



SMALL PLATES

Meat & Cheese Board . . . 16
A variety of Cheeses and Cured Meats served with Walnuts, Fruit, Olives, and Toast

Fried Calamari . . . 9
Spicy Italian Marinara

Spinach & Artichoke Dip . . . 8
Blue Corn Chips

Fritto Misto Asian Style . . . 10
An assortment of Tempura Fried Vegetables, topped w/ Yum Yum Sauce.

Giant House Made Pretzel . . . 7
Served with a warm Brie Cheese sauce

Hand Cut Belgian Fries . . . 5
Prepared in house and served with Fry sauce

Soup - Chef Inspired . . . 5
Ask your server

SALADS

House Salad . . . 6
Mixed Greens, Cucumber, Radish, Tomatoes, Carrots, and Croutons

Pollard Super Salad . . . 11
Mixed Greens, Artichokes, Chickpeas, Sunflower Seeds, Dried Cranberries, & assorted Veggies

Acorn Squash Grain Bowl . . . 9
Quinoa, Mixed Greens, Edamame, Carrots, Lemon Vinaigrette, Pumpkin Seeds, Roasted Apple

The Chef’s Salad . . . 14
Mixed Greens, blend of Artisanal Meats & Cheeses, Egg, choice of Dressing

(Add a Protein to any salad - Ask your server)

PASTA

Primavera . . . 16 Add Shrimp . . . 22
A buttery dish with Tomato, Garlic, Capers, Spinach, & Artichokes with Lemon and White Wine

Classic Bucatini Alfredo . . . 16
Add Chicken, Shrimp, or Steak . . . 6

Baked Rigatoni . . . 18
Italian Red Sauce, Sausage, Kalamata Olive

MAINS

Rib Eye ... 38
14 Ounce

New York Strip ... 28
12 Ounce

Choose Your Preparation:
Reverse Seared, or Charbroiled

Complement Your Steak With:
Sautéed Mushrooms (1), Onions (1), Poblano Peppers (1) or Blackened & finished w/ Bleu Cheese Cream Sauce (5)

Nightly Featured Dinner Skillet
Ask Your Server

Crawfish Stuffed Ruby Red Trout . . . 26
Served on a bed of Wild Rice

Grilled Salmon . . . 27
With Lemon Caper Sauce

Dry Rub Saint Louis Ribs . . . 22
Locally Raised Pork Half Rack with Traditional Saint Louis BBQ Sauce

Oven Baked Airline Chicken Breast . . . 21
Finished with Lemon Caper Sauce

(Mains Served with Seasonal Vegetables, and your choice of: Whipped Potatoes, Creamy Poblano Polenta, or Wild Rice)

BURGERS & SUCH

Heritage Burger . . . 15
Blend of Montana Wagyu Beef and Ground Bison; Your choice of Cheddar, Pepper Jack, Swiss, or Bleu Cheese

CREATE A PUB BURGER . . . 10

Add Toppings:
Bacon (1.5), Mushrooms (1), Poblano Peppers (1), Onions (1)

Choice of Cheese (1): Cheddar, Swiss, Pepper Jack, Bleu Cheese

“Drunkin” Fried Chicken Sandwich . . . 13
Pickled and Buttermilk breaded fried and served with side of Pepper Bacon Jam

Fish & Chips . . . 18
Beer Battered Walleye, Belgium Fries, and Tartar Sauce

Wind Knot Walleye Sandwich . . . 14
Beer Battered, Poblano Tartar

Southern Salmon Sliders . . . 15
Cast Iron Blackened, with a little “kick” and a lot of Slaw

(Burgers & Such Served with your choice of Belgian Fries, Soup, or Side Salad)

THE POLLARD
HOTEL

2 BROADWAY AVENUE N.
RED LODGE, MT 59068
406.446.0001
www.thepollardhotel.com