

# GREAT NORTHERN DINING ROOM

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## STARTERS

- RED WINE DEMI POUTINE (R)| 14  
Waffle Fries, Cheese Curds, Red Wine Demi Gravy,  
Fresh Herb Garnish
- BRUSSELS & BACON (R)| 16  
Crispy Fried Brussels Sprouts and Pork Belly Tossed  
in Maple Glaze
- ONION DIP WITH KETTLE CHIPS (GF, V)| 12  
Roasted Garlic & Onion Dip, Warm Kettle Chips
- HUMMUS OF THE DAY (VE, GFP)| 12  
Ask Your Server About Today's Offering. Served With  
Warm Pita & Fresh Vegetables
- ★CHARCUTERIE BOARD (R, GFP)| 28  
Soppressata, B-Bar Ranch Summer Sausage, Brie,  
Gruyère, Candied Walnuts, Dried Apricots, Mixed  
Olives, House Made Spicy Brown Mustard,  
House-Made Huckleberry Compote, Fresh Focaccia

## SOUP & SALAD

- SOUP DU JOUR | 9  
Ask Your Server About Today's Offering
- HOUSE SALAD (V, R, GFP)| Half 9 | Full 16  
Salad Greens, Pickled Red Onion, Cherry Tomato  
Halves, Cucumber, Feta, Garlic Croutons,  
Huckleberry Vinaigrette  
Add Chicken | 7
- CAJUN CHICKPEA SALAD (VE, GF) | 18  
Baby Kale, Roasted Chickpeas, Roasted Red Pepper  
Quinoa, Lemon Tahini Dressing
- ROASTED BEET SALAD (V, GF) | 18  
Salad Greens, Red Onion, Apple, Candied Walnuts,  
Feta Cheese, Raspberry Vinaigrette

## ENTRÉES

- GRILLED SALMON\* (GF)| 37  
8 oz Atlantic Salmon Filet, Lemon Beurre Blanc,  
Risotto, Vegetable du Jour
- PAN-SEARED TROUT (GF)| 35  
8 oz Rainbow Trout Filet, Herbed Compound Butter,  
Risotto, Toasted Almonds, Vegetable du Jour
- SIRLOIN STEAK\* (GF)| 39  
10 oz Sirloin, Garlic Mashed Potatoes, Peppercorn  
Compound Butter, Vegetable du Jour
- PORTERHOUSE PORK CHOP (GF)| 38  
10 oz Pork Chop, Apple Cider Au Jus, Garlic Mashed  
Potatoes, Vegetable du Jour
- ROASTED CHICKEN BREAST (GF, R)| 34  
10oz Chicken Breast, Mushroom Hunter Sauce,  
Risotto, Vegetable du Jour
- BEEF POT ROAST (GF)| 35  
Red Wine Demi-Glace, Garlic Mashed Potatoes,  
Vegetable du Jour
- CURRIED CAULIFLOWER (VE, GFP)| 30  
Coconut & Ginger Curry, Bok Choy, Fried Carrot  
Ribbons, Jasmine Rice  
Add Chicken | 7
- ★ BISON BOLOGNESE (R)| 33  
Rigatoni, Pesto Ricotta, Shaved Parmesan

★ Signature (VE) Vegan (V) Vegetarian (GF) Gluten-Friendly (GFP) Gluten-Friendly Possible (R) Sourced Regionally

Our culinary team would like to thank Montana Coffee Traders, Redneck Meats, Birch Creek Hutterite Colony farms,  
and our local apiaries and grain farms for producing the highest quality local products  
we proudly use in our restaurant.

An 18% gratuity may be added to parties of 6 or more.

\*Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness.

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## DESSERT

★ HUCKLEBERRY BREAD PUDDING (V, R) | 11

RASPBERRY WHITE CHOCOLATE BRULEE  
CHEESECAKE (V) | 13

FLOURLESS CHOCOLATE CAKE (GF, V) | 12

CRÈME BRÛLÉE (GF, V) | 13

ICE CREAM (GF, R, V) | 6  
Vanilla, Huckleberry

## After Dinner Libations | 15

LEMON MERENGUE MARTINI  
Spotted Bear Limoncello, Licor 43, Half & Half,  
Whipped Cream, Graham Cracker Rim

SPOTTED BEAR CARAMEL WHITE RUSSIAN  
Spotted Bear Coffee Liqueur, Spotted Bear Vodka,  
Half & Half, Caramel Drizzle, Salted Rim

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## ENTRÉES

Served With a Choice of Fries, Chips or Fruit Cup

GRILLED CHICKEN SANDWICH (GFP) | 12  
Grilled Chicken Breast, Cheddar Cheese,  
Lettuce, Tomato

HAMBURGER\* (GFP) | 12  
Lettuce, Tomato, Toasted Bun

CHEESEBURGER\* (GFP) | 13  
Cheddar Cheese, Lettuce, Tomato, Toasted Bun

GRILLED CHEESE (GFP) | 10  
Texas Toast, American Cheese

CHICKEN TENDERS | 12  
Chicken Tenders, Honey Mustard Dipping Sauce

▲ BUTTERED NOODLES | 12  
Cavatappi, Butter, Parmesan Cheese

▲ MACARONI & CHEESE | 14  
Cavatappi, Cheddar

▲ GRILLED CHICKEN BREAST (GF) | 16  
5 oz Chicken Breast, Mashed Potatoes,  
Vegetable Du Jour

▲ POT ROAST (GF) | 16  
Beef Pot Roast, Mashed Potatoes, Vegetable du Jour

## BEVERAGES

Soda – Coke Products | 3.5

Huckleberry Lemonade | 4

Milk | 3

Select Juices | 3

▲ - AVAILABLE AFTER 5 PM,  
Does not come with a side

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## COCKTAILS | 15.50

★Signature

### FIREBRAND MANHATTAN

Glacier Distilling Fireweed Cherry Bourbon, Sweet Vermouth, Bitters, Bordeaux Cherry

### CALF ROBE COSMO

Wildrye Premium Vodka, Cranberry, Triple Sec, Lemon Juice

### BEES KNEES

Spotted Bear Gin, Lemon Juice, Honey

### GLACIER AFTERNOON

Cold Springs Huckleberry Vodka, Glacier Distilling Trail of the Cedars Absinthe, Fresh Lemon Juice, Simple Syrup, Ginger Beer, Huckleberry Syrup

### ★MONTANA MULE

Glacier Distilling Bearproof Huckleberry Whiskey, Ginger Beer, Fresh Lime Juice

### ★HUCKLEBERRY MARGARITA ON THE ROCKS

Spotted Bear Agave, Huckleberry Syrup, Lime Juice, Sour

### ★MIDNIGHT FOREST OLD FASHIONED

Spotted Bear Midnight Forest Bourbon, Bitters, Orange Simple Syrup, Orange Twist, Bordeaux Cherry

### SUMMER RYE

Glacier Distilling North Fork Rye Whiskey, St-Germain, Apple Juice, Lemon Juice, Ginger Beer

### SPICY CAESAR

Montana Distillery Pepper Vodka, House-Made Caesar Mix, Montreal Steak Seasoning Rimmed Glass, Pickled Veggies

### HOUSE BLOODY MARY

Montgomery Distillery Quicksilver Vodka, House-Made Bloody Mary Mix, Tomato Juice, Pickled Veggies

## DRAFT BEER | 7.25

### STRANGE HAZE

Hazy IPA | ABV 7.4%, IBU 45 | Highlander Brewing, Missoula, MT

### JUNEGRASS

American IPA | ABV 6.5%, IBU 65 Mountains Walking Brewery, Bozeman, MT

### HUCK IT

Huckleberry Blonde Ale | ABV 5.0%, IBU 10 | Big Sky Brewing, Missoula, MT

### LEE METCALF

Wilderness Pale Ale | ABV 5.4% IBU 41 | Bridger Brewing, Bozeman, MT

### GLACIER GOLDEN ALE

Golden Ale | ABV 5.0%, IBU 12 | Lewis & Clark Brewing, Helena, MT

### CZECHMATE

Pilsner | ABV 5.1%, IBU 26 | Red Lodge Ales, Red Lodge, MT

### BELTIAN WHITE

Belgian-Style Wheat Beer | ABV 5.0%, IBU 15 | Harvest Moon Brewing, Belt, MT

### MEADOW CREEK AMBER

Amber Ale | ABV 5.5%, IBU 25 | Sacred Waters Brewing Co., Kalispell, MT

## CANS & BOTTLES | 5

### POOR FARMER CIDER

ABV 6.5% | Western Cider, Missoula, MT

### WATER WORKS HARD SELTZER

ABV 5% | Citrus Cowboy

ABV 5% | Mountain Berry

ASK ABOUT OUR NON-ALCOHOLIC BEER SELECTION

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## WINE

WHITE WINE	6oz	9oz	BTL	RED WINE	6oz	9oz	BTL
Rochebin Macon Villages Burgundy Blanc, Burgundy, FR	15	17		Luke Cabernet Sauvignon, Columbia Valley, WA	13	15	
True Myth Chardonnay, Central Coast, CA	13	15		Gunsight Rock Cabernet Sauvignon, Sonoma County, CA	13	15	
Pike Road Chardonnay, Willamette Valley, OR			48	True Myth Cabernet Sauvignon, Central Coast, CA			52
Crossbarn Chardonnay, Sonoma County, CA			68	Mumbo Jumbo Pinot Noir, Central Coast, CA	12	14	
Whitehaven Sauvignon Blanc, NZ	13	15		Submission Pinot Noir, CA	12	14	
Babich Sauvignon Blanc, Marlborough, NZ			42	Joillot Bourgogne Rouge, Burgundy, FR			90
Scarpetta Pinot Grigio, Venezia, IT	11	13		Viñas Viejas de Paniza, Garnacha, SP	10	12	
Duck Pond Pinot Gris, Willamette Valley, OR			39	The Great Casby Red Blend, Limestone Coast, AU	13	15	
Maso Canali, Pinot Grigio, IT			52	Viña Cobos Felino Malbec, Mendoza, Argentina	11	13	
Maison L'Envoye Le Saint Pâle Rosé, Beaujolais, FR	13	15		Forgeron Blacksmith Rouge, Columbia Valley, WA	11	13	
Latah Creek Huckleberry d'Latah, WA	10	12		Saint Cosme Côtes du Rhône, Rhone, FR			48
Clean Slate Riesling, Mosel, GE			38	Cataclysm Red Blend, Columbia Valley, WA			46
Larchago Blanco, Rioja, SP	11	13		Aia Vecchia Lagone Super Tuscan, Tuscany, IT			40
Arca Nova Vinho Verde, Portugal	9	11					

BUBBLY	6oz	BTL
Le Contesse Prosecco, IT	12 <i>200ml</i>	
Argyle Brut, Willamette Valley, OR		64

## MOCKTAILS | 6

### HONEY GINGER ORANGEADE

House-Made Orange, Ginger Honey Syrup, Soda Water, Crystallized Ginger

### STRAWBERRY COCONUT REFRESHER

Unsweetened Coconut Milk, Strawberry Simple Syrup, Lemon Juice, Strawberries

### MINT NO-JITO

Simple Syrup, Fresh Mint, Lime Juice, Soda Water

### LAVENDER COCONUT LEMONADE

Lavender Syrup, Lemonade, Coconut Milk, Lavender Spice