



# WHITEFISH RESTAURANT WEEK



**MAY 16-22**

A culinary celebration to showcase the Whitefish dining scene.

## Whitefish Restaurant Week Menus 2026

Dining at these restaurants helps support workforce housing initiatives through Housing Whitefish.

Learn more: [housingwhitefish.org](https://housingwhitefish.org) | Explore Whitefish: [explorewhitefish.com/csf](https://explorewhitefish.com/csf)

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### Amazing Crepes

#### Featured Savory Crêpe

##### Fish Fest Salmon — \$21

Smoked salmon, house dill sauce (goat cheese, cream cheese & sour cream), spinach, and capers. Bright, creamy, and perfectly balanced with a hint of brine.

#### Featured Sweet Crêpe

##### Huckleberry Lemon Crêpe — \$13

Wild huckleberry sauce, house cream cheese frosting, sugar, and fresh lemon. Sweet, tangy, and unmistakably Montana.

#### Festival Drinks

##### Huckleberry Lemonade — \$5

Homemade huckleberry lemonade. Sweet, tart, and refreshing.

##### Ginger Palmer — \$4

Half house ginger lemonade, half iced tea. Refreshing with a subtle ginger kick.

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### Beldi

A spring seasonal collection of Beldi's salatin's served with warm pita or crudité.

#### Charred Asparagus

Spring herb whipped feta, radishes, tomatoes

OR

#### Falafel

Green herb tahini, fattoush salad, preserved lemon, little gems

### **Spring Pea Parisian Gnocchi**

Asparagus, mushrooms

OR

### **Farm to Market Pork**

Smashed cucumber, miso, sesame, zuta peppers, couscous

### **Strawberries**

Pistachio, lime diplomat, breton crumb

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## **Boat Club**

Experience a refined three-course dining experience at Boat Club Restaurant during Whitefish Restaurant Week. Chef's seasonal menu highlights regional flavors and elevated comfort classics, with your choice of appetizer, entrée, and dessert.

### **Three Courses — \$65 per person**

Upgrade to Beef Wellington for +20

#### **First Course**

Choose One

#### **French Onion Soup**

Slow-caramelized onions in a rich broth with crostini, aged parmesan, and melted Swiss

#### **Fork & Knife Caesar**

Crisp romaine with house-made Caesar dressing, crouton crumble, fried capers, and pecorino

#### **Second Course**

Choose One

#### **Beef Wellington (+\$10)**

Tender beef wrapped in golden pastry with au poivre sauce, mashed Yukon golds, and charred broccolini

#### **Elk Ragu**

Slow-braised venison and Italian sausage tossed with pappardelle and pecorino romano

#### **Atlantic Salmon**

Served with zucchini halloumi fritters, broccolini, and cool tzatziki

#### **Dessert**

Choose One

#### **Huckleberry Crème Brûlée**

Silky custard with caramelized sugar and Montana huckleberries

#### **Rustic Orange Cake**

Greek-style phyllo orange cake soaked in citrus syrup

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## **Buchanan's**

### **Scallop Tartare**

Umeboshi plumb, smoked trout roe, lemon caviar, crispy rice cake.

**Oven Roasted 'Stuffed' Rack of Lamb**  
Karabuto pork, saffron orzo, spring vegetable medley  
**Buchanan's Famous Sticky Toffee Pudding**  
Vanilla creme anglaise

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## Craggy Range

### **Ahi Tuna Tostadas — \$18**

Three flash-fried corn tortillas layered with lightly seared, chopped ahi tuna, fresh avocado, and diced tomato tossed in zesty yuzu kosho dressing. Finished with wasabi crema, sweet soy glaze, and black sesame seeds.

### **St. Louis-Style Ribs — \$22**

Half rack of fire-kissed St. Louis-style ribs, chargrilled and glazed with our house Whistling Andy's bourbon BBQ sauce. Served with shoestring fries and coleslaw.

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## Enga

### **Restaurant Week Offer — \$50**

A glass of Veuve Clicquot, seared Nantucket scallop, snap pea velvet, crisp speck ham & lemon emulsion, and a scoop of Meyer lemon sorbet.

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## Firebrand

### **Firebrand Restaurant Week Nightly Features**

During Restaurant Week, Chef Stephen is showcasing a series of limited nightly entrées at The Firebrand Restaurant. Each evening features a different chef-crafted dish, offered in a special Restaurant Week portion.

### **Nightly Features — \$35**

#### **Saturday: Grilled Filet Mignon**

Herb roasted fingerlings · grilled broccolini · red wine jus · lemon herb butter

#### **Sunday: Pan Seared Salmon**

Grilled asparagus · warm fingerling potato salad · lemon herb vinaigrette

#### **Monday: Grilled Pork Chop**

Stone fruit mostarda · grilled vegetables · fingerlings

#### **Tuesday: Duck Confit**

Warm lentils · grilled carrots · frisée · cherry mustard jus

#### **Wednesday & Thursday: Pan Seared Halibut**

Sweet corn risotto · blistered tomato · basil · lemon

**Friday: Grilled Filet Mignon**

Herb roasted fingerlings · grilled broccolini · red wine jus · lemon herb butter

Each entrée will be featured on select nights during Restaurant Week. Come back and try them all!

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## Fleur

We will revisit some fan favorites from last year as well as a new bread loaf.

**Lavender Earl Grey Latte**

**Peanut Butter Pretzel Cookie**

**Whole Grain Sourdough Loaf with 100% Montana Grain**

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## Haskill Creek Wellness Bar

15% off all Wellness Bar smoothies & food for the week.

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## Herb & Omni / 101 Central

**3 courses**

\$60

Select One Option at Each Course

**First**

mini lettuce | ponzu cucumber | shaved radish | garden herb dressing | gomashio  
*or*

tomato & ricotta | charred green harissa butter | apricot | white balsamic

**Second**

tempura enoki mushroom | green curry | sticky rice waffle | petite bok choy  
*or*

merguez meatballs | gnocchi | confit tomatoes | charred eggplant | basil

**Final**

thai tea panna cotta | orange blossom meringue | boba | tamarind caramel

or  
spruce tip crème brûlée | huckleberry

## Wine by the Glass Specials

### VINHO VERDE

Niepoort, "Dócil" Vinho Verde, Portugal 12

### PROSECCO

Col di Rocca, DOCG Valdobbiadene, Italy 10

### GRÜNER VELTLINER

Rudi Rabl, "Ried Käferberg" Reserve Kamptal, Austria 14

### TEMPRANILLO

Conde Valdemar, "Reserva" Rioja, Spain 16

*If you have any food allergies, or dietary requirements, please let us know.  
20% gratuity will be added to parties over six, thank you, 5/26*

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## Indah Sushi

### First Course

#### Housemade Miso Soup

White miso broth, freshly minced ginger, furikake seasoning (sesame/seaweed), tofu, scallions

OR

#### Sunomono Salad

Thinly sliced cucumber marinated in a sweet rice vinegar, sesame oil, minced garlic

### Second Course

#### Lion's Mane Bao Bun

Pickled cucumber & rainbow carrots, red cabbage, side of housemade bao sauce

OR

#### Wagyu Beef Bao Bun

Local wagyu beef marinated in garlic-ginger-chili sauce, red bell pepper, pickled cucumber & rainbow carrots, red cabbage, side housemade bao sauce

OR

#### Drunken Sea Scallop

Seared scallop in rosé ponzu, wasabi-lemon aioli, citrus yuzu tobiko, pistachios

OR

#### Whiskey Miso Crudo

Miso whiskey king salmon & black cod, fused ginger & black garlic olive oil, jalapeños, lemon, scallions, ginger sea salt, fried leeks

### Sushi Roll Course

#### Forager (Vegan/Vegetarian)

Tempura lion's mane mushroom, avocado, cilantro, jalapeño, cucumber, beet-infused rice, lime

#### Salt N Pepper (Raw)

Hamachi, pepper-seared tuna, avocado, lemon, goat cheese, scallions, pistachio, ginger-soy reduction, ginger sea salt

**Wear Your Roots (Cooked)**

[Panko style 12 pcs] Smoked trout, avocado, mango, salmon skin crisp, the whole roll flash fried and panko for extra crunch.  
Drizzled in love sauce and ginger-soy reduction

**Sweet Course**

**Mochi Ice Cream**

Choice of green tea, mango, strawberry

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## Latitude 48

Wine pairing coursed meal with three different small pours of paired wine. Cost and details to come.

**Salads**

**Caesar**

Romaine lettuce / parmesan / garlic croutons / house caesar dressing

**Burrata Salad**

Spicy winter greens / fire-roasted heirloom cherry tomatoes / warm burrata / cucumber / watermelon

**Entrée**

**Halibut**

Black garlic puree / crispy fingerling potatoes / cucumber / fennel / cherry tomatoes / fresh herbs / fish fime

**Braised Short Rib**

Creamy cheesy grits / cippolini onions / frisee fine herb salad / braising jus

**Airline Chicken Breast**

Mashed potatoes / local veg / fresh herbs / almonds / chicken jus

**Dessert**

**Selection of House Desserts**

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## Logan's Bar and Grill

**3 courses**

\$73

Select One Option at Each Course

**First**

**Beets & Burrata**

Blistered Chioggia beets, creamy burrata, arugula, candied walnut, anise vinaigrette, Thai basil oil  
or

**Parsnip Bisque**

Velvety parsnip soup infused with white truffle, crispy artichokes (V)

**Second**

**Charred Aubergine**

Smoked eggplant, romesco, pickled shallots, spiced yogurt, wilted kale, roasted garbanzo beans (V)

*or*

**Spanish Surf & Turf**

Fire-roasted filet of beef, shrimp, mussels, in a tomato saffron broth, Yukon gold mashed potatoes, rouille crouton

**Third**

**Poached Pear Galette**

Macerated red grapes, sage caramel, parsnip ice cream (V)

*or*

**Cherry & Beet Sorbet**

Beet sponge, Flathead cherry compote, rosemary pistachio crumble (V)

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## MacKenzie River

**Detroit Deep-Dish Pizza — \$23**

This 14x10 inch deep-dish is a crispy-edged, cheese crusted masterpiece loaded with mozzarella, pepperoni cups, Italian spices, and creamy ricotta on a thick, airy crust. Baked to perfection and finished with classic tomato sauce and a drizzle of Mike's Hot Honey for just the right kick of sweet heat. It's a bit adventurous and completely unforgettable.

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## Mambo

Mambo will be featuring a three-course meal combo with the following chef curated dishes.

**Appetizer**

**Refrigerato (Italian for chilled/cool)**

Sliced carrots and cucumber marinated in citrus and herbed spices served inside cupped romaine leaves with warm bread.

**Entrée**

**Salsiccia & Asparagi Linguine**

Chef's house made mild veal sausage, chopped fresh asparagus served tossed with parmesan & Ramano cream sauce on linguine.

**Dessert**

**Mambo Ciccolto Rotolo**

House made milk chocolate roll with walnut & chocolate chip cookie bits, served with your choice of MCT Organic Regular or Decaf coffee (add in house made cream liqueur for \$5).

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## Montana Coffee Traders

Offering a specialty seasonal scone and menu discounts.

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# Sweet Peaks

## Restaurant Week Special

In celebration of our collaboration with Soft Landing Missoula, an immigrant and refugee support network, we will be featuring a sundae from our Spring Flavor Collection. This special sundae will be discounted in Whitefish during Restaurant Week.

### **Berbere Popcorn & Cold Brew Sundae — \$6.00**

Eritrea-inspired by Buna, the Eritrean coffee ceremony traditionally served with popcorn after a meal. A cold brew ice cream base topped with sweet, salty, berbere-spiced popcorn.

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# Wasabi

## Wasabi Restaurant Week Menu \$50

### Choose 1 — Appetizer

Seaweed Salad

Smoked Squid Salad

Tom Kah Gai Soup

### Choose 1 — Nigiri

Ebi — Shrimp

Shiro Maguro — Peppered Albacore

Masu — Smoked Rainbow Trout

Tamago — Sweet Omelet

### Choose 1 — Sushi Roll

**Black Widow**

Peppered albacore, avocado, wasabi tobiko and sriracha sauce

**Sake Maki**

Sockeye salmon, avocado, scallions, shichimi and tobiko

**Spicy Tuna**

House recipe spicy tuna with cucumber and masago

**Tempress**

Shrimp, kani, avocado, masago, all tempura fried

**Yellowjacket**

Yellowtail, scallions, avocado, tobiko and shichimi

### Choose 1 — Dessert

Strawberry Mochi

Chocolate Mousse

**With Sake Trio \$65**