

DEER LODGE BREAKFAST MENU



FIG & COCONUT GRANOLA (v)		14	
Warm Spiced Apple Compote, Maple Syrup, Greek Yogurt			
BRIOCHE FRENCH TOAST (v)		19	
Roasted Plums, Whipped Amaretto Cream Cheese, Maple Syrup, Toasted Hazelnuts			
SWEET POTATO, BELL PEPPER & ONION HASH (vg)		16	
Tomatoes, Mushrooms, Kale, Sunflower Seed & Corn Crema			
Add Two Eggs Any Style 5.00			
SMOKED SALMON CROISSANT		23	
Scrambled Eggs, Tomato, Crushed Avocado, Pickled Onions, Fennel & Arugula Salad, Hazelnut & Shallot Vinaigrette			
BUTTERMILK CHICKEN & WAFFLES		24	
Golden Waffles, Aged Cheddar, Crispy Bacon, Poached Egg, Demi Glaze			
EGGS BENEDICT		22	
Poached Eggs, Country Ham, Applewood Smoked Cheddar, Hollandaise, Herb Roasted Potatoes			
MIXED GRILL		24	
Beef Tenderloin, Bison Blueberry Sausage, Bacon, Mushroom Ragout, Two Eggs Any Style, Roasted Potatoes, Chimichurri			
BREAKFAST DRINKS & SIDES			
Loose Leaf Tea Selection	3.75	Toast, Preserves & Butter	4.25
Brewed Organic Coffee	3.75	Toasted Bagel, Cream Cheese	5.75
Café Espresso	3.75	Two Eggs, Any Style	5.00
Café Cappuccino	4.50	Lodge Potatoes	4.25
Café Latte	4.75	Bison Blueberry Sausage	5.50
Cranberry or Apple Juice	3.75	Crisp Bacon	4.75
Orange or Grapefruit Juice	3.75	Vanilla Yogurt	4.00
Milk, Skim Milk or Chocolate Milk	3.75	Fresh Fruit Salad	5.25
Hot Chocolate	3.75		

v=Vegetarian, vg=Vegan | An 18% gratuity will be added to parties of six or more

DEER LODGE AFTERNOON MENU



VEGGIE BOARD (v) Marinated & Pickled Vegetable Selection, Truffled White Bean Hummus, Citrus Baba Ghanoush, Toasted Sourdough Bread	28
ROCKY MOUNTAIN CHARCUTERIE BOARD A Selection of Regionally & House Made Charcuteries, House Made Accompaniments, Rye Bread	32
CANADIAN CHEESE SELECTION (v) Fairwinds Farm Goat Caerphilly, Vital Green Medium Gouda, Kootenay Nostrala, Bel Haven Triple Crème Brie, Fig Jam & Cracker	28
SOUP DU JOUR Daily Made Soup, Fresh Baked Bread Roll	14
CAESAR SALAD Romaine Lettuce, Creamy Citrus Dressing, Shaved Parmesan, Garlic Shrimp, Golden Croutons, Bacon Lardons	18
VEGAN FLATBREAD (vg) Zucchini, Bell Peppers, Confit Tomato, Roasted Garlic, Tomato & Herb Sauce, Rocket Salad, Balsamic	22
BUTTERMILK CHICKEN & WAFFLES Golden Waffles, Aged Cheddar, Crispy Bacon, Poached Egg, Demi Glaze	24
GAME & BEEF BURGER Sesame Bun, Fontina Cheese, Crisp Bacon, Tomatoes, Pickles, Shredded Lettuce, Herb Aioli Served with French Fries, Soup or Romaine Salad	24

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DEER LODGE

DINNER MENU



APPETIZERS

VEGGIE BOARD (v) Marinated & Pickled Vegetable Selection, Truffled White Bean Hummus, Citrus Baba Ghanoush, Toasted Sourdough Bread	28
ROCKY MOUNTAIN CHARCUTERIE BOARD A Selection of Regionally & House Made Charcuteries, House Made Accompaniments & Rye Bread	32
SOUP DU JOUR Daily Made Soup, Fresh Baked Bread Roll	14
CAESAR SALAD Romaine Lettuce, Creamy Citrus Dressing, Shaved Parmesan, Garlic Shrimp, Golden Croutons, Bacon Lardons	18
WARM HEIRLOOM BEET SALAD (v) Pickled Golden Beets, Fresh Apples, Fairwinds Goat Feta, Saffron Gastrique, Hazelnut & Shallot Vinaigrette	16
SALTED COD & POTATO CAKES Marinated Salmon Graved Lax, Lemon Baba Ghanoush, Wilted Spinach, Pickled Red Onions	22
VEGAN FLATBREAD (vg) Zucchini, Bell Peppers, Confit Tomato, Roasted Garlic, Tomato & Herb Sauce, Rocket Salad, Balsamic	22
MAINS	
GAME & BEEF BURGER Sesame Bun, Fontina Cheese, Crisp Bacon, Tomatoes, Pickles, Shredded Lettuce, Herb Aioli Served with French Fries, Soup or Romaine Salad	24
MUSHROOM PAPPARDELLE Egg Noodles, Assorted Mushroom Demi Glaze Cream Sauce, Spinach, Parmesan Crisp, Whipped Olive Oil Mascarpone	24
PAN ROASTED BERKSHIRE PORK CHOP Herb Spätzli, Red Pepper Relish, Lemon Butter, Grilled Zucchini	41
GRILLED BEEF TENDERLOIN (gf) Crushed Creamer Potatoes, Caramelized Fig & Sweet Onion Compote, Demi Glaze	44
SEARED ATLANTIC SALMON (gf) Warm Red Lentil & Parsley Salad, Miso Citrus Dressing, Pickled Cucumbers, Sweet Spicy Broccolini	40
SEARED CHICKEN SUPREME (gf) Onion Rösti, Maple Roasted Heirloom Carrots, Bacon Lardons, Leek & Thyme Cream Sauce	39
SMOKED RATATOUILLE & FRIED HALLOUMI (v) Zucchini, Tomatoes, Eggplant & Bell Pepper Ratatouille, Roasted Garlic & Parsley Dressing, Buttered Sourdough Toast	32

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