

Shareables

GRL DEVILED EGGS \$9

smoked trout roe deviled crema, southern style deviled egg [GF]

*SOUTHERN STYLE COLD PLATE \$28

house-smoked pimento cheese, low-country pork rillette, tasso-cured duck, smoked trout roe deviled crema, olive tapenade, pickled vegetables, house-salt Kennebec potato chips

*TOSTADA TRIO \$16

street corn, shrimp aguachile, smoked trout, chili lime creme fraiche, micro cilantro, queso fresca

HOUSE-CURED PORK BELLY \$16

heirloom tomatoes, grilled onion, pickled watermelon-cucumber Peppadew slaw, comeback sauce [GF]

HARISSA ROASTED CAULIFLOWER \$15

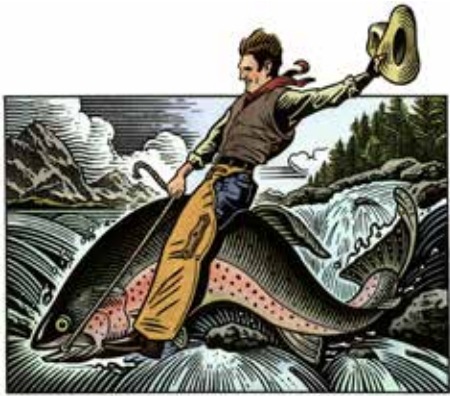
carrot ginger puree, Peppadew green tomato chow-chow, local micro sprouts with candied lemon, crispy sunchoke chips [GF] [V]

SUNCHOKE TOSTONES \$10

roasted olives, queso fresca-bravas sauce [GF]

DROP BISCUITS \$6

salted honey butter



Soup & Salad

DAILY SOUP \$KP

SOFT GREENS \$10

tomato, cucumber, pickled red onion, citrus supreme, toasted pecans, local micros, drop biscuit croutons
Choice of dressing: Apple Cider Vinaigrette, Black Garlic Ranch, Smoked Blue Cheese

ROOTS & SHOOTS \$12

a warm salad of roasted heirloom beets, carrots, corn, baby corn shoots, soft greens of arugula, local micros, sunflower-rolled local goat cheese, crispy sunchoke, fennel pollen, caramelized ramp-sherry-honey vinaigrette [GF]
Entrée Salad \$22

BABY-ICEBERG CHOP \$14

house-smoked pork belly burnt ends, heirloom tomato, pickled cucumber, blistered corn & onions, drop biscuit croutons, smoked blue cheese dressing [GF]
Entrée Salad \$24

PROTEIN ADDS: pork belly burnt ends \$15 | shrimp \$14 | steak tips \$15

Entrée

*BOURBON-BRINED MT HERITAGE PORK CHOP \$54

smoked corn fricassee, pork belly, white beans, braised summer greens, ham hock jus [GF]

*DUCK \$43

pecan-smoked duck breast, carrot puree, blistered corn southern succotash, cast iron duck fat potato galette, huckle-cherry gastrique [GF]

NATIVE KEEPERS MT TROUT \$45

heritage wild rice & roasted holy trinity with summer greens, pecan & lemon brown butter sauce, sunchoke & micro citrus salad

WILD ALASKAN HALIBUT \$48

creole butter braised halibut filet, bouillabaisse sauce, asparagus, sunchoke fondants, brûléed lemon [GF]

*AMERICAN WAGYU NY STRIP \$62

smoked Celtic Sea salt & pepper steak, potato boulangère, baby carrots, French beans, rosemary demi-glace, red wine reduction [GF]

SWEET POTATO SPÄTZLE & ROASTED FREE-RANGE CHICKEN \$38

asparagus & charred ramps, crispy pancetta, roasted mushrooms

WILD RICE PURLOO \$35

roasted heritage vegetables, crispy kale, oven-dried tomatoes, roasted mushrooms, baby corn shoots [GF] [V]

*BISON STEAK & FRITES \$45

bison, pave frites, chimichurri, bravas aioli [GF]

*SMASH BURGER \$25

MT Angus beef, bacon, cheddar cheese, LT-pickled red onion, fry sauce, Kennebec fries

Happy Hour

WEEKDAYS 4-6PM | WEEKEND 3-6PM

BEER CHEESE FONDUE

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

SHRIMP & GRITS \$18

blackened Gulf shrimp, tasso ham, cheesy heirloom grits [GF]

BEEF SLIDERS

2-pack \$8
4-pack \$15
6-pack \$22
American cheese, pickle, house burger sauce

CRISPY FREE-RANGE CHICKEN \$18

hot honey-garlic chili crisp sauce, miso blue cheese dressing

DEVILED DIP \$11

smoked trout roe deviled crema, house-salt Kennebec potato chipse [GF]

STREET CORN HUSH PUPPIES \$8

comeback sauce

CAJUN-ASIAN FRIED GREEN BEANS \$12

tempura battered Cajun-pickled green beans, Togarashi salt, cajunnaisee [GF] [V]

VOODOO FRIES \$7

comeback sauce

“A moment to unwind. a glass to savor—welcome to the happiest hour.”

[GF] = GLUTEN FREE
[V] = VEGAN

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

(406) 388-0148

20% GRATUITY 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.

We proudly fry in 100% beef tallow.
All our meals are raised by proud premium ranchers in the USA, requests for higher doneness are welcome, though we kindly note that this may affect the quality of your experience.



SCAN ME