

Lunch at the Lodge

Specialties

Served with choice of
House Salad or Cup of Soup du Jour or Chili

Prime Rib Dip **\$14**
Thinly Sliced Prime Rib and Swiss Cheese on
a Toasted Alpine Roll
Served with Au Jus on the Side

Chicken Bacon Ranch Wrap **\$12**
Grilled Chicken, Daily's Bacon Chunks and
Crisp Lettuce tossed in Creamy Mountain
Herb Ranch Dressing wrapped in a Garlic
Herb Tortilla

Tuna Melt **\$12**
Albacore Tuna Mixed with Celery,
Mayonnaise, and Onions served Open Faced
on English Muffin with Melted Cheddar Jack
Cheese.

Reuben **\$12**
House-Braised Corned Beef, Swiss Cheese,
Sauerkraut, and 1000 Island Dressing
served on Toasted Marbled Rye

The Cuban **\$12**
Thin Sliced Roast Pork loin, Honey ham,
mustard, pickle, Swiss cheese,
served Panini style.

Portabella Burger **\$14**
½ pound house ground burger, served open
face with Daily's bacon, crumbled
Gorgonzola, sun-dried tomato aioli on a
Portabella mushroom.

Frisco Burger **\$16**
House-Ground Beef topped with House-
Smoked Applewood Bacon, Caramelized
Onions, Mushrooms & Melted Swiss on
Toasted Sourdough Bread

Salads and Such

House Salad **\$7**
*Baby Greens Topped with Crunchy
Caramelized Leeks, Gorgonzola Crumbles,
and Granny Smith apples.*

Caesar Salad **\$9**
*Romaine Lettuce Tossed in Classic Caesar
Dressing with Croutons and Shaved
Parmesan Cheese. Anchovies Available upon
Request**

Warm Steak & Kale Salad **\$14**
*Pan seared steak bites tossed with wilting
fresh kale, quinoa, crumbled croutons,
pecorino cheese, and a lemon olive oil
dressing **

*Upsize any salad for \$2
Add chicken, steak, or prawns for \$7*

Seasons Signature BAS salad **\$13**
Mixed Greens with a variety of Chef's Choice
Toppings, finished with fresh Grilled Chicken
and your choice of House-Made Dressings.

Dressings ~ Huckleberry Vinaigrette,
Caesar, Bleu Cheese,
Creamy Mountain Herb Ranch

Soup du Jour or Cowboy Chili
Cup \$4 Bowl \$5

Soup and Salad **\$9**
Cup of the Soup du Jour and a House Salad

Pizza Available

Seasons

Lunch served daily 12-2

Dine In or Take Out

DoubleArrowLodge.com 677-2777

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Stirrups Bar

Six Montana Craft Brews on Tap

Scepter IPA

Draught Works – Missoula

Summer Honey

Big Sky - Missoula

Vanilla Porter

Jeremiah Johnson – Great Falls

Cold Smoke Scotch Ale

Kettlehouse - Missoula

Brickhouse Blonde

Blacksmith – Stevensville

Montana Amber

Blacksmith – Stevensville

Several Domestic Beers Available
by the Bottle

Favorite Cocktails

Seeley Water - \$9

*44 North Huckleberry Vodka, Mikes Hard Lemonade,
Lime Juice and Club Soda*

Doc Holliday's Mule - \$12

*Quicksilver Vodka poured over ice
in a copper mug with Ginger Beer,
a dash of Angostura Bitters,
fresh Lime Juice, and Huckleberries*

Montana Manhattan - \$12

*Glacier Distilling's Flathead-Cherry infused
Fireweed Bourbon served up or on the rocks
with Red Vermouth, and two dashes of Angostura
Bitters*

Huckleberry ~ Jalapeno Margarita - \$9

*Tequila, Triple Sec, Huckleberries, Fresh Jalapenos,
Lime Juice and Sweet & Sour Mix
served over ice with a salted rim*

Double Arrow Mudslide - \$14

*Irish Cream, Coffee Liquor, Vodka,
Big Dipper Vanilla Bean Ice Cream
blended and topped with whipped cream and a cherry*

Please Ask to See Our Wine List

