

THE POLLARD DINING ROOM

Appetizers

Smoked Wild Salmon Cakes . . . 13

Dill, caper berries, beet crème, pickled yellow beets, fennel tops and pollen, salmon roe

Charcuterie Board . . . 16 GFO

House-cured meats, duck rilette, whole grain mustard, castelvetrano olives, giardiniera, crostini

Classic Shrimp Cocktail . . . 15 GF

Wild shrimp, fresh horseradish sauce

MT Wagyu Steak and Mushroom Pappardelle Pasta . . . 13

Burgundy braised steak tips, brown butter shiitakes, fresh egg noodles, brandy mushroom reduction, parmesan, thyme

Sesame Coriander Seared Tuna . . . 14 GF

Red curry peanut vinaigrette, cucumber seaweed, pear, pea shoots, lentil crisp

Salad

Butter Lettuce Wedge . . . 9 GF

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

Roasted Beet and Arugula Salad . . . 10 GFO

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

Kale Caesar Salad . . . 9 GF

Anchovy, gluten free croutons, capers, raisins and parmesan

Entrees

Served with freshly baked bread, virgin olive oil and balsamic vinegar

Ribeye Steak . . . 36 GFO

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

Broiled Shrimp . . . 28

Lemon garlic herb butter, ancho pepper and sweet corn johnny cakes, fresh vegetable

Porcini Rubbed Beef Tenderloin . . . 36 GF

Whiskey demi-glace, blue cheese, shiitakes, root mash, fresh vegetable

Grilled AK King Salmon . . . 29 GF

Huckleberry beurre blanc, mushroom brie risotto, shaved fennel and pea shoot salad, fresh vegetable

Seared Duck Breast . . . 30 GF

Caramelized fig and orange duck glaze, toasted pecan baby wild rice, fresh vegetable

Yellowstone Grass-fed Beef Short Rib . . . 29

Chile mocha porter jus, horseradish arancini, fresh vegetable, grilled scallion

Five dollar charge for split plates, substitutions may not be possible, items ordered undercooked are consumed at the customers' own risk.

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