



Starters

RED WINE DEMI POUTINE GF, R	14
French Fries, Cheese Curds, Red Wine Demi Gravy, Fresh Herb Garnish	
BRUSSELS & BACON GF, R	16
Crispy Fried Brussels Sprouts, Pork Belly, Garlic Maple Glaze	
ONION DIP WITH KETTLE CHIPS	12
GF, V Roasted Garlic and Onion Dip, Warm Kettle Chips	
RED PEPPER HUMMUS GFP, V	12
Warm Pita, Fresh Vegetables	
WARM BREAD	7
Herbed Oil and Butter	

Soup & Salad

ROASTED RED PEPPER BISQUE	7 9
V,GF House Made Roasted Red Pepper and Tomato Bisque	
HOUSE SALAD GFP, R, V	9 16
Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Garlic Croutons, Huckleberry Vinaigrette	
CAESAR SALAD GFP, V	10 17
Romaine Lettuce, Caesar Dressing, Garlic Croutons, Parmesan Cheese	
ROASTED BEET SALAD GF, V	18
Mixed Greens, Red Onions, Granny Smith Apples, Candied Walnuts, Feta Cheese, Raspberry Vinaigrette	

Protein Add Ons

ADD CHICKEN	7
ADD SHRIMP	8
ADD SALMON	10

Burgers

<i>All Burgers Served with Fries</i>	
SUB SIDE SALAD OR CUP OF SOUP	5
GLUTEN-FREE BUN AVAILABLE	2
SUB VEGGIE PATTY	2
HOUSE BURGER* GFP, R	18
½ lb Beef Patty, Cheddar, Bacon, Burger Sauce	
★ WAGYU BRIE BURGER* GFP, R	21
½ lb Wagyu Patty, Melted Brie, Caramelized Onions, Garlic Aioli, Arugula	
BISON BURGER* GFP, R	21
½ lb Bison Patty, Goat Cheese, Bacon Jam	
GRILLED CHICKEN SANDWICH GFP, R	18
Grilled Chicken Breast, Swiss, Guacamole, Sriracha Mayo	
★ CHICKEN CORDON BLEU SANDWICH R	18
Golden-Fried Chicken Fillet, Sliced Ham, Provolone, Maple Mustard	
House Favorites	
SHRIMP TACOS GF	14
Grilled Shrimp, Pineapple Slaw, Fried Jalapenos, Avocado, Cilantro, Lime	
ITALIAN SANDWICH R	16
Genoa Salami, Pepperoni, Black Forest Ham, Provolone, Tomatoes, Pickled Red Onions, Arugula, Herb Oil & Vinegar Sauce, Pepperoncini Aioli, Fresh Focaccia, House Chips	
VEGETARIAN CLUB V	18
Wheat Bread, Arugula, Red Peppers Hummus, Tomatoes, Cucumbers, Red Onion, Avocado, House Chips	
SOUP AND SALAD	14
HALF SANDWICH & SOUP	16
HALF SANDWICH & SALAD	16

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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ONION DIP WITH KETTLE CHIPS GF, V Roasted Garlic and Onion Dip, Warm Kettle Chips	12
RED PEPPER HUMMUS GFP, V Warm Pita, Fresh Vegetables	12
WARM BREAD Herbed Oil and Butter	7

Soup & Salad

ROASTED RED PEPPER BISQUE V, GF House Made Roasted Red Pepper and Tomato	7 9
HOUSE SALAD GFP, R, V Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Garlic Croutons, Huckleberry Vinaigrette	9 16
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Entrées

GRILLED SALMON* GF, R 8oz Atlantic Salmon Filet, Lemon Beurre Blanc, Wild Rice, Vegetable du Jour Pairing Option: True Myth, Chardonnay	37
PAN-SEARED TROUT GF, R 8oz Rainbow Trout Filet, Herbed Compound Butter, Wild Rice, Toasted Almonds, Vegetable du Jour Pairing Option: Maso Canali, Pinot Grigio	35
NEW YORK STRIP STEAK* GF, R 10oz NY Strip, Garlic Mashed Potatoes, Peppercorn Compound Butter, Vegetable du Jour Pairing Option: Luke, Cabernet Sauvignon	47
PORTERHOUSE PORK CHOP GF, R 10oz Pork Chop, Apple Bourbon Sauce, Garlic Mashed Potatoes, Vegetable du Jour Pairing Option: Submission, Pinot Noir	34
ROASTED CHICKEN BREAST GF, R 10oz Chicken Breast, Wild Mushroom Demi Sauce, Garlic Mashed Potatoes, Vegetable du Jour Pairing Option: Babich, Sauvignon Blanc	38
BEEF POT ROAST GF, R Roasted Potatoes, Carrots, Onions, Celery, Red Wine Demi-Glace Pairing Option: Viña Cobos Felino, Malbec	35
FETTUCCINI ALFREDO V House Made Alfredo, Asparagus, Artichokes, Caramelized Onions, Parmesan Cheese Pairing Option: Pike Road, Chardonnay	28
ALOO GOBI GF, VE, R Curry Spiced Cauliflower, Potatoes, Onions, Garlic, Tomato, Fresno Chiles, Ginger Batons, Cilantro, Basmati Rice Pairing Option: Clean Slate, Riesling	27
★ BISON BOLOGNESE Rigatoni, Pesto Ricotta, Shaved Parmesan Pairing Option: Whitehaven, Sauvignon Blanc	33

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Desserts

★ **HUCKLEBERRY BREAD PUDDING** 11
V, R

**RASPBERRY WHITE CHOCOLATE
BRULEE CHEESECAKE** 13
V

FLOURLESS CHOCOLATE CAKE 12
GF, V

TRADITIONAL CRÈME BRULEE 13
GF, V

LOCAL GENUINE ICE CREAM 7
VANILLA, HUCKLEBERRY
GF, V, R

DESSERT OF THE DAY
*ASK YOUR SERVER ABOUT TODAY'S
SPECIAL*

★ Signature **GF** Gluten Free **GFP** Gluten Free Possible
R Sourced Regionally **V** Vegetarian **VE** Vegan

After 5 pm

KID'S PASTA	12
Choice of Butter or Marinara Sauce, Cavatappi Noodles, Parmesan Cheese	
MACARONI & CHEESE	14
Cavatappi Noodles, Cheddar	
GRILLED CHICKEN BREAST GF	16
5 oz Chicken Breast, Mashed Potatoes, Vegetable du Jour	
POT ROAST GF	16
Red Wine Demi-Glace, Roasted Red Potatoes, Carrots, Onions, Celery	

Beverages

SODA (COKE PRODUCTS)	3.25
HUCKLEBERRY LEMONADE	4
MILK, SELECT JUICES	3.25

All-Day

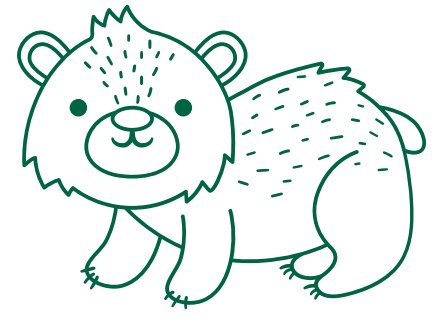
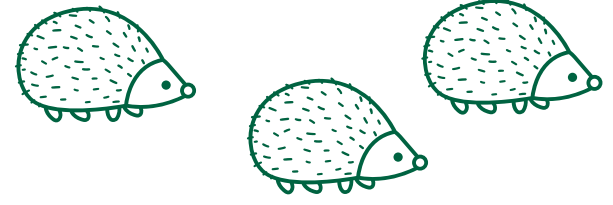
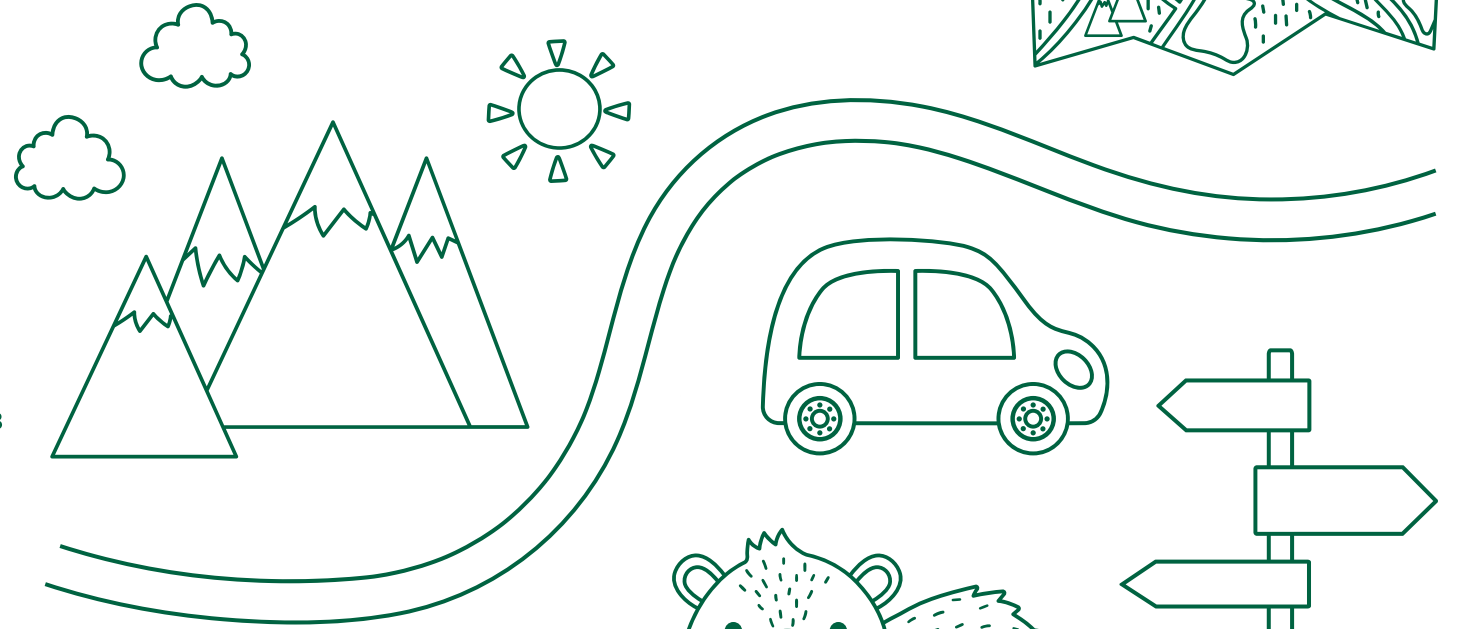
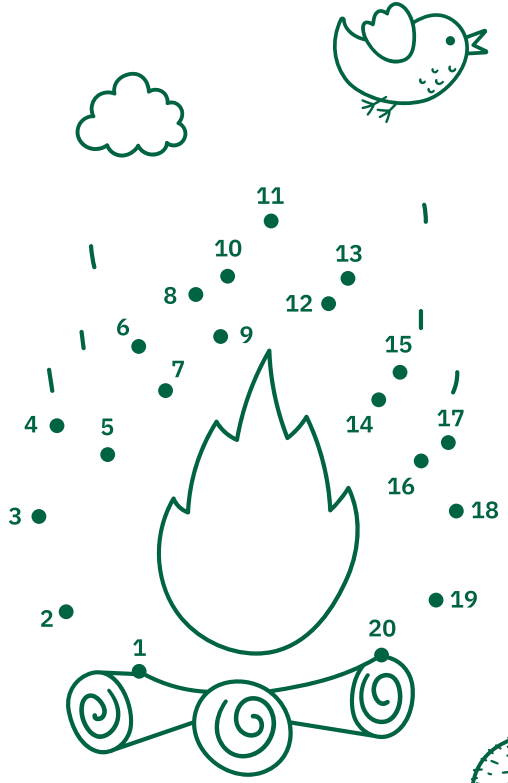
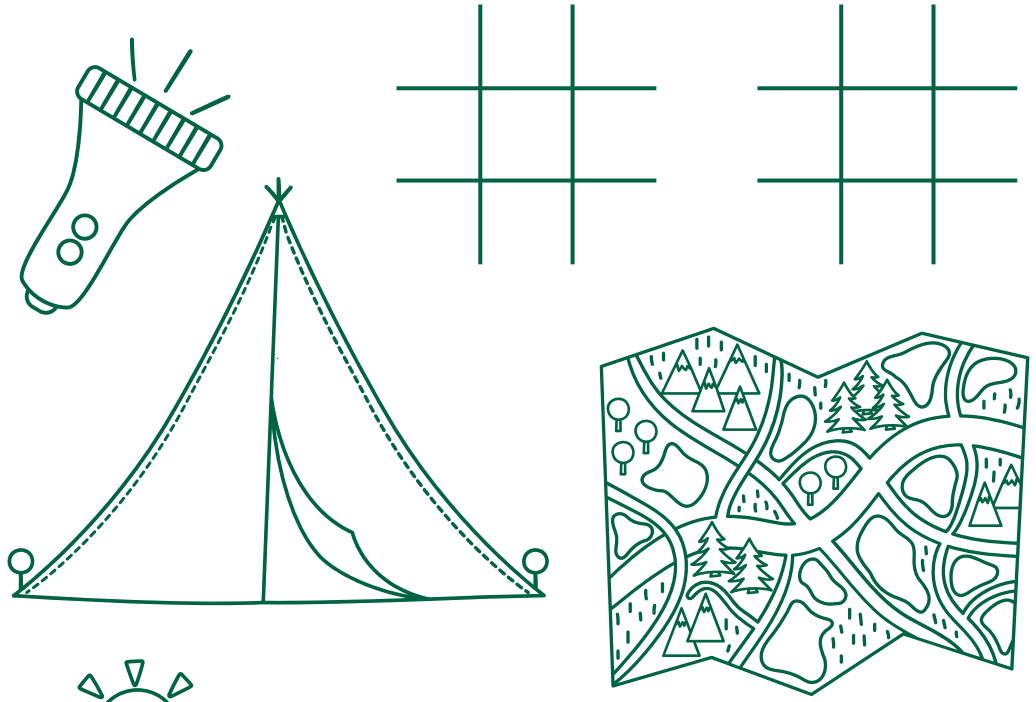
Served with a Choice of Fries, Chips or Fruit Cup
GLUTEN-FREE BUN AVAILABLE 2

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	10
Texas Toast, American Cheese	
CHICKEN TENDERS (3)	12
Choice of Dipping Sauce	

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BIKE
 FIRE
 GUITAR
 COMPASS
 ROD
 MAP
 BACKPACK
 BOAT

M	E	C	O	M	P	A	S	S
A	F	B	G	U	I	T	A	R
G	I	A	I	B	F	S	R	B
U	R	M	N	K	I	R	O	O
M	E	B	A	S	E	E	D	A
R	O	A	E	P	O	S	B	T
B	A	C	K	P	A	C	K	D





Cocktails

★ **HUCKLEBERRY MULE** 14

Dry Hills Distillery
Huckleberry Vodka,
Ginger Beer, Fresh Lime
Juice, Lime

★ **HUCKLEBERRY** 13

**MARGARITA ON
THE ROCKS**

Lunazul Tequila, Triple Sec,
Fresh Lime Juice,
Huckleberry Syrup, Lime
On the Rocks

ROSEMARY PALOMA 13

Lunazul Tequila,
Fresh Lime Juice,
Rosemary Simple,
Grapefruit Juice

GLACIER AFTERNOON 13

Wildrye Distillery
Premium Vodka,
Glacier Distilling
Trail of the Cedars Absinthe,
Fresh Lemon Juice,
Huckleberry Simple Syrup,
Ginger Beer

**Montana-made Spirits Featured
in Our Signature Cocktails**

Spotted Bear Spirits, Whitefish
Glacier Distilling, Coram
Dry Hills Distillery, Bozeman
Wildrye Distilling, Bozeman

**Ask your server about other
Montana-made spirits**

★ **MIDNIGHT FOREST** 16

OLD FASHIONED

Spotted Bear Spirits Midnight
Forest Bourbon, Orange
Simple, Bitters, Bordeaux
Cherry, Orange

★ **SPIKED HUCKLEBERRY** 13

LEMONADE

Wildrye Distilling
Premium Vodka, Lemonade,
Huckleberry Simple,
Lemon

CUCUMBER SPRITZ 15

Spotted Bear Spirits
Vodka, St-Germain
Elderflower Liqueur,
Cucumber, Fresh Lime Juice,
Mint Simple, Soda

FIREBRAND 15

MANHATTAN

Old Overholt Rye Whiskey,
Sweet Vermouth, Bitters,
Bordeaux Cherry

FIRE IN THE HOLE 15

Glacier Distilling Fireweed
Bourbon, Lemon Juice,
Lemonade, Rosemary Simple,
Lemon, Rosemary Sprig

Draft Beer

7.5

STRANGE HAZE

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

COLD SMOKE

Scotch Ale
ABV 6.5%, IBU 11
KettleHouse Brewing,
Bonner, MT

HUCK IT

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

DAMSEL FLY

Pale Ale - XPA
ABV 5.3% IBU 26
Mountains Walking Brewery,
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

Seltzers & Cider

**HUCKLEBERRY HARD
SELTZER** 8

ABV 5% | *Bozeman, MT*

**WATER WORKS
HARD SELTZER** 6

Citrus Cowboy | ABV 5%
Mountain Berry | ABV 5%

POOR FARMER CIDER 6

ABV 6.5%
Western Cider, *Missoula, MT*

Non- Alcoholic

Athletic Golden Ale 6

ABV 0.5%, IBU 25

Wine

WHITE	6oz	9oz	Btl
Rochebin Macon Villages Burgundy Blanc, <i>Burgundy, FR</i>	15	18	58
Whitehaven Sauvignon Blanc, <i>NZ</i>	13	16	50
True Myth Chardonnay, <i>Central Coast, CA</i>	13	16	50
Clean Slate Riesling, <i>Mosel, GE</i>	11	14	38
Scarpetta Pinot Grigio, <i>Venezia, IT</i>	11	14	38
Babich Sauvignon Blanc, <i>Marlborough, NZ</i>	12	15	45
Crossbarn Chardonnay, <i>Sonoma County, CA</i>			90
Latah Creek Huckleberry d'Latah, <i>WA</i>	10	13	35
Maison L'Envoye Le Saint Pâle Rosé, <i>Beaujolais, FR</i>	13	16	50
Pike Road Chardonnay, <i>Willamette Valley, OR</i>	12	15	45
Duck Pond Pinot Gris, <i>Willamette Valley, OR</i>	11	14	38
Maso Canali, Pinot Grigio, <i>IT</i>	13	16	50

BUBBLY	6oz	Btl
Le Contesse Prosecco, <i>IT</i> (200 ml)	13	
Argyle Brut, <i>Willamette Valley, OR</i>		64

Wine

RED	6oz	9oz	Btl
Viña Cobos Felino Malbec, <i>Mendoza, Argentina</i>	13	16	50
Luke Cabernet Sauvignon, <i>Columbia Valley, WA</i>	14	17	55
Cataclysm Red Blend, <i>Columbia Valley, WA</i>	11	14	38
Gunsight Rock Cabernet Sauvignon, <i>Sonoma County, CA</i>	13	16	50
True Myth Cabernet Sauvignon, <i>Central Coast, CA</i>			55
Mumbo Jumbo Pinot Noir, <i>Central Coast, CA</i>	12	15	45
Submission Pinot Noir, <i>CA</i>	12	15	45
Joilot Bourgogne Rouge, <i>Burgundy, FR</i>			98
Pessimist Red Blend, <i>Paso Robles, CA</i>	14	17	55
The Great Casby Red Blend, <i>Limestone Coast, AU</i>	13	16	50

Mocktails

HONEY GINGER 6

ORANGEADE

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

STRAWBERRY 6

COCONUT REFRESHER

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

MINT NO-JITO 6

Simple Syrup, Fresh Mint,
Lime Juice, Soda Water

LAVENDER COCONUT 6

LEMONADE

Unsweetened Coconut
Milk, Lavender Syrup,
Lemonade, Lavender Spice

Soda's & More

COKE PRODUCTS 3.75

Coke, Coke Zero, Diet
Coke, Root Beer, Sprite,
Dr. Pepper, Ginger Ale,
Lemonade

COFFEE 3.75

Montana Coffee Traders
Grizzly Blend
Regular or Decaf

HOT TEA 3.5

Premium Rishi Tea
Earl Grey, English
Breakfast, Jasmine
Green, Turmeric Ginger

HUCKLEBERRY 4.5
LEMONADE

HUCK PALMER 4.5

HUCKLEBERRY ICE 4.5
TEA

UNSWEETENED 3.75
ICED TEA

Over a century ago, Glacier Park Lodge was built by the Great Northern Railway.

Inspired by the 1905 Lewis and Clark Centennial Exposition, the lodge's architecture seamlessly melded the great outdoors with indoor comfort, boasting a magnificent 48-foot high log colonnade in its bustling great hall. Nestled against the majestic Dancing Lady Mountain, the lodge featured Montana's first grass greens golf course and splendid garden, while paying homage to the Blackfeet nation's culture.

Today, guests still arrive by train to enjoy golfing, fireside relaxation, and exploration of Glacier National Park, embracing the lodge's blend of historic charm and contemporary hospitality amidst nature's splendor.

