

Lounge & Deck Menu

Daily 5:30 - Close

Tuna Tartare*

Wasabi, sesame-tamari dressing,
ponzu glaze, crispy fried wontons 13.50

Smoked Trout

Capers, red onion, crackers & blackberry
Horseradish 12.50

Black Chilean Mussels

Thai basil, yellow curry-coconut broth 16.75

Crispy Chicken Wings

Basket of Wings 12.00
Basket of Buffalo Style 13.00

Baked Brie in Puff Pastry

Apples, red grapes, pineapple chutney, crackers 13.00

Baked Escargot

Artichoke hearts, garlic, butter, melted brie
toast points 13.00

Caprese Salad

Sliced tomato, fresh mozzarella & basil 11.00

Jumbo Mushroom Caps

Sautéed in garlic butter, served with toast
points 14.00

Shrimp Cocktail

Served with vodka chive cocktail sauce 15.50



Club Caesar Salad

Romaine, parmesan, lemon, croutons 8.75
Add sliced, grilled chicken breast 13.00
Add 4 oz. grilled salmon fillet 15.00
Add 5 oz. grilled top sirloin 16.00
Add two jumbo grilled prawns 18.50

Montana Bison/KM Ranch Meatloaf

Combination of Montana bison &
KM Ranch raised grass fed beef meatloaf,
mashed potatoes, gravy,
seasonal green vegetable 15.50

All-American Cheese Burger

Half Pound, 100% certified Angus beef burger,
Choice of pepper jack, swiss, American,
Provolone or cheddar, on country potato bun 13.25

Pasta Carbonara

Diced chicken breast, grape tomatoes, parmesan,
bacon, fresh basil, linguini pasta, grilled sourdough 16.00

Pork Enchiladas

Slow roasted pork loin, flour tortilla,
Homemade fire roasted verde sauce,
cilantro-lime crema, melted cheddar,
chips & salsa 13.50

Brie & Apple Chicken Sandwich

Granny Smith apple, spinach, melted brie,
maple-balsamic vinaigrette 13.00

Open Faced Steak Sandwich

on grilled french bread
5 oz. grilled top sirloin 13.50
10 oz. grilled top sirloin 21.00

Three Beef Sliders

BBQ sauce, cheddar cheese, crispy
fried onions 11.50

Prime Rib

While it lasts, Wednesday-Sunday
8 oz. cut 21.50
12 oz. cut 29.50

Baby Back Pork Ribs

Sweet Cajun rubbed, apple butter BBQ sauce
Half Rack 17.50
Full Rack 22.50

Beet & Mixed Green Salad

Roasted beets, assorted greens, large 9.50
pecans, goat cheese crème fraiche small 6.50

Grilled Fresh Salmon Fillet

Herb butter, lemon 16.00

Fish 'n Chips

Beer battered cod, tartar sauce,
lemon, french fries 12.00

Our Selected Sides

French fries, mashed potatoes, baked potato, horseradish potato pancakes,
long grain & wild rice, vegetables, house salad

Upgrade to Cajun fries, onion rings, ½ Caprese salad, Caesar salad, beet salad or cup of soup
.50 2.00 2.50 2.50 2.50 2.50

Our salad dressings include:

Blue cheese, Ranch, 1000 Island, Raspberry-poppy seed vinaigrette,
Maple Balsamic vinaigrette

Gluten Free Bun Available from Central Avenue Bakery in Whitefish

For Kids ~

Chicken Strips

Three breaded chicken breast strips,
Ranch dressing, french fries 8.50

Top Sirloin

5 oz. sliced, mashed potatoes or french fries 13.50

Beef Sliders

Two mini-cheese burgers, french fries 9.75

Pasta

Butter & parmesan or marinara 8.00

Add 3 meatballs 11.50

Extras & Sides...

Side of French Fries	3.00	Combo Basket Wings/Fries	10.00
Basket of French Fries	5.75	Chips & Salsa	5.00
Basket of Cajun Fries	6.25	Side of Guacamole	4.50
Basket of Onion Rings	10.50	Sautéed Spinach	9.00
Truffle Mac & Cheese	11.00		

Beer on Tap

GNBC's Wheatfish Wheat Lager, Regional Rotating IPA
Draught Works My Ruca APA, Kettle House Cold Smoke Scotch Ale
Kokanee Lager, Stella Artois Pilsner

Bottled & Canned Beer

Heineken, Corona, Pabst Blue Ribbon, Kokanee
Blue Moon Belgium White, Phillipsburg Brewing Tramway Rye PA, Alaskan Amber
Miller Lite, Coors, Coors Light, Guinness Pub Draught Can
Budweiser, Bud Light, Bud Light Lime, Chelada, Michelob Ultra,
White Claw Grapefruit or Black Cherry Hard Seltzer **GF**, Poor Farmer Classic Hard Cider **GF**
New Belgium Glütiny **GF**, Stiegel Lemon Radler **GF**,
N/A Clausthaler, O'Doul's Premium & Amber, Kaliber

Wines by the Glass

White

Mionetto, Prosecco	9.50
Domaine Chandon, Sparkling Brut	11.00
Kung Fu Girl, Riesling	8.00
Pellehaut, Rosé	8.00
Duck Pond, Pinot Gris	9.50
Cono Sur, Sauvignon Blanc	8.50
Chalk Hill, Sauvignon Blanc	12.00
Sagelands, Chardonnay	7.50
Steele Cuvee, Chardonnay	10.00

Red

Mouton Noir, OPP, Pinot Noir	11.00
Meiomi, Pinot Noir	11.00
Steele, Zinfandel	9.50
Cypress, Merlot	7.50
Crios, Malbec	8.50
Leese-Fitch, Cabernet	8.50
Paul Hobbs, Felino, Cabernet	12.50
Duckhorn, Decoy, Cabernet	14.50
Waters, Interlude, Red	12.00
Conundrum by Caymus, Blend	9.50

Non-alcoholic Beverages

Pellegrino, Lemonade, Iced Tea, Swamp Water (Arnold Palmer)
Coca-Cola, Diet Coke, Sprite, Sprite Zero, Root Beer, Dr. Pepper, Gingerale, Shirley Temple, Roy Rogers
Henry Weinhard's Root Beer & Red Jammer Huckleberry Cream Soda, Gosling's Ginger Beer
Orange, Cranberry, Apple, Pineapple, Grapefruit, Tomato & Clamato Juice
Coffee Trader's French Roast Regular & Decaffeinated Coffee

Not all ingredients are listed.

Guests with food allergies or dietary concerns should inform their server **PRIOR** to ordering.

*Consuming raw or undercooked seafood may increase your risk of food-borne illness, especially if you have a medical condition.

Thank you for not smoking in our Club or on our deck.

Please ~ one check per party