

Wonderland

CAFE & LODGE

GARDINER, MONTANA

Lunch

SOUP & SALAD

ELK CHILI [GF]..\$15

100% locally sourced elk meat, cooked with assorted peppers, adobo sauce & seasonings; served with a slice of our famous jalapeño corn bread & topped with maple infused mascarpone & a dash of powdered sugar

ORGANIC SALAD [GF] [V by request]..small \$7 ..large \$13

fresh spring mix, shredded pepper jack cheese, cherry tomato, cucumber & red onion
-add avocado \$2 * grilled chicken \$5 * chorizo \$4

CAESAR SALAD [GF by request]..small \$7 ..large \$13

shredded romaine, hand tossed in our house-made Caesar dressing, parmesan cheese & croutons-add avocado \$2 * grilled chicken \$5 * chorizo \$5

SOUP OF THE DAY ..cup \$5 ..bowl \$8

CORTADO SALAD [GF] [V by request]..\$15

artisan romaine, red cabbage, mixed with a black bean corn salsa which includes radish, onion, cotija cheese and parsley; topped with fresh avocado slices, house made corn tortilla strips and chia seeds dressed with local yellowstone honey lime cilantro vinaigrette

-add grilled chicken \$5 * chorizo \$5 *

GREEK SALAD [GF]..\$15

organic greens tossed in balsamic vinaigrette, cherry tomato, red onion, Kalamata olives, feta cheese

-add avocado \$2 * grilled chicken \$5 * chorizo \$5 *

Choice of dressings: Ranch, Bleu Cheese, Caesar, Honey Cilantro Lime Vinaigrette, or Greek Vinaigrette

APPETIZERS

TOTCHO'S...\$13

tater tots served with cheese sauce, shredded pepper jack, black bean and corn salsa, and green onions
- add chorizo \$5* bacon \$3* avocado \$2

GARLIC BREAD ...\$8

buttery garlic loaf served with basil pesto with fresh Parmesan
-add cheese sauce \$4 * chorizo \$5 *

RANCH FRIED PICKLES [V]...\$8

thin sliced, breaded with ranch seasoning & served with ranch dressing

JALAPENO CORNBREAD [GF]...\$8

our famous recipe! warm slice with maple infused mascarpone garnished with fresh parsley

FRUIT & CHEESE PLATE [GF by request]...\$17

chef selected gourmet cheeses, seasonal fruit served with fig and date crackers

CHARCUTERIE BOARD [GF by request]...\$17

chef selected assorted meats, cheeses, seasonal fruit & crackers

POUTINE ...\$13

thin cut french fries covered in our brown gravy topped with fried cheese curds
-add bacon \$3* chorizo \$5*

FRIED CHEESE CURDS ...\$13

Wisconsin cheddar curds served with house-made chipotle aioli

HUMMUS [GF by request] [V]...\$13

house-made hummus topped with paprika and served with pita bread, carrots, celery, & cucumbers

BAKED BONE IN WINGS [GF]...\$15

chicken wings tossed with your choice of buffalo, honey bourbon bbq, sweet and spicy

SANDWICHES & MORE

Sandwiches served with seasoned french fries or substitute sweet potato fries for \$1.50 or substitute soup or salad for \$3 or a cup of chili for \$5

AMERICAN BREAKFAST PLATTER[GF by request]..\$12

eggs scrambled or fried served with bacon, roasted red potatoes and toast served with butter and jam

GRILLED CHICKEN SANDWICH [GF by request]..\$16

free range, organic chicken served on ciabatta bread with swiss cheese, local bacon, house-made basil aioli, lettuce, tomato, & onion

AVOCADO TOAST [GF or V by request]..\$14

fresh avocado, local organic chèvre cheese, cherry tomatoes, micro greens and balsamic glaze on toasted white bread

MAC & CHEESE [GF by request]...\$12

topped with panko crumbs and fresh parsley

ELK CHILI MAC [GF by request].. \$18

mac & cheese + elk chili baked with a panko crumb topping & fresh parsley

BLTA SANDWICH [GF or V by request]..\$14

local bacon, lettuce, beefsteak tomato slices and fresh avocado served on your choice of ciabatta, white or whole grain bread with house-made basil aioli

TURKEY & BACON SANDWICH [GF by request]..\$16

Boar's head turkey, bacon, white cheddar, and avocado with basil aioli served on your choice of white, whole grain, or ciabatta bread.

BURGERS

Choose your protein:

1/2 lb. hand pattied, local grass-fed Montana **BEEF** or housemade **VEGGIE** patty
Sub a **CHICKEN BREAST** for \$2 or **BISON** or **ELK** patty for \$3

All burgers cooked to Medium (some pink) please ask your server if you would like a different temperature
Each served on a brioche bun with seasoned french fries or substitute sweet potato fries for \$1.50
or substitute soup or salad for \$3 or a cup of chili for \$5

WONDERLAND BURGER [GF by request]..\$15

white cheddar, basil aioli, lettuce, tomato and onion

CALDERA BURGER [GF by request]..\$16

pepper jack, fresh roasted jalapeño, chipotle aioli, habanero sauce

CAPRESE BURGER [GF by request]..\$16

mozzarella, tomato, basil aioli and a drizzle of balsamic glaze

GARDINER BURGER [veggie] [GF or V by request]..\$16

homemade veggie burger with chickpeas, black beans, cilantro, chipotle peppers and pine nuts; served with white cheddar, avocado, chipotle aioli, corn salsa

BUILD YOUR OWN BURGER [GF by request]...\$14 + ADD-ONS BELOW

price reflects Beef or veggie patty and your choice of cheese. All other substitutions and add-on prices apply.

Burger & Sandwich Add Ons

Elk Chili \$5 * Cheese Sauce \$4* Corn Salsa \$1
Grilled Onions \$2 * Sautéed Mushrooms \$3 * Fresh Roasted Jalapeño \$1 * Avocado \$2
Lettuce, Tomato, Red Onion \$1
White Cheddar, Swiss, or Pepper Jack \$1* Goat Cheese or Fresh Local Mozzarella \$2
Side of Basil Aioli or Chipotle Aioli \$1* Balsamic Drizzle \$1
Extra Chicken Breast, Beef Patty, or Veggie Patty \$6* Extra Bison or Elk Patty \$10*
Local thick cut Bacon \$3* Chorizo \$5* Fried Egg \$2

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

**All To Go orders include an automatic 15% gratuity for our kitchen staff as well as a \$2 packaging fee which ensures our continued commitment to using sustainable packaging.*

**We include an automatic 20% gratuity for all parties of 6 or more. We are happy to split checks up to two ways.*



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SOUP OF THE DAY ..cup \$5 ..bowl \$8

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APPETIZERS

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GARLIC BREAD ...\$8

buttery garlic loaf served with fresh basil pesto with fresh Parmesan

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chicken wings tossed with your choice of buffalo, honey bourbon bbq, or sweet and spicy

HOT PLATES

"MAC" & CHEESE [GF by request]..\$12

topped with panko crumbs, cracked pepper

LAKE TROUT (FLATHEAD LAKE, MT) [GF]..\$24

pan seared and topped with a yogurt dill mint sauce served with veggie medley, mashed potatoes and gravy or rice

LINGUINE WITH BASIL PESTO [GF by request]..\$20

Linguine tossed in pesto with halved cherry tomatoes and balsamic drizzle, topped with parmesan cheese

ELK CHILI "MAC" [GF by request].. \$18

Cavatappi, cheese sauce, and elk chili baked with a panko crumb top

STIR FRY BOWL [V] [GF] ...\$18

White rice with seasonal vegetables and roasted tomato; served with sweet & spicy sauce. Choose Tofu or Chicken as your protein

LEMON GARLIC CHICKEN ...\$25

Grilled chicken breast topped with a lemon beurre blanc and parmesan served with veggie medley, mashed potatoes and gravy or rice

MONTANA RANCH RIBEYE \$45

local grass fed MT Ranch beef served with veggie medley, mashed potatoes and gravy or rice

Appetizer & Hot Plate Add Ons

Seasonal Veggies \$3 * Chorizo \$5 * Local Thick Cut Bacon \$3 * Grilled Chicken \$6 * Avocado \$2*
Grilled Onions \$2* Sautéed Mushrooms \$3* Cheese Sauce \$4* Gravy \$3*

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