

Pollard Bill of Fare

Appetizers

Eggplant Fries ... 8

Tomato caper aioli

Spinach and Artichoke Dip ... 7

Served warm with blue corn tortilla chips

MT Wagyu Beef Carpaccio ... 14 GFO

Raw beef, shaved parmesan, chimichurri, cracked black pepper, baby kale, radish, crostini

Classic Shrimp Cocktail ... 15 GF

Wild shrimp, horseradish sauce

Ahi Tuna Poké ... 14 GFO

Raw tuna, miso lime vinaigrette, avocado cucumber, seaweed, scallions, sesame seeds, chile paste, rice crackers

Fried Green Tomatoes ... 13

Chipotle lime aioli

Charcuterie Board ... 16 GFO

Cured meats, whole grain mustard, castelvetroano olives, pickled beets, crostini

MT Cheese Board ... 12 GFO

MT made cheeses, walnuts, grapes, crostini

Burgers, Wraps and Sandwiches

Served with fries, orange and fennel cole slaw, cup of soup, or house salad

The Pub Burger ... 14

8oz Yellowstone Grass-fed beef, lettuce, tomato, onion, pickles, toasted brioche bun

Add cheese... 1 Add bacon... 2

The Pollard Burger ... 16

8oz Yellowstone Grass-fed beef, caramelized onions, tarragon truffle mayo, mushroom-bleu cheese duxelle, lettuce, tomato, pickles, toasted brioche bun

Boca Burger ... 12

Pesto, tomato, lettuce, onions, toasted brioche bun

Bison Tortilla Burger... 14

Cheddar, pico de gallo, spinach tortilla

Turkey Avocado Wrap... 14

Bacon, cheddar, chipotle mayo, tomato, lettuce, spinach tortilla

Breaded Chicken Cordon Bleu ... 14

Local ham, Swiss, strawberry honey mustard, tomato, lettuce, toasted brioche bun

Blackened Salmon Sandwich ... 15

Chimichurri, mayo, tomato, lettuce, toasted brioche bun

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness

Menu substitutions may not be possible in certain circumstances

Soup & Salad

Soup of the Day ... 5

House Salad ... 5

Butter Lettuce Wedge ... 9/13 GF

Cucumber, tomatoes, blue cheese, bacon, sunflower kernels, ranch dressing

Heirloom Tomato Caprese ... 10/14 GFO/V

Avocado puree, cantaloupe, baby mozzarella, fried basil, balsamic reduction

Kale Caesar Salad ... 9/13 GF

Anchovy dressing, gluten free croutons, capers, raisins and parmesan

Salad Upgrades ... 5 GF

4 oz steak/ 5 oz chicken /3 each wild shrimp

Entrees

Fish & Chips ... 19

Wild cod, Glacier Ale batter, tartar sauce, orange and fennel cole slaw, fries, pickled beets

Chicken Fried Chicken ... 17

MT pork sausage gravy, fries, fresh vegetables

Beef Tenderloin ... 36 GF

Caramelized onion sauce, mushroom-bleu cheese duxelle, persillade mashers, fresh vegetables

Pan Seared AK Halibut ... 36

Tomato jus, creamy quinoa, pesto, fresh vegetables

Smoked Elk Bangers and Mash ... 22

Whiskey soubise, persillade mashers, fresh vegetables

Steak Frites ... 25 GFO

10 oz NY Strip, worchestershire butter, chimichurri, fries

Hazelnut Cornmeal Crusted Trout ... 29

Lemon caper brown butter, creamy quinoa, fresh vegetables

Bone-in Chicken Breast ... 27

Oven roasted, red curry butter, tomato jus, spaghetti squash, fresh vegetables

Broiled Shrimp Pinchos ... 29

Wild shrimp skewers, chorizo tomato ragout, grilled baguette

Heirloom Tomato Pasta ... 17*

Pesto, artichoke, toasted hazelnuts, orecchiette

Meat Temperature Guidelines

Rare- cool red throughout

Medium rare- cool red center

Medium- warm pink throughout

Medium well- warm pink center

Well- no red or pink