baguette

SMOKED TROUT RILLETTE 14

pickled vegetables, toasted Aurore Bakery baguette (add crudité \$2)

PINCHOS "SNACK BITES" 3 FOR 12

tomato bread with Manchego cheese, Spanish tuna & anchovy, chef's snack

TUNA CRUDO 18 [GF]

black caviar, evo, Celtic Sea salt, citrus, micro greens

VOODOO CHICKEN 14 [GF]

pickled brined crispy creole chicken thighs, sweet and spicy BBQ seasoning, pickled GRL veggies, peppadew peppers, comeback sauce

HERITAGE BEET NAPOLEAN 16 [GF]

celtic sea salt, mother liquor roasted heritage beets, pistachio- goat cheese crème, petit arugula, pickled fennel, citrus salad, black garlic vinaigrette, fennel pollen

GRL BREAD SERVICE 6

Aurore Bakery baguette, sweet cream butter, red wine, Celtic sea salt



Soup & Salad

SOUP DU JOUR \$KP

HOUSE SALAD 8 [GF]

butter lettuce, cherry tomatoes, shaved fennel, sourdough croutons, black garlic ranch or apple cider vinaigrette

*SALAD NIÇOISE 16 [GF]

EVOO-poached tuna, garden beans, beet pickled egg, olives, soft greens, crispy potatoes, charred lemon and sumac vinaigrette

SALAD CAPRESE 14 [GF]

heirloom tomatoes, burrata, petit salad mix of arugula, basil, mint, EVO, balsamic reduction, Celtic sea salt [GF]

Entrée

*AMERICAN WAGYU NY STRIP 58 [GF]

dry aged 14 oz. grade 6 wagyu, chimichurri, potato bravas, French green beans, blistered cherry tomatoes

BONE-IN SHORT RIB 48 [GF]

Reminisce Ranch, Dillon MT Angus short rib, red wine & garlic-rosemary braised, white bean puree, grilled broccolini, baby carrots, gremolata

*MT. HONEY APPLE SMOKED DUCK 42 [GF]

honey glazed smoked duck breast, crispy potato, duck confit, arugula, pickled apples, cherry demi

WILD MT. TROUT 45 [GF]

pan seared Flat Head Lake trout, summer succotash, fine herb citrus salad, sweet potato chips, pistou

LOW COUNTRY GNOCCHI 38

house gnocchi, seared pork belly, shrimp, wild mushrooms, summer vegetables, salsa di noci

FORBIDDEN RICE BOWL 29 [M] [GF]

japonica black rice, miso roasted carrots, Sambal-smoked cauliflower, crispy wild mushroom kimchi, pickled baby radish, white soy glaze

*SMASH BURGER 22

MT angus beef, smoked bacon, cheddar cheese, heirloom tomato, butter lettuce, onion, house sauce, brioche bun and house frites I add quail egg \$5

Happy Hour

4PM - 6PM

BEER CHEESE FONDUE 18

gruyere cheese & local craft beer, baguette "the works" -- apples, crispy potatoes & beef tips \$10 add crudité \$4

*TUNA TATAKI 18 [GF]

micro salad, ponzu sauce, sweet potato chips, chili crisp aioli

KIMCHI SHRIMP LETTUCE WRAPS 15 [GF]

cocktail sauce, butter lettuce cups, avocado crème

2-PACK SLIDERS 8

4-PACK SLIDERS 15

6-PACK SLIDERS 25

American cheese, pickles, onion, house fry sauce

PORK BELLY "BLACKSTONE" 14

Carolina corncake, charred heirloom tomato, house smoked pork belly, fried quail egg, cured egg yolk aioli

FRITTO MISTO 12 [GF]

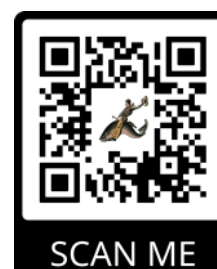
tempura fried fresh vegetables, lemon-garlic aioli

VOODOO FRITES 7 [GF]

with house fry sauce

[GF] = GLUTEN FREE
[V] = VEGAN

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.