

# Harwood House Lunch Menu

## Appetizers

<p><i>Quinn's Sampler Plate</i> ..... \$16 Mozzarella Cheese Sticks, Battered Chicken Wings, &amp; Pot Stickers Served with Marinara, Buffalo, &amp; Gourmet Sauces</p> <p><i>Maple Wood Smoked Trout</i> ..... \$12 Served with Diced Red Onions, Capers, Cream Cheese, &amp; Crackers. (Gluten Free Crackers available upon request) Two Trout Filets \$18 Recommended for 3-4 people</p> <p><i>Steamed Pot Stickers</i> ..... \$12 Served with Gourmet Sauce</p> <p><i>Baby Steamed Clams or Mussels</i> ..... \$13 Sautéed in Garlic, Butter and White Wine Sauce</p>	<p><i>Fat Tire Beer-Battered Calamari</i> ..... \$12 Tender White Calamari Steaks Cut Into Strips Dredged in Flour and Fried Golden and Topped with Grape Tomato Chimichurri</p> <p><i>Mozzarella Cheese Sticks</i> <sup>Vegetarian</sup> ..... \$9 Served with Marinara Sauce</p> <p><i>Golden Battered Chicken Wings</i> ..... \$12 Served with Buffalo, BBQ, &amp; Ranch Dipping Sauces</p> <p><i>Shrimp Cocktail</i> ..... \$14 Jumbo Shrimp Served Chilled with Cocktail Sauce and Lemon</p> <p><i>Gourmet Breaded Onion Rings</i> <sup>Vegetarian</sup> ..... \$10</p>
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## Salads

<p><i>Sesame Chicken Salad</i> ..... \$13 Sesame Chicken, Sliced Peanuts, Mandarin Oranges, Wonton Strips, Red Onion, Shredded Carrots and Sesame Dressing on a bed of Fresh Romaine and Spring Greens</p> <p><i>Grilled Chicken Salad</i> ..... \$13 Apple-wood Smoked Bacon, Grilled Chicken, Egg, Cheddar Cheese, Tomatoes, Red Onions, and Sprouts on a Bed of Fresh Romaine Hearts</p> <p><i>Taco Salad</i> ..... \$13 Seasoned Ground Beef or Grilled Chicken with Cheddar Cheese, Tomatoes, Avocado, Onions, Black Olives &amp; Lettuce. Served in a Tortilla Bowl with Fresh Salsa &amp; Sour Cream</p>
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## Montana Big Sky Burgers

*Comes with Your Choice of Cup of Soup, Salad, Fries, Fresh Apple Slaw or Potato Salad*

*All Burgers are Fresh Angus Beef and Served with Peppercorn Mayo (Except the Black Bean and Quinoa Burger) on a Brioche Bun*

*All Burgers are Gluten Free. Order with Gluten Free Bun or Bread for \$1.00*

<p><i>Burger</i> ..... \$12 With Cheese \$13 With Bacon &amp; Cheese \$14 With Mushrooms &amp; Swiss \$14</p> <p><i>Quinn's Ultimate Burger</i> ..... \$15 Topped with Sautéed Mushrooms, Onions, Bacon, Swiss Cheese, &amp; Peppercorn Mayo</p> <p><i>Buffalo Burger</i> ..... \$14 With Cheese \$15 With Bacon &amp; Cheese \$16</p> <p><i>Black Bean and Quinoa Burger</i> <sup>Vegetarian</sup> ..... \$12 Served on a Brioche Bun with Caramelized Onions, Fresh Apple Slaw and Lettuce With Cheese \$13</p>
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## Quinn's Specialties

Comes with Your Choice of Cup of Soup, Salad, Fries, Fresh Apple Slaw or Potato Salad

(Except Quinn's Matador, Fish & Chips, Chicken Strips, and Soup & Salad Combos)

We Offer Two Soups Made In-House Daily

Gluten Free Bread Available Upon Request, add \$1

<i>Fish &amp; Chips</i> .....	\$16
Fat-Tire Beer-Battered Cod Served with Fries and Fresh Apple Slaw Grilled Blackened Cod may be Substituted	
<i>Golden Chicken Strips with Fries</i> .....	\$10
<i>Quinn's Matador</i> .....	\$12
Seasoned Ground Beef, Cheddar-Jack Cheese and Lettuce wrapped in a Flour Tortilla. Topped with a Roasted Poblano Chili Sauce with Tomatoes, Onions and Black Olives Served with Fresh Salsa and Sour Cream	
<i>Bourbon Peppercorn Turkey on Ciabatta</i> .....	\$12
Sliced Turkey Breast, Melted Pepper-Jack, Bacon, Avocado, Alfalfa Sprouts, Lettuce, Tomato, Caramelized Bourbon Onions and Peppercorn Mayo (Vegetarian Option Available)	
<i>Raspberry Chipotle Turkey Wrap</i> .....	\$12
Sliced Turkey Breast, Bacon, Lettuce, Sprouts, Onions, Craisins, Almonds, and Raspberry Chipotle Cream Cheese on a Cilantro Wrap	
<i>BLT</i> .....	\$10
Made with Thick Sliced Apple-Wood Smoked Bacon on Your Choice of Bread	
<i>Asian Chicken Wrap</i> .....	\$12
Grilled Chicken Breast with Crispy Wonton Strips, Peanuts, Mandarin Oranges, Red Onions, Peppers, and Spring Greens Tossed in a Sesame Dressing on a Cilantro Wrap	
<i>Grilled Prime Rib Dipper Sandwich</i> .....	\$12
Thinly Sliced Prime Rib on a Hoagie Roll with Au Jus	
<i>Grilled Prime Rib Melt</i> .....	\$13
Thinly Sliced Prime Rib, Grilled Onions, & Pepper Jack Cheese on a Hoagie Roll and Served with Au Jus	
<i>Bacon Chicken Ranch Wrap</i> .....	\$12
Lightly Breaded Chicken, Apple-Wood Smoked Bacon, Tomato, Onion, Lettuce, Provolone & Ranch on a Cilantro Basil Wrap Substitute Grilled Chicken for a Lighter Option	
<i>Triple Grilled Cheese Sandwich</i>  .....	\$8
Sharp Cheddar, Provolone, and American Cheese served on Sourdough or Wheat Bread	
<i>Cup of Soup and House Salad Combo</i> .....	\$9
Bowl of Soup with a House Salad     \$10	
<i>Cup of Friday Chowder &amp; House Salad Combo</i> .....	\$10
Bowl of Friday Chowder with a House Salad     \$11 Available on Fridays Only	

## Beverages

<i>Soda Pop</i> .....	\$3	<i>Coffee, Hot Tea, or Iced Tea</i> .....	\$3
Pepsi, Diet Pepsi, Mountain Dew, Root Beer, Lemonade, 7-up, Dr. Pepper		<i>Henry Weinhard's Gourmet Soda</i> .....	
<i>Milk or Hot Chocolate</i> .....	\$3	Vanilla Cream, Orange Cream, or Root Beer	
<i>Flathead Lake Gourmet Soda</i> .....	\$3	<i>Fruit Smoothies</i> .....	\$5
Huckleberry		Strawberry, Wild Berry, Raspberry, or Mango. Blended Fruit Drink with Whipped Cream	

For split plates, our kitchen will divide your lunch. A \$5 split plate fee will be applied. To ensure proper service, we regret that we cannot provide separate checks for parties of 8 or more; an 18% service fee will be added to your party's check to be shared by the team that served you.  
(\*Consumption of any raw or undercooked animal products can be hazardous to your health.)