

# MEADOW LAKE

BAR & GRILLE

MENU





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## BAR & GRILLE

### Starters

#### CALAMARI 11

Dusted and deep fried calamari served with house-made cocktail sauce.

#### CHIPS & SALSA GF 8

Tri-color corn tortilla chips served with locally sourced salsa.

#### CLAMS or MUSSELS 12

Steamed in a rich broth of butter, white wine & garlic. Served with toasted baguette. Mix & Match 1/2 Clams & 1/2 Mussels. GF option.

#### CHICKEN WINGS 13/17

Choice of naked or breaded, dry or tossed in buffalo sauce. Served with ranch or blue cheese dressing. GF option.

#### POUTINE 8/11

A Canadian favorite! Thick-cut fries with cheddar curds covered in a rich savory gravy. Small or Large.

#### PRIME BITES\* 12

Cubed prime rib steak dusted and fried to perfection. Served with chipotle sauce.

#### SHRIMP COCKTAIL GF 11

5 plump and tender shrimp cooked, chilled and served with freshly made cocktail sauce.

#### SOCKEYE SALMON CARPACCIO GF 11

Sockeye salmon, crispy capers, and cremini mushrooms with lemon and hot extra virgin olive oil.

#### SPINACH ARTICHOKE DIP 9

Spinach and artichoke hearts blended together in a creamy alfredo sauce with parmesan cheese, garlic, and bacon. Served with naan bread. GF option.

### Soups

#### FRENCH ONION 5/7

#### SOUP DU JOUR 4/6

### Salads

Add Protein to any salad.

Anchovies+2, Chicken+4, Salmon\*+7, Shrimp+6, Steak\*+6  
Dressings: Ranch, Blue Cheese, Caesar, Huckleberry Vinaigrette, Balsamic Vinaigrette, Champagne Vinaigrette, Strawberry Vinaigrette.

#### BLACK & BLUE WEDGE\* GF 17

Iceburg lettuce, blue cheese crumbles, cucumbers, cherry tomatoes and carrot strips topped with blackened petite sirloin steak. Choice of dressing.

#### CAESAR 6/10

Crisp Romaine, shaved parmesan, capers, croutons, lemon slice, and creamy Caesar dressing. GF option.

#### HOUSE SALAD 4/8

Mixed greens, carrot, cucumber, tomato, croutons, and choice of dressing. GF option.

#### PEAR GORGONZOLA GF 12

Fresh pears, gorgonzola cheese, candied walnuts, field greens, root vegetables, and crispy potato strands with champagne vinaigrette.

#### STRAWBERRY SPINACH & FETA GF 12

Spinach, feta, fresh strawberries, cucumber, sliced almonds, and strawberry vinaigrette.

### Sandwiches & Tacos

#### STEAK & MUSHROOM\* 18

Sirloin steak and sautéed mushrooms served open-face on Texas toast. GF option.

#### HUCKLEBERRY CHICKEN 16

Grilled chicken breast, balsamic onions, bacon, huckleberry BBQ sauce and cheddar cheese served on a Ciabatta bun. GF option.

#### PORTABELLO MUSHROOM 15

A grilled Portobello mushroom with balsamic vinaigrette, grilled tomato and mixed greens served on a brioche bun. GF option.

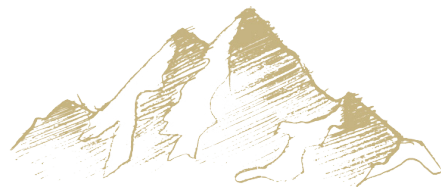
#### BLACKENED MAHI TACOS 17

Seared blackened Mahi, fresh slaw, cilantro lime sour cream. Choice of corn or flour tortillas. Served with house-made tortilla chips and pineapple-cucumber salsa. GF option.

#### \*Consumer Advisory

Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions

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## Entrees

### 12oz RIBEYE STEAK\*

Ribeye topped with horseradish cream, served with choice of potatoes and house veggies.

### 10oz NEW YORK STRIP & FRIES\* 24

New York strip steak topped with a white wine butter sauce. Served with French fries.


### FISH & CHIPS

Deep fried cod served with cole slaw, tartar sauce, and fries.

### FETTUCINI ALFREDO

Fettuccini noodles covered in a creamy house-made Alfredo sauce. Add: Chicken+4, Salmon\*+7, Shrimp+6, Steak\*+6.  option.

### MAC & CHEESE CASSAROLE

Sea shell pasta tossed with a house made cheese sauce and seasonings. Add: Chicken+4, Salmon\*+7, Shrimp+6, Steak\*+6.  option.

### SIDES

Garlic Mashed Potatoes-5, Roasted Red Potatoes-5, White Rice or Blended Rice-5, Fries-5, Onion Rings-5, House Veggies-5, Cole Slaw-3.

### 29 MESQUITE GRILLED HALIBUT\* 29

Mesquite grilled halibut topped with a cucumber and scallion confetti, and drizzled with oriental citrus sauce. Served over white rice.

### HUCKLEBERRY BABY BACK RIBS 23

Baby back ribs glazed with a huckleberry BBQ sauce. Served with roasted red potatoes and house veggies.

### 15 SPAGHETTI & BISON MEATBALLS 22

Spaghetti with tomato sauce and topped with bison meatballs. Served with garlic buttered toast.

### 15 LEMON DILL SALMON\* 23

Pan seared salmon drizzled in a lemon and dill white wine reduction. Served with house veggies and blended rice

### 14 TERIYAKI STIR FRY & RICE 17

Veggies stir-fried with teriyaki sauce. Served over white rice. Add: Chicken+4, Salmon\*+7, Shrimp+6, Steak\*+6

### HOUSE VEGGIES

Zucchini, Yellow Squash, Red Bell, Mushrooms

## Burgers

All burgers are served with your choice of fries, soup or salad.

Add to your burger: Cheese - \$1, Bacon - \$2, Mushrooms - \$1, Balsamic Onions - .50, Jalapenos - .50

### MEADOW LAKE BURGER\*

1/2 lb beef patty topped with lettuce, tomato and onion.

### 12 BISON BURGER\* 17

1/2 lb Bison burger topped with lettuce, tomato and onion.

### BLUE CHEESE BURGER\*

1/2 lb beef patty topped with bacon, balsamic onions and blue cheese.

### 15 MUSHROOM SWISS BURGER\* 15

1/2 lb beef patty with sauted mushrooms and melted swiss cheese.

## Pizza

### FOUR CHEESE

Tomato sauce, mozzarella, smoked gouda, feta, and parmesan cheeses.

### 15 BIG MOUNTAIN 18

Tomato sauce, mozzarella, Italian sausage, pepperoni, Canadian bacon, salami, and bacon.

### HAWAIIAN

Tomato sauce, mozzarella, Canadian bacon, pineapple.

### 15 BUILD YOUR OWN PIZZA 15

#### FLATHEAD BUILDER

Choose your sauce, meats, veggies, and cheeses.

### BBQ CHICKEN

Chicken, BBQ sauce, mozzarella, smoked gouda, bacon, and red onion.

**Veggies - \$.50 Each:** Green pepper, roasted red pepper, red onion, pineapple, basil, tomato, balsamic onions, black olive, garlic, jalapenos, mushrooms.

### BUFFALO CHICKEN

Chicken, garlic oil, mozzarella, buffalo sauce, and blue cheese crumbles.

**Meats - \$1 Each:** Chicken, Canadian bacon, pepperoni, salami, Italian sausage, crisp bacon.  
**Cheese \$1 Each:** Mozzarella, smoked gouda, feta, parmesan.

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# Wine by the glass

## Whites

Ca Del Sarto Pinot Grigio, Italy	7/27
Starborough Sauvignon Blanc, New Zealand	9/35
Kung Fu Girl Riesling, WA	7/26
Kendall-Jackson Chardonnay, CA	9/35
Perrusset Macon-Villages Chardonnay, France	7/27
Mont Gravet Rose, France	9/35
Tutela Prosecco, Italy	12/47

## Reds

Erath Pinot Noir, OR	10/38
Shooting Star Blend, WA	8/30
Velvet Devil Merlot, WA	7/26
Tamari Malbec Reserva, Argentina	8/30
Milton Park Shiraz, Australia	9/35
Louis Martini Cabernet, CA	10/38
Ancient Peaks Cabernet, CA	12/47
14 Hands Cabernet, WA	7/26

# Wine by the bottle

## Pinot Gris Grigio

Caldaro, Italy	26
La Viarte Friuli, Italy	32
King Estate, OR	34

## Sauvignon Blanc

La Coeur de la Reine, France	24
Joel Gott, CA	32
Kim Crawford, New Zealand	34
Chalk Hill Estate, CA	42

## Chardonnay

Chateau St. Michelle, WA	28
Sonoma Cutrer, CA	34
Fullerton Three Otters, OR	36
Talbot Logan, CA	38
Savary Chablis, Burgundy, France	44
Rombauer, CA	65

## Bubbles

Mas Fi Cava Brut, Spain	24
Gregoletto Prosecco, Italy	30
J. Lassalle Brut Preference Champagne N/V	70

## Interesting Reds

Ancient Peaks Renegade, CA	30
Saviah Big Sky Cuvee, CA	55
NxNW Syrah, WA	62

## Pinot Noir

Domaine Salvard "Unique" Liore, France	28
Hahn Estate, CA	36
Regnaudot "Maranges", France	52
Talbot Logan "Sleepy Hollow", CA	58
Sokal Blosser, OR	68
Belle Glos, CA	75

## Melbec

Clos Coutale, France	26
Durigutti Reserva, Argentina	45

## Merlot

Santa Ema Reserve, Chile	28
Markam, CA	44
Duckhorn Decoy, CA	48
Tamarack Cellars, WA	50

## Zinfandel

Valravn Old Vine, CA	28
Earthquake Old Vine, CA	46
J Dusi, CA	54

## Cabernet Sauvignon

Requiem, WA	30
Justin, CA	48
Stag's Leap "Artemis", CA	65
Caymus, CA	95

# Draft Beer

Cold Smoke, Kettle House Brewing, MT	5	Single Malt IPA, Blackfoot Brewing, MT	5
My Ruca Pale Ale, Draft Works, MT	5	Dirt Chruuch Hazy IPA, Bitterroot Brewing, MT	5
Yardsale Amber, Tamerack Brewing, MT	5	Stella Artois, Belgium	5
Sip-N-Go Apricot, Tamerack Brewing, MT	5	Bud Light, US	4
Harvest Moon Belgium White, MT	5	Kokanee, Canada	4
Local Rotator	MP	Seasonal Rotator	MP

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