

Club Menu

Nightly 5:30 – Close

Guest wifi: wlgc1934

Tuna Tartare*

Fresh ginger, cilantro, sesame-tamari dressing, ponzu glaze, wasabi, crispy fried wontons 19

Smoked Trout

Capers, red onion, crackers & blackberry horseradish 19

Thai Mussels

Basil, tomato, yellow curry-coconut broth, toasted French bread 21

Crispy Chicken Wings

Basket of crispy wings 17
Basket of buffalo style 20
Combo wings (6) & fries crispy 12/buffalo 14

Baked Escargot

Artichoke hearts, garlic butter, melted brie toast points 16

Jumbo Mushroom Caps

Sautéed in garlic butter sauce, parmesan, served with toast points 16

Caprese Bruschetta

Grape tomatoes, fresh mozzarella, basil, balsamic reduction & toasted baguette 15

Shrimp Cocktail

Served with Tito's vodka chive cocktail sauce 17

The Stack Burger

8 oz. Our ground house steak trim, mushroom, bacon, lettuce, tomato, crispy fried onions, Havarti cheese, house burger sauce, brioche bun 21

Open Faced Steak Sandwich

on grilled garlic French bread
5 oz. grilled top sirloin 21
10 oz. grilled top sirloin 31

New York Strip

12 oz. 36

All-American Cheese Burger

8 oz. Our ground house steak trim, LTOP, choice of pepper jack, swiss, American, provolone, havarti or cheddar, brioche bun 17

Crispy Chicken Sandwich

Chicken Fried Chicken, LTOP, topped with honey chili glaze, brioche bun 16

Grilled Fresh Salmon Fillet

7 oz fillet, compound herb butter, lemon 25

Fish 'n Chips

Alaskan beer battered cod, tartar sauce, lemon, French fries 15

Prime Rib

Slow roasted, au jus, creamy horseradish
Served Wednesday through Sunday, while it lasts
Choice cut 8 oz. 29
Chef's cut 12 oz. 39

Montana Bison/Wagyu Meatloaf

Standing Heart Ranch Wagyu beef meatloaf, mashed potatoes, gravy, seasonal green vegetable 23

Ribeye

16 oz. 48

Filet Mignon

8 oz. 48

Mediterranean Chicken Orzo

Diced grilled chicken breast, spinach, sundried tomatoes, pepperoncini, kalamata olives, feta, artichoke hearts, balsamic reduction 21

BBQ Baby Back Ribs

Grilled & braised, sweet Cajun rubbed, apple butter BBQ sauce 28

Caesar Salad

Romaine, parmesan, lemon, croutons 12
With sliced, grilled chicken breast 16
With 3.5 oz. grilled salmon fillet 19
With 5 oz. grilled top sirloin 22
With two jumbo grilled prawn 27

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, Caesar salad, beet salad or cup of soup

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Gluten Free Bun Available \$3.00

LTOP=Lettuce, Tomato, Onion, Pickle

For Kids ~

Chicken Strips

Three breaded chicken breast strips,
Ranch dressing, French fries 10

Top Sirloin

5 oz. sliced, mashed potatoes or French fries 20

Beef Sliders

Two mini-cheese burgers, French fries 10

Pasta

Butter & parmesan or marinara 10
Add 3 meatballs 14

Extras & Sides...

Side of French Fries	5	Chips & Salsa	8
Basket of French Fries	11	Side of Guacamole	8
Basket of Cajun Fries	13	Truffle Mac & Cheese	14
Basket of Onion Rings	15	Side Vegetables	8

Beer on Tap

Jeremiah Johnson Hazy IPA, Phillipsburg Haybag Hefeweizen
Regional Rotator, Kettle House Cold Smoke Scotch Ale
Bayern Pilsner, Stella Artois

Bottled & Canned Beer

Heineken, Corona, Pabst Blue Ribbon, Kokanee
Jeremiah Johnson Blonde Ale, Phillipsburg Brewing Montana One IPA
Sierra Nevada Hazy Little Thing, Miller Lite, Coors, Coors Light
Budweiser, Bud Light, Bud Light Lime, Chelada, Michelob Ultra
White Claw Grapefruit, Mango or Black Cherry Hard Seltzer **GF**, Arnold Palmer Spiked
Poor Farmer Classic Hard Cider **GF**, Stiegel Grapefruit Radler
Non-alcoholic Sierra Nevada 'Just the Haze' Hazy IPA, Heineken 0.0

Wines by the Glass

White

Corazza, Prosecco, Extra Dry	12
Domaine Chandon, Sparkling Brut	18
Moët & Chandon, Brut Imperial	35
Saviah, 'The Jack', Riesling	9
M. Chapoutier, Rosé	10
Cliq, Pinot Grigio	10
Mohua, Sauv Blanc (NZ)	9
Vieil Orme, Sauv Blanc (Loire, FR)	12
Sagelands, Chardonnay	10
Steele Cuvee, Chardonnay	12
DAOU, Chardonnay	15

Red

Inscription, Pinot Noir	14
Chalk Hill, Pinot Noir	15
Conundrum by Caymus, Blend	11
Saint Cosme, Cotes-Du-Rhone	12
Steele, Cabernet Franc	12
Crios, Malbec	9
Paul Hobbs, Felino, Cabernet	14
Duckhorn, Decoy, Cabernet	15
Justin, Cabernet	18
Cantalero, Super Tuscan	10

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 juice, 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.

Please ~ one check per party