



MEADOW LAKE

BAR & GRILLE

Starters

SMOKED SALMON DIP AND NAAN 11

Smoked salmon, artichoke and cream cheese dip served with Tandoori style grilled Naan bread.

SHRIMP COCKTAIL 11

5 plump tender shrimp cooked and chilled served with cocktail sauce. All made in house.

CALAMARI 11

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

CLAMS or MUSSELS or 1/2 of each 12

Steamed in a rich butter, white wine & garlic Broth served with toasted baguette.

CHEESE NACHOS 12

Tri-color corn tortilla chips, diced tomatoes, black olives, jalapenos, sweet onions, covered With blended cheese and served with a side of sour cream and salsa. Add Beef or Chicken+5

CHICKEN WINGS 13/17

BREADED, NAKED or BUFFALO

Spicy crisp breaded, Plain naked or tossed in buffalo sauce. chicken wings served with ranch or blue cheese dressing. Small or Large

POUTINE 8/11

A Canadian favorite, thick cut fries with cheddar curds and a rich savory gravy. Small or Large.

CHIPS AND SALSA 8

Soup

SOUP OF THE DAY 4/6

BLACK BEAN BISON CHILI 5/7

A hearty chili with black beans, ground bison, green peppers, and sweet onions. Cup or Bowl

Salads

CAESAR 6/10

Crisp Romaine, shaved parmesan, capers, croutons, lemon slice, and creamy Caesar dressing. Add: Anchovies+2, Chicken+3, Salmon+6, Shrimp+5, Steak+5

HOUSE SALAD 8/4

Mixed greens, carrot, cucumber, tomato, croutons, and choice of dressing. Add: Chicken+3, Salmon+6, Shrimp+5, Steak+5

PEAR GORGONZOLA 12

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

BLACK & BLUE WEDGE * 17

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

Dressings: Ranch, Blue Cheese, Caesar, Huckleberry Vinaigrette, Balsamic Vinaigrette, Champagne Vinaigrette.

Sandwiches

Sandwiches are served with a choice of soup, salad or fries. Sub: Onion Rings +1

STEAK SANDWICH * 18

Sirloin steak, sautéed mushrooms served open face on Texas toast,

HUCKLEBERRY CHICKEN SANDWICH 16

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

VEGETARIAN BLACK BEAN BURGER 15

Vegetarian black bean patty with avocado.

Pizza

Choice of crust: Regular, Thin or Gluten Free+2

FOUR CHEESE	15
Tomato sauce, mozzarella, smoked gouda, feta, and parmesan cheeses.	
HAWAIIAN	15
Tomato sauce, mozzarella, Canadian bacon, pineapple.	
BBQ CHICKEN	17
BBQ sauce, chicken, mozzarella, smoked gouda, crisp bacon, and red onion.	
BIG MOUNTAIN	18
Tomato sauce, mozzarella, Italian sausage, pepperoni, Canadian bacon, crisp bacon, and salami.	
FLATHEAD BUILDER	15
Plain cheese pizza with choice of toppings.	
TOPPING CHOICES	
CHEESES: Mozzarella, smoked gouda, feta, parmesan. 1-Each Item	
MEATS: Chicken, Canadian bacon, pepperoni, salami, Italian sausage, crisp bacon. 1-Each Item	
VEGGIES: Green pepper, roasted red pepper, red onion, pineapple, basil, tomato, balsamic onions, black olive, garlic, jalapenos, mushrooms. .50-Each Item	

Burgers

All burgers served on a Brioche Bun with a side of soup, salad, or fries and lettuce, tomato, onion, and pickle.
Sub: Onion Rings +1

CHEESE BURGER*	11
Choice of cheddar, pepper jack or Swiss cheese. Add: Bacon-2	
BLUE CHEESE BURGER*	13
Bacon, balsamic onions, blue cheese.	
MUSHROOM SWISS BURGER*	13
Mushrooms and Swiss cheese.	
BISON BURGER*	16
Bison patty with choice of cheddar, pepper jack or Swiss cheese. Add: Bacon+2, Mushrooms+1, Balsamic Onions+.50, Jalapenos+.50.	

Entrees

12 OZ. RIBEYE STEAK *	29
Ribeye topped with a horseradish cream served with roasted red potatoes and House veggies.	
NEW YORK STRIP & FRIES *	24
Ten ounce New York strip steak topped with white wine butter served with French fries.	
FISH & CHIPS	15
Deep fried cod served with coleslaw, tartar sauce and fries.	
FETTUCINI ALFREDO GF option +2	15
Fettuccini noodles covered with a creamy house made Alfredo sauce. Add: Chicken+3, *Salmon+6, Shrimp+5, *Steak+5	
LOBSTER MAC & CHEESE GF option +2	24
Sea shell pasta tossed with house made cheese sauce and seasoned sweet Maine lobster.	
TERIYAKI CHICKEN & RICE	17
Teriyaki chicken over stir fried winter veggies And blended rice. Sub Shrimp or *Steak +2	
HUCKLEBERRY BABY BACK RIBS	23
Huckleberry BBQ covered baby back ribs served with roasted red potatoes and winter veggies.	
BISON GNOCCHI GF option +2	21
House made bison Bolognese over potato pasta topped with shaved parmesan and fresh basil.	
GLAZED SALMON *	21
Glazed salmon fillet served with rice or choice of potatoes and winter veggies.	
COUNTRY FRIED STEAK	18
Deep fried cube steak served with a choice of Potatoes and winter veggies	

Winter Veggies

Butternut squash, carrots, sweet potato, Parsnips, cranberries

Sides

Roasted Red Potatoes	5	Onion Rings	5
Mashed potatoes	5	French Fries	5
Winter veggies	4	Cole Slaw	3
Blended Rice	5	Gravy	3
Salsa Fresca	3	Huckleberry BBQ	4

*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.

Wine by the Glass

Whites

Bogle, Chardonnay, CA	6
Kung Fu Girl, Riesling, WA	7
Seaglass, Pinot Grigio, CA	7
Fleur de Mer, Rose, Provence France	9
La Marca, Prosecco, Veneto, Italy	8
Kendall-Jackson, Chardonnay, CA	9
Starborough, Sauvignon Blanc, New Zealand	9

Reds

Velvet Devil, Merlot	7
14 Hands, Cabernet Sauvignon, WA	7
Shooting Star, Red Blend, Columbia Valley, WA	8
Tamari, Malbec Reserva, Mendoza Argentina	8
1000 Stories, Bourbon Barreled, Sonoma, CA	9
Louis Martini, Cabernet Sauvignon, CA	11
Erath, Pinot Noir, OR	11

Selected Wines by the Bottle

Chardonnay

Bogle, CA	24
Chateau Ste Michelle, Columbia Valley, WA	28
Kendall-Jackson, Sonoma County, CA	32
Sonoma Cutrer, Russian River Ranches, CA	38
Talbot, Logan, Monterey, CA	40
Rombauer, Carneros, CA	65

Sauvignon Blanc

Joel Gott, CA	32
Starborough, New Zealand	35
Kim Crawford, Marlborough, New Zealand	35
Chalk Hill Estate, Sonoma, CA	42

Pinot Gris/ Grigio

Seaglass, Pinot Grigio, CA	26
King Estate, Willamette Valley, OR	34
Terlato, Friuli-Venezia Giulia, Italy	42

Interesting Whites

Vidigal, Vinho Verde, Portugal	24
Kung Fu Girl, Riesling, WA	26

Sparkling Wine & Champagne

La Marca, Prosecco, Veneto, Italy	32
Argyle, NV Brut, OR	44

Zinfandel

Ravenswood, Lodi, CA	30
1000 Stories, Bourbon Barreled, Sonoma, CA	37
Earthquake, Old Vine Zin, Graton, CA	46
J Dusi, CA	54

Cabernet Sauvignon

14 Hands, WA	26
Louis Martini, CA	34
Justin, Paso Robles, CA	48
Stag's Leap, Artemis, Napa Valley, CA	65
Caymus, Napa Valley, CA	95

Merlot

Velvet Devil, WA	26
Markham, Napa Valley, CA	44
Decoy, Duckhorn, Sonoma, CA	48
Tamarack, WA	50

Pinot Noir

Erath, Willamette Valley, OR	34
Hahn, Estate, CA	36
Talbot, Logan, Sleepy Hollow, Moterrey, CA	58
Sokol Blosser, Dundee Reserve, OR	68
Belle Glos, Russian River Valley, CA	75

Malbec

Tamari, Malbec Reserva, Mendoza Argentina	30
Durigutti Reserva, Malbec, Argentina	45

Interesting Reds

Layer Cake, Shiraz, South Australia	24
Scarlet, Red Blend, Lake County, CA	30
Saviah, Big Sky Cuvee, Columbia Valley, WA	55
NxNW, Syrah, Walla Walla Valley	62