



IZAAK WALTON INN

ESSEX • MONTANA

THE DINING CAR DINNER MENU

APPETIZERS

*SMOKED TROUT DIP

smokey and creamy, served with blue corn tortillas, celery, and carrots 12

Chateau Des Jacques, Bourgogne, FR

*(V) HUMMUS À LA BOARD

cucumbers, olives, celery, carrots, grapes, broccoli, and naan bread petites 13

Spring Valley Katherine Corkrum, Cabernet Franc, WA

CLASSIC SHRIMP COCKTAIL

1/2 lb. steamed shrimp, chilled, and served with cocktail sauce and lemon 15

Louis Jadot Puligny Montrachet, FR

SOUPS AND SALADS

SOUP DU JOUR

ask your server about today's housemade creation 9

(V) HOUSE SALAD

mixed greens, cucumbers, tomatoes, carrots, croutons, with housemade pear vinaigrette 9

CLASSIC CAESAR

crisp romaine, shaved parmesan, croutons, creamy caesar dressing 9

SPINACH SALAD

dried fruit, feta crumbles, seeds, and nuts, with our housemade pear vinaigrette 11

ROMA CRUNCH WEDGE

with bleu cheese crumbles, crispy bacon pieces, pickled red onions, bleu cheese dressing, and a housemade balsamic reduction 13

SALAD ADDITIONS

Chicken 5 | Shrimp 7 | Steak (6oz) 12 | (V) Grilled Tofu 6



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ENTRÉES

All served with seasonal fresh vegetable of the day

***CHICKEN PARMESAN**

hand-breaded chicken breast, housemade roma tomato sauce,
shaved parmesan, served on a bed of penne rigate pasta 23

Chateau La Nerthe du Pape Rouge, FR

***PORK LOIN CHOPS**

marinated, braised, then grilled pork loin chops with a whiskey
cider sauce, apple slaw, and mashed potatoes 26

Patz & Hall, Chardonnay, Sonoma

***GRILLED SALMON**

wild caught salmon with dijon honey glaze and lemon risotto 24

Beaux Freres, Pinot Noir, OR

***TROUT ALMONDINE**

ruby red Idaho rainbow trout, toasted almonds,
herbed butter, with cranberry wild rice 24

Louis Jadot Pouilly Fume, FR

***BEEF TENDERLOIN**

peppercorn, ginger, mashed potatoes, and sauce au poivre 26

Emmolo, Merlot, Napa

***BISON RIBEYE**

Bison ribeye with Cabernet veal jus and roasted potatoes 34

Trincherio, Forte Red, Napa

***GRILLED ELK MEDALLIONS**

Elk medallions with Cabernet veal jus and roasted potatoes 38

Trincherio, Forte Red, Napa

DESSERTS

All prepared at the Izaak Walton Inn

CHOCOLATE OVERLOAD CAKE 9

HUCKLEBERRY-APPLE COBBLER 9

^{GF}FLOURLESS CHOCOLATE CAKE 12

HUCKLEBERRY BREAD PUDDING 10

ICE CREAM WAFFLE CONE 6

ADD À LA MODE TO ANY DESSERT 3

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