

## Sharables

### HOUSE MARINATED OLIVES 9

cast iron roasted house marinated olives, pecan pesto burrata, Celtic sea salt

### \*CHARCUTERIE PLATE 25

paté de campagne, house cured duck pastrami, selection of artisan cheeses and cured meats, house mustards & tapenade, GRL green house pickled vegetables, grilled baguette\*\*

### DUCK LEG RILLETTE 15

confit duck, whipped goat cheese, cherry mostarda; toasted baguette\*\*  
(add crudité \$2)

### SHRIMP & GRITS 18 [GF]

gulf shrimp, tasso ham gravy, cheesy heirloom grits

### DIRTY RICE ARNACINI 12 [GF]

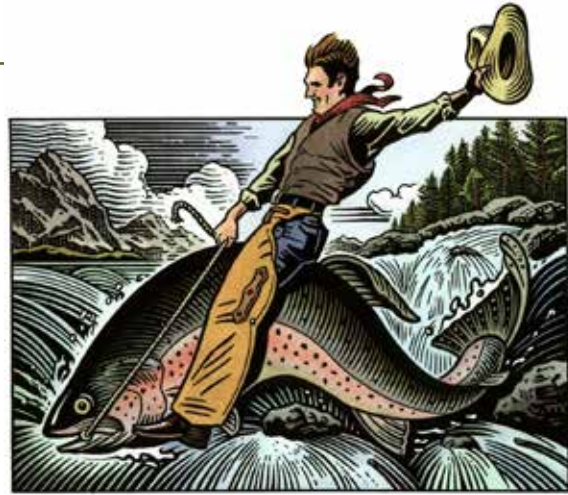
risotto, duck confit, creamed spinach & artichoke, romesco

### SMOKED WILD WHITE FISH CAKE 15

MT white fish, tasso ham maque choux, lemon caper remoulade

### BREAD SERVICE 6

warm local Aurore Bakery baguette, sweet cream butter with house made red wine salt



## Soup & Salad

### DAILY SOUP \$KP

### HOUSE SALAD 8 [GF]

soft greens, cherry tomato, pickled fennel, pecan, apple, sourdough croutons

### HARVEST WEDGE 12 [GF]

baby iceberg, butternut squash, pickled red onion, pancetta, blue cheese crumbs, smoked blue cheese dressing, crispy shallots, fig-balsamic

### BEET CAPRESE 13 [GF]

tomato, roasted heritage beets, burrata, arugula, basil, mint, fig-balsamic, Celtic Sea salt

\*ADD PROTEIN: pulled chicken \$12, shrimp \$14, steak tips \$15, seared duck breast \$18

\*\* GLUTEN FREE CRACKERS AVAILABLE FOR SUBSTITUTION

## Entrée

### \*AMERICAN WAGYU NY STRIP 62 [GF]

dry aged 14oz grade 6 wagyu, smoked blue cheese potato gratin, French green beans, blistered cherry tomatoes, rosemary demi-glace

### BONE-IN SHORT RIB 48 [GF]

red wine & rosemary braised beef short rib, white bean puree, grilled broccolini, baby carrots, gremolata

### \*DIRTY DUCK 43 [GF]

seared duck breast, dirty wild rice with holy trinity, sauteed kale, duck confit, fig-gastrique

### WILD MT. TROUT 45 [GF]

pan seared western trout, succotash, fine herb citrus salad, sweet potato chips, pecan pesto

### SWEET POTATO GNOCCHI 38

pulled chicken, kale & wild mushrooms, pork belly, pecan pesto, crispy chicken skin

### RISOTTO 29 [M] [GF]

arborio, vegetable brodo, kale, roasted mushroom & butternut squash, crispy garlic chips, saba glaze

### BISON BOLOGNESE 28

house made tagliatelle, ricotta, grilled baguette

### \*SMASH BURGER 24

MT angus beef, smoked bacon, cheddar cheese, pickled red onion, iceberg, tomato, dijonnaise, brioche bun; served with house cut fries \$24 (add egg \$5)

## Happy Hour

WED-FRI 4-6PM | SAT-SUN 3-6PM

### BEER CHEESE FONDUE

gruyere cheese with local MT beer, baguette \$18  
"the works" – apples, crispy potatoes, & beef tips \$10  
Add crudité \$4

### DIP DOU 15

warm MT trout dip, spinach & artichoke dip, crostini

### \*2-PACK SLIDERS 8

### \*4-PACK SLIDERS 15

### \*6-PACK SLIDERS 22

American cheese, pickles, onion, house burger sauce

### PAN FRIED RAVIOLI 17

house made short rib ravioli, brown butter, romesco, micro salad

### CRISPY CAULIFLOWER 12 [GF]

tempura battered cauliflower florets; lemon garlic aioli

### BIRD WINGS 15 [GF]

crispy chicken and duck wings with MT hot honey

### VOODOO FRIES 7

come back sauce

[GF] = GLUTEN FREE  
[V] = VEGAN

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



(406) 388-0148

20% GRAUITY 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.

SCAN ME