

# 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


## **Baked Brie in Puff Pastry**

Pineapple chutney, apples, red grapes, crackers  
11.25

## **Smoked Trout**

Hickory smoked rainbow trout, capers, red onions, blackberry horseradish  
9.95

## **Crab Cakes**

Deep sea red crab, tomato-thyme beurre blanc   
10.50

## **Caprese Salad**

Sliced tomato, fresh mozzarella, fresh basil, balsamic vinaigrette  
9.50

## **New Zealand Mussels**

Thai basil, yellow curry-coconut broth  
11.75

## **Shrimp Cocktail**

Vodka-chive cocktail sauce, lemon  
11.95

## **Baked Escargot**

Escargot, artichoke hearts, garlic butter, melted brie  
10.50

## **Jumbo Mushroom Caps**

Sautéed in garlic butter, served with toasted sourdough  
9.50

## **Caesar Salad**

Romaine, parmesan, lemon, whole-grain croutons, anchovies on request  
Ala carte ~ 5.25    With dinner entrée ~ 2.25

## **Spinach Salad**

Fresh spinach, sliced egg, grape tomatoes, red onion, warm bacon  
vinaigrette

Ala carte ~ 5.25    With dinner entrée ~ 2.25

## **House Salad**

Seasonal mixed greens, house-made raspberry poppy seed dressing,  
crumbled blue cheese, whole-grain croutons

3.95

## **Soup du Jour**

Cup 3.75                      Bowl 5.25

## **Children's Menu**

**House-Made Macaroni & Cheese**, seasonal vegetable 7.75

**Burger Sliders**, two sliders, ketchup, carrot sticks or french fries 6.50

**Penne Pasta**, butter & parmesan or marinara sauce, seasonal vegetable 7.75

Add three meatballs to your pasta 3.00

**BBQ Pork Ribs**, sweet-spicy BBQ sauce, mashed potatoes 14.25

**Top Sirloin** 5 oz. sliced, mashed potatoes or french fries 12.95

**Chicken Strips**, ranch dressing & french fries 5.75

**Carrot Sticks** with ranch dressing 3.50

# Entrees

## Jerk Spice Crusted Salmon

Grilled organic king salmon filet, on mixed greens, red pepper jelly glaze,  
topped with crispy fried onions  
25.95

## Baked Alaskan Halibut

Baked in filo with feta cheese, roasted garlic and fresh spinach,  
finished with tomato thyme buerre blanc  
29.95

## Alaskan King Crab

One pound of king crab legs  
cold-water  
split, steamed and served  
in the shell,  
with drawn butter  
drawn butter

Market Price

Price

## Lobster

Western Australian  
10 oz. tail, oven roasted

served with

Market

## Vegetable Napoleon

Breaded eggplant, caramelized onion, grilled Portobello,  
roasted red pepper, melted provolone,  
finished with a seasoned tomato sauce  
19.50

## Roast Duckling

Half duck, blackberry vin blanc  
28.95

## BBQ Pork Ribs

Baby back, Cajun rub, apple butter BBQ sauce  
25.95

## Iowa Rack of Lamb

Seasoned with olive oil and rosemary, oven roasted,  
pinot noir dried tart cherry demi glace  
Market Price

### **New York Au Poivre**

12 oz. New York, peppered, Madeira crème sauce  
34.25

	<b>Top Sirloin</b>	<b>New York</b>	<b>Filet Mignon</b>
<b>Rib Eye</b>			
	10 oz.	12 oz.	8 oz.
16 oz.	22.95	32.50	38.95
34.50			

**Rare** ~ red center, cool   **Medium Rare** ~ red, warm center   **Medium** ~ very pink  
**Medium Well** ~ slightly pink   **Well Done** ~ no pink

### **Prime Rib**

Served Wednesday, Thursday, Friday, Saturday, Sunday – while it lasts.  
Choice Cut 8 oz. ~ 26.75   Chef's Cut 12 oz. ~ 33.75

### **Your Dinner Includes**

**House Salad** ~ mixed greens, crumbled blue cheese, whole-grain croutons,  
raspberry poppy seed vinaigrette

#### **Fresh Seasonal Vegetables**

**Choice** of fresh whipped potatoes, horseradish potato pancakes,  
baked potato, long-grain & wild rice blend

## **Our Featured Small Course Selections**

**Alaskan King Crab** ~ half pound ~ 32.50

**Jerk Spiced Salmon** ~ 4 oz. salmon ~ 21.95

**Cous Cous Walleye** ~ 4 oz. walleye ~ 19.95

**Shrimp Diabla** ~ small plate ~ 23.25

**Jumbo Prawns over Truffle Macaroni** ~ two prawns ~ 23.95

**Surf & Turf** ~ 5 oz. one jumbo prawn ~ 23.50

**Grilled Sirloin of Beef over Spinach** ~ 5 oz. ~ 20.95

**Top Sirloin** ~ 5 oz. ~ 18.95

**BBQ Pork Ribs** ~ half rack ~ 21.95

**Vegetable Napoleon** ~ half stack ~ 17.00

### **Shrimp Diabla**

Sautéed shrimp, scallops clams and linguini with spinach, tomatoes, artichoke hearts, mushrooms and basil in a spicy red pepper and tomato

broth

27.25

### **Grilled Walleye**

Over Israeli cous cous, tossed with kalamata olives, baby spinach, roasted

red peppers

23.95

### **Grilled Jumbo Prawns**

Portobello, shaved asparagus, grape tomato salad, four jumbo prawns, on white truffle macaroni and cheese

29.95

## **Pork Tenderloin**

Oven-roasted, port wine- red currant Cumberland sauce, horseradish potato  
pancakes

22.75

## **Grilled Sirloin over Spinach**

10 oz. top sirloin, over fresh spinach, roasted mushrooms and grilled  
onions,

roasted tomato-chipotle vinaigrette and balsamic reduction

24.95

## **Savory Herb-Crusted Roast Chicken**

Oven baked chicken rubbed with marjoram, lavender & sage,  
stuffed with smoked bacon, mushrooms, caramelized onions and swiss  
cheese,

on a bed of whipped potatoes

25.95





## **Add to your Entrée...**

White truffle macaroni & cheese baked au gratin 8.95

Jumbo grilled prawns 4.25 each    Sautéed mushrooms 4.50

Side of sautéed spinach 5.75                      Side of Béarnaise 4.95