

Latitude 48°

Share Plate Menu

BITES

Crispy Calamari* white balsamic aioli/chili infused oil/fried mint	9
Seared Beef Tips arugula/chimichurri/parm bowl	7
Pork Belly Biscuits* maple glaze/onion relish/harissa aioli	7
IPA • Aged White Cheddar-Dip HM pretzel bread	8
Medi Plate hummus/muhammara/almond/olive/mushroom/grilled dough	12
Crispy Chips creamy gorgonzola sauce/gorgonzola crumble/chive	6
Bruschetta stracciatella/arugula/stewed balsamic tomato	9

SOUP & SALADS

Red Curry Coconut Soup toasted peanut/cilantro	6
Grilled Caesar* romaine/creamy dressing/garlic crouton/parm	7
Mixed Green dried grape tomato/red wine vin/parm	6

RAW

Steak Tartare* marinated beef tenderloin/63° quail yolk/crostini	9
Ahi Spring Roll* shitake mushroom/carrot/mint/kale/sweet spicy sauce	16
Chef's Crudo* ask server for details	MP

FROM THE FIELD

Fire Roasted Broccoli chili infused oil/smoked sea salt	6
Watermelon Poke toasted almond/green onion/ginger/sea salt	6
Bagna Cauda green bean/red bell pepper/kalette	9

FROM THE SEA

Frutti di Mare fresh seafood medley/fettuccini/margherita sauce	14
Grilled Prosciutto Wrapped Shrimp castelvetro olive tapenade/chili honey	11
Jumbo Lump Crab Cakes skordalia/onion relish	9
Moules • Frites garlic white wine butter sauce/lemon aioli	12

FROM THE LAND

Grilled Filet* roasted red sunchoke/romanesco/broccoli/herb butter	16
Strozzapreti Bolognese red wine meat sauce/mirepoix/parm	7
Grilled Pork Tenderloin pickled red onion/corn/tomato/green onion/apple relish	13
Elk Tenderloin sauteéd leek/mushroom pesto/cherry sauce	18
Braised Rabbit Fettuccine mustard cream/kale/pecorino romano	12

Latitude 48 & Red Room Basement Bar
406-863-2323

147 Central Avenue • Whitefish, MT 59937
www.latitude48bistro.com

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Traditional Dinner Menu

SOUP & SALADS

French Onion Soup toasted provolone • gruyere	9
Roasted Beet Salad bibb/almond/goat cheese/orange/balsamic reduction	10
Fig Salad prosciutto/apple/arugula/white cheddar	9
63° Egg Salad arugula/cherry tomato/polenta crouton/pickled red onion	7

FIRE ROASTED PIZZA

Margherita tomato/garlic/basil/HM mozzarella	11/pepperoni	12
Fico fig/prosciutto/taleggio/arugula		14
Pollastro calabrian chili marinated chicken/roasted garlic/kale/gorgonzola		13
Gamberetti shrimp/pickled jalapeño/melted tomato/crème fraîche		14
Del Gado * HM chorizo/red pepper/caramelized onion/harissa aioli		14
Fungo mushroom/fontina/truffle oil	11/shirred egg	12

HOUSE MADE PASTA

Tagliatelle chicken/mushroom/parm/truffle oil	17
Angel Hair shrimp/goat cheese/pearl onion/pancetta/cherry tomato	18
Risotto served chef's choice "sorry, no substitutions"	16

ENTRÉES

Steak Frites hanger steak/rosemary fry/green bean/shallot sauce	23
New York Strip whipped potato/kale/mushroom/onion ring/demi	34
Rainbow Trout * kalette/pancetta/pearl onion/cherry tomato/lemon caper sauce	26
Fire Roasted Chicken green bean/thyme jus/truffled mac & cheese	21
The Burger * served chef's choice "sorry, no substitutions"/truffle • chive fry	16
Pan Seared Pheasant quinoa/leek/roasted garlic/sauteéd kale	28

Executive Chef - Tyler James Ferguson
Sous Chef - Elliott Maxx Schmidt

Latitude 48° Bistro strives to offer the freshest/local/house made cuisine possible in Northwest Montana. Anything we can produce ourselves, we do, as well as using the most local produce/product possible when seasonally available. With food, fresh is always better. We thank you for your patronage.

*The FDA advises that consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of foodborne illness.