



# IZAAK WALTON INN

ESSEX • MONTANA

## THE DINING CAR DINNER MENU

### APPETIZERS

#### \*SMOKED TROUT DIP

smoked trout and horseradish cream, blue corn tortilla chips,  
english cucumber, bell pepper, carrot, celery 9

#### \*CLASSIC SHRIMP SCAMPI

roasted garlic, Meyer lemon, Canyon Oaks Chardonnay, red pepper dust,  
italian flat leaf parsley, baguette 13

#### ELK MEATBALLS

huckleberry barbeque, ciligini mozzarella, crisped wild rice 14

#### STRUDEL

forest mushrooms, roasted heirloom tomato, kale, quinoa, red wine reduction 12

### SOUPS AND SALADS

#### TODAY'S SOUP

Cup 3 | Bowl 6

#### EMPIRE BUILDER

mixed greens, English cucumber, heirloom cherry tomato, carrot,  
toasted almond, herbed crouton, roasted pear vinaigrette sm 5 | lg 10

#### THE ZEPHYR

hearts of romaine, herbed crouton, fried caper, aged parmesan, caesar dressing sm 5 | lg 10

#### KING STREET

baby spinach, bell pepper, crimini mushroom, pickled red onion, goat cheese, balsamic vinaigrette 11

#### BLUE WEDGE

hearts of romaine, gorgonzola cheese, hardwood smoked bacon, heirloom cherry  
tomato, pickled red onion, shaft blue cheese dressing 12

#### SALAD ADDITIONS

herb roasted chicken breast 5 | blackened wild Alaskan sockeye salmon 7 | lemon & garlic prawns 7

*\*Gluten Free Preparation Available*



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**ENTREES**

Served with Seasonal Vegetable of the Day

**\*ROASTED SPAGHETTI SQUASH**

roasted heirloom tomato, broiled bell pepper, crimini mushroom, toasted sunflower seeds, cashew cheese, balsamic glaze 18

**CHICKEN PARMESAN**

oregano and basil crusted chicken breast, roma tomato sauce, mozzarella and aged parmesan cheese, cavattapi pasta 20

**\*ROASTED PORK LOIN**

hardwood smoked Farm-To-Market pork loin, apple slaw, sun-dried cherry polenta, whiskey cider 21

**MONTANA WAGYU MEATLOAF**

lean KM Ranch wagyu beef, hardwood smoked bacon, mashed Yukon gold potato, huckleberry barbeque 24

**\*PAN SEARED SALMON FILET**

wild Alaskan sockeye, tasso ham-potato hash, beurre rouge 23

**\*TROUT ALMONDINE**

Silver Creek Farms ruby red rainbow trout, toasted almond, cranberry wild rice, lemon dill butter 22

**\*STEAMED LITTLENECK CLAMS**

artichoke heart, roasted bell pepper, garlic saffron chardonnay broth, baguette 19

**\*BRAISED BONELESS BEEF RIBS**

mashed Yukon gold potato, barbeque and bitter stout glaze 21

**\*PETITE BEEF SHOULDER TENDERLOIN**

peppercorn, ginger, mashed Yukon gold potato, sauce au poivre 23

**\*ELK TENDERLOIN MEDALLIONS**

mashed Yukon gold potato, cabernet veal jus 28

**DESSERTS**

All crafted at the Izaak Walton Inn

**HUCKLEBERRY-APPLE COBLER**

Flathead Valley huckleberries, raw cane sugar streusel 8

**BURNT CREAM**

chef's daily preparation 8

**CHEESECAKE**

chef's daily preparation 9

**HUCKLEBERRY BREAD PUDDING**

Flathead Valley huckleberries, cinnamon, nutmeg 7

*\*Gluten Free Preparation Available*

Please notify our team of any dietary allergies. No trans-fats used in our cooking process. 18% gratuity added to 6 or more  
\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness