

# Welcome to the Whitefish Lake Restaurant

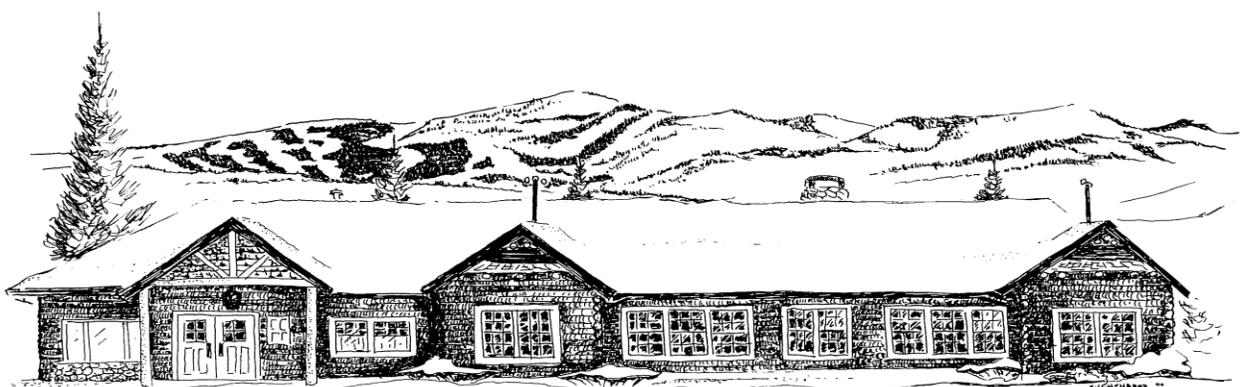
Montana's Whitefish Lake Golf Course was built in 1934. The project was originally planned as a 9-hole golf course/baseball field/landing strip and was funded by the Works Progress Administration under FDR's 'New Deal'. Local fundraising, contributions and enthusiasm helped raise the \$1600 needed to purchase the 104-acre tract of land.

Construction of the clubhouse or "administration building for a nine-hole airport" began in 1936. Using timbers from the surrounding forest, lodge pole pines were hand-crafted to create the crisscrossed beams overhead. The original clubhouse extended to the west side of the bar and was completed in 1937. Renovations over the years have added necessary amenities and enhanced the beauty of the structure.

The first airplane landed at the Whitefish Lake Golf Course, on August 3, 1939, causing considerable speculation for golfer safety. Airplanes continued to land at the airstrip/golf course into the early 1940's, even during golf tournaments. The Whitefish Lake Golf Course remained a designated emergency landing field into the early 1960's. Eventually the game of golf took priority.

A second nine-hole course was added in 1962 to create the original eighteen-hole course known as the Woods-Lake. This has since been renamed the North Course. The second eighteen holes, known as the South Course, was constructed in the 1980's and 1990's.

The Whitefish Lake Golf Course is a public golf course. Both the restaurant and the pro shop are leased operations. We hope you enjoy your experience in this historic Montana setting.



# Starters

## Tuna Tartare\*

Fresh ginger, cilantro, sesame-tamari dressing, ponzu glaze, wasabi, fried wontons  
13.50

## Baked Brie in Puff Pastry

Pineapple chutney, apples, red grapes, crackers  
13.00

## Shrimp Cocktail

Tito's vodka-chive cocktail sauce  
15.50

## Smoked Rainbow Trout

Hickory smoked rainbow trout, capers, red onions, blackberry horseradish  
12.50

## Crab Cake

Pan fried Alaskan king and red crab, shrimp, bell pepper, tomato-thyme beurre blanc  
12.75

## Caprese Salad

Sliced tomato, fresh mozzarella, fresh basil, balsamic vinaigrette  
11.00

## Black Chilean Mussels

Thai basil, yellow curry-coconut broth  
16.75

## Baked Escargot

Escargot, artichoke hearts, garlic butter, melted brie, crostini  
13.00

## Jumbo Mushroom Caps

Sautéed in garlic butter, crostini  
14.00

## Caesar Salad

Romaine, parmesan, lemon, whole-grain croutons, anchovies on request  
À la carte - 6.50 with dinner entrée - 2.50

## Beet & Mixed Green Salad

Assorted greens, roasted beets, goat cheese crème fraîche, pecans  
À la carte - 6.50 with dinner entrée - 2.50

## House Salad

Mixed greens, grape tomatoes, julienne carrots, sliced cucumbers, whole-grain croutons  
5.50

### Salad dressings include

Ranch, blue cheese, raspberry poppy seed vinaigrette, balsamic vinaigrette

## Soup du Jour

Cup 4.50 Bowl 7.00

We proudly feature mixed greens and produce when possible from Whitefish's Wicked Good Farms

# Children's Menu

**House-Made Macaroni & Cheese** seasonal vegetable 10.00

**Burger Sliders** two sliders with American cheese, ketchup, carrot sticks or french fries 9.75

**Penne Pasta** butter & parmesan or marinara sauce, vegetable 8.00 Add meatballs 3.00

**BBQ Baby Back Pork Ribs** sweet-spicy BBQ sauce, mashed potatoes 14.75

**Top Sirloin** 5 oz. sliced, mashed potatoes or french fries 13.50

**Chicken Strips**, ranch dressing & french fries 8.50

**Carrot Sticks** with ranch dressing 4.00

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

# Entrees

## Jerk Spice Crusted Salmon

Grilled on mixed greens with red pepper jelly glaze,  
crispy fried onions

28.50

## Baked Mero Sea Bass

Filo wrapped, feta cheese, roasted garlic, spinach,  
tomato thyme buerre blanc

39.50

## Alaskan King Crab

One pound of king crab legs  
split, steamed and served  
with drawn butter

*Market Price*

## Lobster Tail

Western Australian cold-water  
8-10 oz. tail, oven roasted in the shell,  
served with drawn butter

*Market Price*

## Roasted Half Duckling

Blackberry brandy sauce

36.50

## Stuffed Herb-Crusted Roasted Chicken

Smoked bacon, mushrooms, caramelized onions, swiss cheese, poultry onion jus

29.50

## BBQ Baby Back Pork Ribs

Cajun rub,  
apple butter BBQ sauce

31.00

## Pork Tenderloin

Oven-roasted, sliced, port wine  
huckleberry cumberland sauce

25.50

## Domestic Lamb Chops

Two grilled chops,  
rosemary parmesan risotto,  
port reduction

48.00

## New York Au Poivre

12 oz. New York,  
peppered,  
Madeira cream sauce

40.00

## Prime Rib

Wednesday through Sunday – while it lasts.

Choice Cut 8 oz. 31.00      Chef's Cut 12 oz. 42.00

## Top Sirloin

10 oz.  
29.00

## New York

12 oz.  
35.00

## Filet Mignon

8 oz.  
48.00

## Rib Eye

16 oz.  
48.00

**Rare** - red center, cool    **Medium Rare** - red, warm center    **Medium** - very pink  
**Medium Well** - slightly pink, not as tender    **Well Done** - no pink, not tender

## Add to your Entrée...

White truffle macaroni & cheese baked au gratin 11.00

Jumbo grilled shrimp 7.00 each

Sautéed mushrooms 8.00

Side of sautéed spinach 9.00

Side of béarnaise 8.00

## Your Dinner Includes

House salad and fresh seasonal vegetables and  
choice of fresh whipped potatoes, horseradish potato pancakes,  
baked potato, long-grain & wild rice blend

## Seafood Diablo

Sautéed shrimp, scallops, clams, spinach, tomatoes, artichoke hearts, mushrooms, basil,  
spicy red pepper and tomato broth, linguini  
31.00

## Grilled Jumbo Shrimp

Portobello, shaved asparagus,  
grape tomato salad, three jumbo prawns,  
white truffle macaroni and cheese  
34.00

## Ahi Tuna\*

4 oz. grilled sushi-grade tuna fillet, one grilled jumbo prawn, sauté of tomatoes, fresh  
mozzarella, kalamata olives, artichoke hearts, fresh basil, balsamic reduction  
28.50

## Vegetable Napoleon

Breaded eggplant, roasted red pepper, grilled Portobello, red onion, spinach,  
provolone, marinara  
23.00

## Grilled Sirloin or Salmon over Fresh Spinach

Roasted mushrooms, grilled onions, orange segments,  
roasted tomato-chipotle vinaigrette and balsamic reduction  
10 oz. top sirloin 31.00    7 oz. salmon fillet 27.50

## Small Courses

### Jerk Spice Crusted Salmon

4 oz. mixed greens,  
red pepper jelly glaze,  
crispy fried onions  
23.00

### Alaskan King Crab

half pound,  
split, steamed  
drawn butter  
*Market Price*

### Half Rack BBQ Pork Ribs

Baby back,  
Cajun rub,  
apple butter BBQ sauce  
24.00

### 4 oz. Beef Filet

Blue cheese crusted,  
grilled Portobello,  
port wine reduction  
38.00

### Surf & Turf

5 oz. top sirloin,  
one jumbo shrimp  
26.50

### Top Sirloin

5 oz.  
grilled  
21.00

The above small course selections are served with house salad and fresh seasonal vegetables  
and choice of baked potato, whipped potatoes, horseradish potato cakes or long grain & wild  
rice blend and fresh seasonal vegetables.

## Grilled Sirloin or Salmon over Fresh Spinach

Roasted mushrooms, grilled red onion, orange segments,  
roasted tomato-chipotle vinaigrette & balsamic reduction  
4 oz. Salmon Fillet 23.00    5 oz. Top Sirloin 25.00

All ingredients are not listed. Guests with food allergies or other dietary concerns  
should inform their server **PRIOR** to ordering. Thank you.

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