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
New York
Filet Mignon
Rib Eye
10 oz. 12 oz. 8 oz. 16 oz.
29.00 35.00 48.00 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.