

Your Hosts...The Art Family...Warmly Welcome You!

The Chico Dining Room

The Chico Hot Springs Resort Kitchen uses the finest local and regional ingredients including produce and herbs from our own greenhouse and garden.

Appetizers

Baked Brie En Croute

French double cream Brie baked in a golden puff pastry shell with Hollandaise and Montana huckleberry coulis.

Chico Classic Bruschetta

Garlic goat cheese, roasted tomatoes, fresh basil and extra virgin olive oil on house made baguette with balsamic reduction and sweet basil oil.

BBQ Bison Short-Rib Ravioli

House made with sweet corn cream sauce and garden chili oil.

Big Sky Crab Cake

Served over a lobster cream sauce, chilled cucumber pepper relish and crispy cellophane noodles.

Chico House Smoked Rainbow Trout

Apple wood smoked rainbow trout with toasted almonds, garden cream cheese, caper onion relish and sweet basil oil.

Escargot Mountainiere

Mushroom caps stuffed with escargot, baked in white wine and garlic butter.

Shrimp Cocktail

Large wild gulf shrimp steamed and served with traditional cocktail sauce.

Curried Sea Scallops

Three sea scallops pan seared with green curry sauce, Moroccan style salsa and crispy leeks.

Classic Caesar Salad

Classic Chico Caesar with house-made croutons and anchovies finished with Parmesan.

Small Regular

To ensure proper service, we regret that we cannot provide separate checks.

A 17% gratuity will be added to checks for parties of 8 or more.

Entrees

All entrees are served with seasonal accompaniments, house-made bread and your choice of tossed Chico garden or baby spinach salad.

Classic Scampi

Large gulf shrimp sautéed with onion, garlic, mushrooms and tomatoes finished with white wine, whole grain mustard and whole butter.

Wild Alaskan Salmon

Cumin crusted pan-seared Sockeye Salmon served with a lime beurre blanc.

Rack of Lamb

Rosemary and hazelnut crusted sliced rack of lamb served with a basil-mint jelly.

Pan Roasted Chicken Breast

Pan roasted chicken breast served with a lemon-thyme butter sauce.

Puttanesca Paradiso

Locally made egg noodles tossed with a spicy, rustic sauce of crushed pear tomatoes, garlic, capers, kalamata olives and white anchovies.

Chico Pork Chop

Locally raised, Miller Farm 12 oz pork chop topped with Ancho apple compote, dried cranberries & crystallized ginger.

Gorgonzola Filet Mignon

An 8-ounce filet mignon lightly rubbed with toasted fennel and coriander, grilled and served with a Port reduction, lightly finished with gorgonzola.

Chico Prime Rib

A 12 oz. cut prime rib crusted with garlic, fresh herbs and slow roasted, served with caramelized onion horseradish sauce.

New York Strip

A classic 12-ounce New York strip charbroiled, served with crispy fried onions.

Duck Grand Marnier

Half a Peking duckling oven roasted then basted with orange-honey and finished with a duck demi-glace.

Ravioli Tosca

House made pasta filled with sundried tomato, garden fresh herbs, and smoked mozzarella cheese. Finished with a basil infused vinaigrette and roasted pistachios.

Beef Wellington

Angus tenderloin wrapped in pistachio and cognac duck liver pate, baked in a puff pastry. Carved tableside for two.

Final Touches

All desserts are made in-house by our pastry chefs.