

GRAND HOTEL

Dinner Menu

APPETIZERS

Elk Sausage & Pretzel Bites 16

Spicy elk sausage paired with artisan pretzel bites & our house-made huckleberry honey mustard

Maple Bacon Brussel Sprouts 16

Fried brussel sprouts tossed in a warm maple bacon sauce and topped with fresh Parmesan

Charcuterie Board 24

Chef's selection of cured meats and artisan cheeses, smoked almonds, cured vegetables, grilled crostini, fig jam, and olives

Tuna Poke 23

Premium Ahi tuna tossed in Sriracha ponzu aioli with fresh avocado, cucumber, and shaved red onion, served with fresh wonton chips and sesame seeds

Golden Onion Ring Platter 15

A mountain of hand-cut, house-breaded, fried onion rings

SALADS

Dressings: Ranch, Bleu Cheese, Balsamic, Poppy Seed, Caesar, or Creamy Pesto Ranch

Harvest Salad 14

ADD GRILLED CHICKEN 6

Field greens, cucumber, carrot, radish, red onion, cherry tomato, choice of dressing

Seasonal Berry Salad 16

ADD GRILLED CHICKEN 6

Baby spinach tossed with fresh berries, red onions, candied pecan, choice of dressing

The Grand Caesar 14

ADD GRILLED CHICKEN 6

Crisp romaine, Caesar dressing, blistered cherry tomatoes, shaved parmesan, and sourdough croutons

Stetson Salad 20

Choice of smoked salmon or grilled chicken, couscous, cherry tomatoes, sweet dried corn, arugula, Asiago cheese, pepitas, black currants, creamy pesto ranch dressing

HANDHELDS

Proudly Using Beef Tallow

Served With Choice of: Fries, Sweet Potato Fries, or Side Harvest Salad
Add Cheese +\$2 | Choice of Cheddar, American, Bleu, Provolone, or Pepper Jack

GRAND Deluxe Burger 17

A hand-formed 8 oz fresh beef patty, grilled to order and served on a toasted brioche bun with crisp lettuce, ripe tomato, pickles, and sliced onion

Montana Buffalo Burger 23

8 oz fresh buffalo patty topped with house-made huckleberry honey mustard, crisp lettuce, ripe tomato, pickles, and sliced onion on a toasted brioche bun

French Dip 22

Tender shaved prime rib topped with grilled onions and provolone cheese, served on a toasted hoagie. Served with warm au jus

GRAND HOTEL

Dinner Menu

ENTRÉES

Served with Choice of Two Sides Unless Otherwise Specified

Sides: Harvest Salad, Mashed Potatoes, Roasted Red Potatoes,
Seasonal Vegetable, Cup of Soup, Fries, Sweet Potato Fries

Add an Additional Side +\$6

Chicken Fettuccine Alfredo 28

Warm fettuccini noodles tossed in a pan cream sauce with fresh basil, and topped with grilled chicken

Filet Mignon 46

8 oz USDA Prime hand-cut, exceptionally tender beef filet, grilled to your preferred temperature

Beef Ribeye 56

14 oz USDA Prime ribeye, richly marbled for bold flavor, exceptional tenderness, and a juicy finish

Buffalo New York Strip 48

12 oz USDA Prime Buffalo NY Strip with a firm texture, robust buffalo flavor, and satisfying bite

Market Fish MP

Please ask your server for today's seafood offering

Braised Beef Short Ribs 39

8 oz braised beef served over creamy mashed potatoes and accompanied by a seasonal vegetable

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Our kitchen cooks dishes that contain nuts, gluten, shellfish, soy and alliums. We take every precaution to omit items for people with allergies. We cannot guarantee that complete absence of such allergens. Please Inquire for Any Guest Allergies or Specific Dietary Needs.

GRAND HOTEL

info@thegrand-hotel.com | 406-932-4459