



FIRESIDE ROOM
— AT SAGE LODGE —

BREWS + VIEWS

3 COURSE DINNER MENU // \$75 PER PERSON

APPS *choice of:*

SAGE GEM SALAD

little gems, pickled red onions, candied pecan, Amaltheia chevre, toasted spice vinaigrette

PAIRED WITH: Mountain Berry Wheat - Grand Teton Brewing, Victor, ID | 4.7% ABV

SPINACH ARTICHOKE DIP

served with fresh baguette

PAIRED WITH: Muley Buck Pale Ale - Kettlehouse Brewing, Missoula, MT | 6.0% ABV

POLENTA CRUSTED CALAMARI

sweet soy emulsion, pickled ginger, scallions

PAIRED WITH: Pilsner - Bayern Brewing, Missoula, MT | 5.0% ABV

SAGE CAESAR

whole leaf romaine, boquerones, flatbread, pecorino romano, garlic confit, black pepper

PAIRED WITH: Parks IPA - Grand Teton Brewing, Victor, ID | 4.7% ABV

ENTREES *choice of:*

KOREAN STYLE BEEF & KIMCHI RICE BOWL

miso aioli, bulgogi sauce, scallions, fried egg, sweet pickle, sesame spinach

substitute organic marinated crispy tofu +3

PAIRED WITH: Bayern Pilsener - Bayern Brewing, Missoula MT | 5.0% ABV

ELK LOIN

black garlic molasses roasted brussel sprouts, parsnip purée

PAIRED WITH: Katabatic Scotch Ale - Katabatic Brewing, Livingston, MT | 8% ABV

ROASTED PHEASANT

celery root mashed potato, honey mustard jus

PAIRED WITH: Tippy Truck Blonde Ale - Katabatic Brewing, Livingston, MT | 5.5% ABV

FLATHEAD LAKE TROUT

hazelnut-crusting Montana lake trout, warm pesto cous cous, spinach, roasted tomato cream sauce

PAIRED WITH: Northwest IPA - Kettlehouse Brewing Co., Missoula, MT | 5.5% ABV

DESSERTS *choice of:*

LOCALLY MADE BASQUE CAKE

lemon curd, berries

PAIRED WITH: Fish On, Juicy Montana Pale Ale - Kettlehouse Brewing Co., Missoula, MT | 4.8% ABV

SUNDAE

huckleberry compote, chocolate sauce, sponge cake, peanuts, huckleberry + vanilla ice cream

PAIRED WITH: Mountain Berry Wheat - Grand Teton Brewing, Victor, ID | 4.7% ABV

CINNAMON ROLL BREAD PUDDING

vanilla ice cream, maple glaze, candied pecans

PAIRED WITH: Cold Smoke Scotch Ale - Kettlehouse Brewing Co., Missoula, MT | 6.5% ABV

*gratuity not included