



FIRESIDE ROOM
— AT SAGE LODGE —

LUNCH

LIGHT BITES

FRIES // 7 (V)
truffle-parmesan fries +4

**FLATHEAD LAKE
WHITEFISH CHOWDER // 12**
chopped clams, bacon, fingerling potatoes
scallion, grilled ciabatta

SPINACH & ARTICHOKE DIP // 15 (V)
warm baguette, lemon

SMOKED WHITEFISH & TROUT SPREAD // 19
pickled onion, garlic confit, baguette

CURED MEATS & CHEESES // 36
serves two guests
trio of chef chosen charcuterie, duo of cheeses
pickled mustard seed, honeycomb, cornichon
rosemary roasted nuts, fresh berries, baguette

GREENS

add to any salad:
grilled chicken breast +6
grilled shrimp (3) +12
6oz. flat iron +18

BEET, BERRY & CHEVRE // 18
roasted beets, Amaltheia chevre, savoy kale
huckleberry, toasted cashew, bacon-sherry vinaigrette

SAGE CAESAR // 18
whole leaf romaine, boquerones, flatbread
pecorino romano, garlic confit, black pepper

APPLE & BABY GREENS // 10 (V)
apple, pickled onion, cucumber, marinated tomatoes
herb-dijon vinaigrette

MAINS

ROASTED VEGETABLE PITA // 22 (V)
hummus, red peppers, Amaltheia chevre, zucchini
balsamic portabello, red onion, garlic aioli

**6 OZ. SHAVED RIBEYE
& GOUDA BAGUETTE // 26**
pickled serrano, horseradish crème
crispy onions, au jus, served with fries
sub mixed green salad +3

SPICY ITALIAN SANDWICH // 22
pepperoni, prosciutto, pepperoncini, burrata
pesto on ciabatta, served with fries
sub mixed green salad +3

FIRESIDE CLUB WRAP // 19
honey ham, house herb roasted turkey, bacon
tomato, cheddar, shredded lettuce, avocado
garlic aioli, served with fries
sub mixed green salad +3

SAGE DOUBLE STACK // 21 / 17 (single)
(2) 4oz Montana patties, cheddar, S.S.S.
shredded lettuce, caramelized onions, served with fries
substitute vegan 'beyond burger' +2 (V)
substitute chicken breast +3
add fried egg +3
sub mixed green salad +3

GRILLED BEEF & KIMCHI RICE BOWL // 29
miso aioli, bulgogi sauce, scallions, fried egg
fried garlic, sweet pickle, sesame spinach
substitute organic marinated crispy tofu +3 (V)

FLATHEAD LAKE TROUT // 34
toasted almond couscous, mint, sumac-yogurt
dried apricots, grilled broccolini



BEER

LOCAL DRAFT BEERS // *please inquire with your server*

LOCAL CANNED BEERS // *please inquire with your server*

WESTERN CIDER COMPANY - Fireside Dry Cider // 7

Non-Alcoholic beer available upon request.



WINES BY THE GLASS

NV Domaine St. Michelle **Brut**, Woodinville, WA... 12 / 44

2019 Ponzi **Pinot Gris**, Willamette Valley, OR... 13 / 48

2018 Barnard Griffin **Sauvignon Blanc**, Columbia Valley, WA... 11/41

2018 Jacob Martin **Chardonnay**, Willamette Valley, OR... 13 / 48

2020 Lange Estate Winery and Vineyards, **Pinot Noir**, Willamette Valley, OR... 16/59

2018 Dry Creek Vineyards, **Cabernet Sauvignon**, Sonoma, CA... 13/51

2019 Domaine de la Madone, **Beaujolais** - Villages Le Perréon... 14/52

2018 Boomtown, **Syrah**, Walla Walla, WA... 11/41



COCKTAILS

COCONUT COWBOY // 13

appleton rum / cinnamon vanilla simple / cream of coconut / rice milk / toasted coconut

SAGE MIMOSA // 9

sage lodge brut / orange juice

BITTERROOT // 12

cinnamon infused exotico tequila / grapefruit / lime / apple honey / lemon lime effervescence

MONTANA BLOODY MARY // 10

wildrye vodka / house-made mary mix / garnish

FEATURED OLD FASHIONED // *market price, please inquire with your server*