

# THE PUB

## AT THE POLLARD

### Appetizers

#### Big ol' Soft Pretzel ... 4

*Jack's Scottish ale and Taleggio beer cheese sauce*

#### Spinach and Artichoke Dip ... 7

*Served warm with blue corn tortilla chips*

#### Beer-Battered Cauliflower ... 8

*Wasabi bleu cheese sauce*

#### Classic Shrimp Cocktail ... 15 GF

*Wild shrimp, fresh horseradish sauce*

#### Sesame Coriander Seared Tuna ... 14 GF

*Red curry vinaigrette, pear, pea shoots, papadum*

#### Charcuterie Board ... 16 GFO

*House-cured meats, duck rilette, fig mostarda, castelvetro olives, giardiniera, crostini*

#### MT Cheese Board ... 12 GFO

*A selection of MT made cheeses, walnuts, grapes, crostini*

### Soup & Salad

#### Soup of the Day ... 5

#### Butter Lettuce Wedge ... 9/13 GF

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

#### Roasted Beet and Arugula Salad ... 9/13 GF

*MT goat cheese, lemon thyme vinaigrette, radish, pumpkin seeds, pickled leeks*

#### Kale Caesar Salad ... 9/13 GF

*Anchovy dressing, foccacia croutons, capers, raisins and parmesan*

#### Salad Upgrades ... 5 GF

4 oz flatiron steak      3 oz AK wild king salmon  
5 oz chicken breast      3 each wild shrimp

### Pub Favorites

#### Fish & Chips ... 14

*Red Lodge Ales beer batter, tartar sauce, orange and fennel cole slaw*

#### Chicken Fried Chicken ... 15

*Sausage gravy, fingerling potatoes, fresh vegetable*

#### Beeler's Pork Spare Ribs ... 15 GFO

*Flathead cherry BBQ, fingerling potato salad, orange and fennel cole slaw*

### Sandwiches

*Served with fries, orange and fennel cole slaw, or house salad*

#### Turkey Brie ... 13

*Bacon, huckleberry chutney, lettuce and tomato, honey sage foccacia*

#### Breaded Chicken Cordon Bleu ... 13

*Local ham, Swiss, strawberry honey mustard, lettuce and tomato, toasted bun*

#### Spicy Hot-smoked Pulled Pork ... 12

*MT Natural pork, Sambal-honey BBQ sauce, pickled onions, toasted bun*

#### Portabella Mushroom ... 12

*Smoked tomato, olive tapenade, Almatheia goat cheese, arugula, toasted bun*

#### The Pollard Burger ... 14

*8oz Yellowstone Grass-fed beef, Swiss, cheddar, OR bleu cheese, lettuce, tomato, onion, pickles, toasted bun*

*Add bacon...2*

### Entrees

Available after 5 PM

#### Flatiron Steak Frites ... 25 GFO

*Red wine butter, chimichurri, truffle fries, fresh vegetable*

#### Ribeye Steak ... 36 GFO

*Pollard steak sauce, beer-battered onion ring, fingerling potatoes, fresh vegetable*

#### Smoked Bison Brisket ... 32

*Chile mocha porter jus, horseradish arancini, grilled scallions, fresh vegetable*

#### Lamb 'Pot Pie' ... 16

*Yellow beets, potatoes, olives, kale, rosemary biscuit pieces*

#### Steak and Mushroom Pasta ... 18

*Burgundy braised steak tips, brown butter shiitakes, fresh pappardelle, parmesan, sherry mushroom reduction, thyme*

#### Wild Boar Bangers 'n Mash ... 19

*Grilled onions, whiskey gravy, English peas, root mash*

Menu substitutions may not be possible in certain circumstances