

Our Dining Philosophy

*At Glacier National Park Lodges, we believe that increasing the **sustainability** of natural systems is not just good business, it is the right thing to do. All of our menu items feature **sustainable** ingredients, and in many cases are **locally sourced**. Sourcing **locally** along with **recycling**, **composting** and **water management** are a few of the ways we try to do our part to reduce the effects of global warming. We encourage you to look for ways **you** can help too.*

*You'll notice the **icons** below appear frequently throughout our menu. Our guiding philosophy is to provide every guest with a **delicious** and **sustainable** taste of Montana.*

Enjoy!



Items with this logo meet our 'Healthier Choice' distinction. Nutritional information is listed below these select items.



For our vegetarian and vegan guests, the items with this logo meet vegan standards.



Items with this logo are gluten free. Please note: our kitchens contain gluten products and we cannot guarantee meals to be 100% free of gluten.



Starters

SMOKED RAINBOW TROUT

Tomato, Red Onion, Capers, Dill Cream Cheese, Sliced Baguette

\$14.05



Fat - 18g ♦ Carbs - 58g ♦ Calories - 526 ♦ Protein - 33g ♦ Sodium - 887mg

DUNGENESS CRAB CAKE

Lemon Aioli

\$17.50

FROMAGE BLANC

*Tucker Family Farms Fresh Cheese with Figs,
Oregon Hazelnuts, Honey, Flatbread Crackers*

\$13.00

MARIAS RIVER FARMS HUMMUS

Cucumber, Tomato, Garlic Pita Wedges

\$10.35



Fat - 18g ♦ Carbs - 96g ♦ Calories - 619 ♦ Protein - 18g ♦ Sodium - 925mg

FRIED PORTABELLA MUSHROOMS

Lemon Parsley Aioli

\$10.15

BISON CHILI

Red Onion, Cheddar Cheese

Cup - \$6.25 / Bowl - \$7.55

ORGANIC KALE AND QUINOA SOUP

Cup - \$5.20 / Bowl - \$6.30



Fat - 2.5g/5.1g ♦ Carbs - 16g/20g ♦ Calories - 100/125 ♦ Protein - 3g/4g ♦ Sodium - 360mg/700mg

Add Chorizo Sausage - \$1.75

SMALL VEGAN HOUSE SALAD

*Organic Mixed Greens, Fresh Vegetables,
Organic Olive Oil, Balsamic Vinegar, Croutons*

\$7.25



Fat - 15g ♦ Carbs - 15g ♦ Calories - 205 ♦ Protein - 3g ♦ Sodium - 103mg
Add Amaltheia Dairy Organic Goat Cheese and Toasted Almonds - \$2.55

Pasta and Salads

SPINACH SALAD

*Raisins, Red Onion, Mushroom, Tomato, Cucumber, Croutons,
Organic Olive Oil, Barrel Aged Red Wine Vinegar*

\$12.00



Fat - 24g ♦ Carbs - 50g ♦ Calories - 435 ♦ Protein - 11g ♦ Sodium - 373mg

FARMERS MARKET SALAD

*Organic Mixed Greens, Tomato, Carrot, Red Onion,
Green Beans, Red Potato, Croutons, Dijon Vinaigrette*

\$11.05



Fat - 27g ♦ Carbs - 50g ♦ Calories - 469 ♦ Protein - 11g ♦ Sodium - 358mg

CAVATAPPI WITH WILD MUSHROOMS

Wild Mushrooms, Zucchini, Montana Chic Peas, Garlic, Onion, Sun-Dried Tomatoes, Pomodoro Sauce

\$15.95



Fat - 23g ♦ Carbs - 95g ♦ Calories - 634 ♦ Protein - 19g ♦ Sodium - 200mg

Toppers

ORGANIC GOAT CHEESE
AND TOASTED ALMONDS

\$2.55

GRILLED NATURAL
CHICKEN

\$4.95

SMOKED
RAINBOW TROUT

\$4.75

ORGANIC TOFU

\$3.20

Sandwiches

*Served with Fries, Organic Side Salad, Cabbage Slaw,
or Fresh Fruit Salad*

SURF AND TURF BURGER

*Lazy K Ranch Wagyu, Dungeness Crab Cake, Oyster Mushrooms,
Tarragon Mayonnaise, Brioche Bun, Lettuce, Tomato, Onion, Pickles*
\$20.35

ICEBERG BURGER

1/3 lb. Double R Wagyu Blend, Wheat Montana Potato Bun, Lettuce, Tomato, Onion, Pickle
\$12.25

Toppings: Bacon, Mushrooms, Grilled Onions, Cheddar, Swiss, American Cheese
\$0.85 Each

BISON CHILI BURGER

1/2 lb. Bison Patty, Bison Chili, Fried Jalapeños, Cheddar Cheese, Wheat Montana Potato Bun
\$19.95

MONTANA LENTIL BURGER

*Montana-Grown Lentils, Caramelized Onion,
Amaltheia Dairy Organic Goat Cheese, Balsamic Glaze, Multigrain Bun*
\$12.25



Fat - 15g ♦ Carbs - 94g ♦ Calories - 597 ♦ Protein - 19g ♦ Sodium - 932mg

GRILLED NATURAL CHICKEN BREAST SANDWICH

Pretzel Bun, Honey Cured Bacon, Swiss Cheese
\$13.25

RED NECK SAUSAGE

*Your Choice of Great Northern Brewery Beer Brat, Hot Hen
-or- Tailgate Brat, Peppers, Onion, Pretzel Roll*
\$12.25

SMOKED GOUDA VEGGIE MELT

*Smoked Gouda, Spinach, Mushroom, Roasted Red Pepper,
Grilled Onion, Organic Great Seed Bread*
\$11.45




Fat - 32g ♦ Carbs - 88g ♦ Calories - 706 ♦ Protein - 22g ♦ Sodium - 752mg

ROAST BEEF SANDWICH

Certified Angus Roast Beef, Horseradish Cream Cheese, Tomato, Red Onion, Bavarian Rye
\$13.55

Before placing your order, please inform your server if a person in your party has a food allergy or other dietary concern. Glacier National Park is pleased to offer a variety of gluten free options on both our food and beverage menu. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Crafted Cocktails

◆ Each of our drinks are handcrafted. Thank you for your patience. ◆

SPERRY SPRITZ - 12

*Spirit of Sperry Huckleberry Vodka, Lemon,
Mint, Simple Syrup, Huckleberries, Prosecco*

◆ Whistling Andy Spirits is Proud to Donate Proceeds from the sales of "Spirits of Sperry" to the Glacier Conservancy ◆

OLD FASHIONED - 14

*Glacier Distilling Gold Miner Brandy,
Spiced Simple Syrup, Glacier Distillers Orange Bitters,
Flathead Cherry, Orange Twist*

GREAT NORTHERN SPARK - 12

*Whistling Andy Pear and Peppercorn Gin,
Almond Simple Syrup, Prosecco,
Fresh Cracked Pepper*

HUCKLEBERRY SMASH - 14

*Glacier Distilling North Fork Whiskey, Fresh Lemon,
Huckleberries, Mint Leaves, Simple Syrup*

BLOODY MARY/CAESAR - 10

*House-Made Mix, Montgomery Distilling Skadi Aquavit,
Tomato or Clamato*

FLATHEAD MANHATTAN - 14

*Glacier Distilling Fireweed Cherry Bourbon, Sweet Vermouth,
Glacier Distilling Aromatic Bitters, House-Made Drunken Cherries*

TRAIL CREW MULE - 12

Spotted Bear Distilling Vodka, Citrus Simple Syrup, Ginger Beer, Lime

HUCKLEBERRY MARGARITA - 14

*Spotted Bear Organic Agave Spirit, Citrus Simple Syrup,
Huckleberry Liqueur, Fresh Lime Juice*

DOCTOR'S ORDERS - 10

Wildrye Distilling Old Tom Gin, Lime, Doctor's Tonic, Soda Water

Local Draft

BUCKING HORSE PILSNER - 5.25

Great Northern Brewing Company, Whitefish, MT

LONE WALKER ALE - 7

Flathead Lake Brewing Company, Bigfork, MT

◆ Exclusive to Glacier National Park ◆

GOING TO THE SUN IPA - 7

Great Northern Brewing Company, Whitefish, MT

MOOSE DROOL BROWN ALE - 7

Big Sky Brewing, Missoula, MT

MINER'S GOLD HEFEWEIZEN - 7

Lewis & Clark Brewing, Helena, MT

BEAR BOTTOM BLONDE - 7

Tamarack Brewing Company, Lakeside, MT

BENT NAIL IPA - 7

Red Lodge Brewing, Red Lodge, MT

DERAILED IPA - 7

Carter's Brewing, Billings, MT

Cans and Bottles

WILD HUCKLEBERRY

WHEAT LAGER - 4.75

Great Northern Brewing Company, Whitefish, MT

HAT TRICK IPA (16 OZ.) - 7

Tamarack Brewing Company, Lakeside, MT

GRAPEFRUIT AND CHILL HARD CIDER (16 OZ.) - 7

Schilling Cider Company, Auburn, WA

GF

BUDWEISER (16 OZ) - 4.25

Budweiser Brewery, Fort Collins, CO

POOR FARMER CLASSIC HARD CIDER - 6.5

Western Cider Company, Missoula, MT

GF

COLD SMOKE SCOTCH ALE (16 OZ.) - 7

KettleHouse Brewing Co., Missoula, MT

Wine

WHITE, BRIGHT, LIGHT & REFRESHING				SOFT & FRUITY			
BIN		G	B	BIN		G	B
100	Lunetta , Prosecco, Sparking Wine, IT	10		410	Farmhouse, Red Blend, CA		28
101	Gruet, Savage Brut, ID-WA-OR		42	400	Cooper Hill, Pinot Noir, OR	12.5	38
110	Chateau Ste. Michelle, Dry Riesling, WA	7	25	401	King Estate, Pinot Noir, OR		49
102	Cooper Hill, Pinot Gris, OR	9	29	402	Underwood, Pinot Noir, OR	9	32
104	King Estate, Pinot Gris, OR	12	36	411	Valo, Montana Label, Red Blend, WA	11	35
104	Primarius, Rosé of Pinot Noir, OR	9	30	412	Tenspoon, Flathead Cherry Dry, Missoula, MT		35
108	J. Lohr, Sauvignon Blanc, CA		28	501	Stonecap, Cabernet Sauvignon, WA	7.25	26
113	King Estate, Rosé of Pinot Noir, Willamette		32	EARTHY & DRY			
114	Sawtooth, Riesling, ID	8	25	510	Battle Creek, Unconditional, Pinot Noir, OR		32
202	Mission Mountain, Huckleberry White, WA	7	26	511	Frei Brothers, Zinfandel, Sonoma, CA	11	36
115	Montinore, Gewurztraminer, OR	9.5	31	512	Copain, Tous Ensemble, Pinot Noir, Sonoma Cst.		45
FULL & FLAVORFUL				504	Canoe Ridge, Explorer Red Blend, WA		38
200	Yealands, Sauvignon Blanc, NZ	9.5	25	507	Trapiche, Malbec, ARG	8.5	27
210	Frei Brothers, Sauvignon Blanc, Sonoma, CA	11	36	513	Born of Fire, Cabernet Sauvignon, WA		38
211	L'Ecole, Alder Ridge, Rosé, WA	14	42	514	Raeburn, Pinot Noir, Russian River, OR	12	40
204	Stonecap, Chardonnay,, CA	7.25	26	515	Milbrandt, Traditions Red Blend, WA	8.5	28
212	Raeburn, Chardonnay, Russian River, CA		32	516	Bonterra, Merlot, CA		32
205	Hess, Shirttail, Chardonnay, CA	10	32	517	Tenspoon, Glacier Rock Slide Red Blend, USA		35
216	Willow Mountain, Rosé, WA (Corvallis, MT)		40	508	Forgeron, Blacksmith, Merlot, WA	10	30
213	Merry Edwards, Sauvignon Blanc, CA		60	VERY FULL & ELEGANT			
217	Secret Squirrel, Rhone White Blend, WA	10	32	600	Six Prong, Cabernet Sauvignon, HHH, WA		34
214	St. Supery, Sauvignon Blanc, Napa, CA		34	612	Willow Mountain, Sangiovese, Corvallis, MT		40
215	Willow Mountain, Sauvignon Blanc, WA (corvallis, MT)		40	610	Balboa, Red Blend, Walla Walla, WA		40
VERY RICH WITH FIRM OAK				601	Michael David, Freakshow Red Blend, CA	13	38
310	Valo, Chardonnay, WA (Bozeman, MT)		62	606	Secret Squirrel, Rhone Red Blend, WA	15	45
311	Erath, Willakia, Chardonnay, Willamette, OR		34	611	Valo, Merlot, WA (Bozeman, MT)		62
314	Forgeron, Chardonnay, WA		55	604	Browne, Heritage Cabernet Sauvignon, WA	12	36
301	True Myth, Chardonnay, CA	10	32	602	Skinner, Smithereens Red Blend, CA		39
312	Abeja, Chardonnay, WA		65	608	Amavi, Cabernet Sauvignon, WA	16	48
304	Browne, Chardonnay, WA	15	45				
313	Stag's Leap, Karia, Chardonnay, Napa, CA		48				



100 percent of this wine list meets Xanterra Parks and Resorts' sustainability guidelines.
Beyond these guidelines we have sourced wines fitting criteria
from the above certifying bodies.