

# Welcome to the Whitefish Lake Restaurant

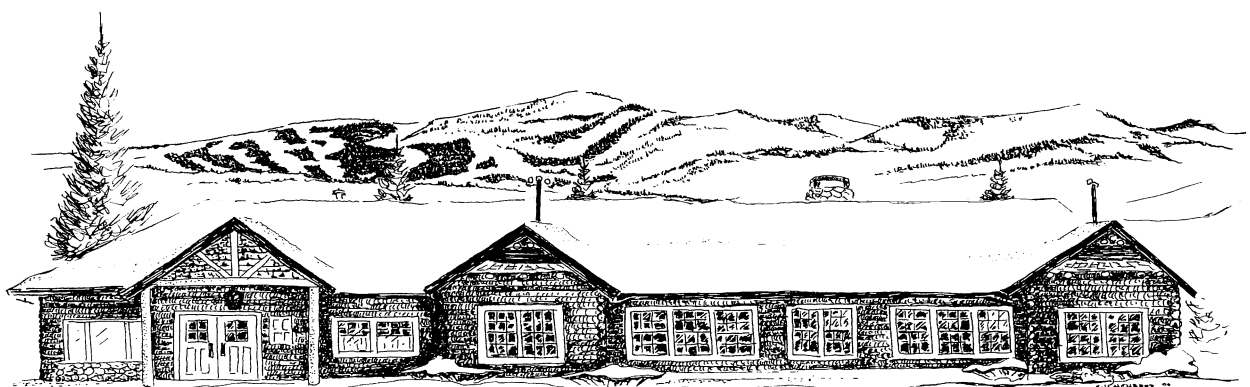
Montana's Whitefish Lake Golf Course was built in 1934. The project was originally planned as a 9-hole golf course/baseball field/landing strip and was funded by the Works Progress Administration under FDR's 'New Deal'. Local fundraising, contributions and enthusiasm helped raise the \$1600 needed to purchase the 104-acre tract of land.

Construction of the clubhouse or "administration building for a nine-hole airport" began in 1936. Using timbers from the surrounding forest, lodge pole pines were hand-crafted to create the crisscrossed beams overhead. The original clubhouse extended to the west side of the bar and was completed in 1937. Renovations over the years have added necessary amenities and enhanced the beauty of the structure.

The first airplane landed at the Whitefish Lake Golf Course, on August 3, 1939, causing considerable speculation for golfer safety. Airplanes continued to land at the airstrip/golf course into the early 1940's, even during golf tournaments. The Whitefish Lake Golf Course remained a designated emergency landing field into the early 1960's. Eventually the game of golf took priority.

A second nine-hole course was added in 1962 to create the original eighteen-hole course known as the Woods-Lake. This has since been renamed the North Course. The second eighteen holes, known as the South Course, was constructed in the 1980's and 1990's.

The Whitefish Lake Golf Course is a public golf course. Both the restaurant and the pro shop are leased operations. We hope you enjoy your experience in this historic Montana setting.



# Starters

## Shrimp Cocktail

Tito's vodka-chive cocktail sauce

17

## Baked Escargot

Artichoke hearts, garlic butter, melted brie, crostini

16

## Tuna Tartare\*

Fresh ginger, cilantro, sesame-tamari dressing, ponzu glaze, wasabi, fried wontons

19

## Smoked Rainbow Trout

Hickory smoked rainbow trout, capers, red onions, blackberry horseradish

19

## Caprese Bruschetta

Grape tomatoes, fresh mozzarella, basil, balsamic reduction, toasted Ceres baguette

15

## Thai Mussels

Basil, tomato, yellow curry-coconut broth

21

## Jumbo Mushroom Caps

Sautéed in garlic butter sauce, parmesan, crostini

16

## Caesar Salad

Romaine, parmesan, lemon, whole-grain croutons, anchovies on request

À la carte - 8 with dinner entrée - 3

## Beet & Mixed Green Salad

Mixed greens, jicama, grape tomato, roasted beets, goat cheese crème fraîche, red onions, pecans

À la carte - 8 with dinner entrée - 3

## House Salad

Mixed greens, grape tomatoes, julienne carrots, sliced cucumbers, whole-grain croutons

7

### Salad dressings include

Ranch, blue cheese, raspberry poppy seed vinaigrette, balsamic vinaigrette, 1000 island

## Soup du Jour

Cup 6 Bowl 10

# Children's Menu

**Burger Sliders** two sliders with American cheese, carrot sticks or french fries 10

**Penne Pasta** butter & parmesan or marinara sauce with vegetables 10 Add meatballs 14

**Top Sirloin** 5 oz. sliced, mashed potatoes or french fries 19

**Chicken Strips**, ranch dressing & french fries 10

**Carrot Sticks** with ranch dressing 4

\*Consuming raw or undercooked seafood may increase your risk of food-borne illness, especially if you have a medical condition.

## *Entrées*

### **Prime Rib**

Slow roasted, au jus, creamy horseradish  
Wednesday through Sunday – while it lasts.  
Choice Cut 8 oz. 41      Chef's Cut 12 oz. 51

### **Top Sirloin**

10 oz.  
41

### **New York**

12 oz.  
46

### **Filet Mignon**

8 oz.  
58

### **Rib Eye**

16 oz.  
58

### **New York Au Poivre**

12 oz. New York,  
black pepper crusted,  
marsala cream sauce

56

**Rare** - red center, cool    **Medium Rare** - red, warm center    **Medium** - very pink  
**Medium Well** - slightly pink, not as tender    **Well Done** - no pink, not tender

### **Shrimp Fettuccini\***

Three large grilled shrimp, peas, tomatoes, alla vodka sauce, garlic bread  
38

### **Walleye**

Pine nut crusted, arugula,  
roasted tomatoes, white balsamic aioli  
42

### **Jerk Spice Crusted Salmon**

Grilled, on mixed greens with red pepper  
jelly glaze, crispy fried onions  
41

### **Alaskan King Crab**

Over one pound of king crab legs  
split, steamed and served  
with drawn butter  
*Market Price*

### **Lobster Tail**

Western Australian cold-water  
10-12 oz. tail, oven roasted on the shell,  
served with drawn butter  
*Market Price*

### **Add to your Entrée...**

White truffle macaroni & cheese baked au gratin 14  
Jumbo grilled shrimp 9 each  
Sautéed mushrooms 10  
Side of sautéed spinach 12  
Side of béarnaise 10

## Chicken Saltimbocca

Prosciutto, sage, roasted shallots, provolone, poultry pan jus

32

## Roasted Half Duckling

Blackberry brandy sauce

48

## BBQ Baby Back Ribs

Cajun rub, grilled & braised  
apple butter BBQ sauce

34

## Vegetable Napoleon

Breaded eggplant, roasted red pepper, grilled portobello, red onion, spinach,  
provolone, marinara

27

## Small Courses

### Jerk Spice Crusted Salmon

3.5 oz. mixed greens,  
red pepper jelly glaze,  
crispy fried onions

31

### Alaskan King Crab

Over half pound,  
split, steamed  
drawn butter

*Market Price*

### 4 oz. Beef Filet

Blue cheese crusted,  
grilled portobello,  
port wine reduction

43

### Surf & Turf

5 oz. top sirloin,  
one jumbo shrimp

39

### Top Sirloin

5 oz.  
grilled

31

### Grilled Salmon over Spinach

Fresh spinach, roasted mushrooms, grilled red onion, orange segments,  
roasted tomato-chipotle vinaigrette & balsamic reduction

3.5 oz. Salmon Fillet 31

## Your Dinner Includes

House salad, fresh seasonal vegetables and  
choice of fresh whipped potatoes, horseradish potato pancakes,  
baked potato, long-grain & wild rice blend

\*Shrimp Fettuccini does not include vegetables and choice of potato or rice

All ingredients are not listed. Guests with food allergies or other dietary concerns  
should inform their server **PRIOR** to ordering. Thank you.