



Starters

STEAMERS

Steamer clams steamed with garlic, white wine and butter.
~14.95~

CRAB CAKE

Fresh Dungeness crab pan fried with citrus herbs, roasted poblano aioli,
apple beet slaw.
~16.95~



PISTACHIO BATTERED KING OYSTER

King oyster mushrooms battered and fried golden.
Served with cranberry chutney.
~13.95~

SPINACH ARTICHOKE DIP

Our signature blend of three cheeses, spinach and artichokes, served with
toasted crostinis. ~9.95~

BACON WRAPPED SHRIMP

Succulent shrimp wrapped in bacon and sautéed with fresh garlic and shallots
finished with wild mushrooms and green onions in a white wine
butter sauce. ~15.95~



GLUTEN FREE ITEMS



VEGAN ITEMS

Onion Soup Au Gratin

A Fairmont staple. Topped with fresh baked
crostinis, mozzarella and Parmesan cheese. Baked
to a golden brown.
~5.95~

Entrées

Entrées include your choice of Green Salad, or Soup Du Jour; along with choice of Baked Potato, Garlic Mashed Potatoes, Rice Pilaf, or French fries and fresh Baked Bread.

*Add steamed broccoli or seasonal roasted root vegetable blend ~2.95~

Premium Seafood



CEDAR PLANKED SALMON

Fresh Alaskan salmon grilled on a cedar plank and finished with house made black cherry barbecue and cherry mint salad.

~32.95~

BEER BATTERED PRAWNS

Jumbo prawns in our local ale batter, served with Fairmont's cocktail sauce.

~29.95~



CRAB SOUFFLE' TOPPED HALIBUT

Alaskan halibut filet topped with fresh crab meat and cheddar dill soufflé topping.

Roasted to perfection.

~36.95~

STUFFED RAINBOW TROUT

Pan seared, fresh mountain rainbow trout stuffed with artichoke hearts, wild mushrooms, sundried tomatoes and garlic.

~27.95~

Signatures from Our Broiler

All Fairmont steaks are marinated with a special blend of herbs and spices and grilled to perfection.



CRAB LA HOTEL FILET

Filet Mignon topped with a Cajun deep fried softshell crab, Cajun port reduction.

8 oz. ~42.95~



MONTANA RIBEYE

Well marbled for peak flavor, deliciously juicy and local.

14 oz. ~39.95~



MONTANA SIRLOIN

Sautéed peppers, wild mushroom, blue cheese and huckleberry balsamic.

8 oz. ~29.95~



MONTANA FILET

The tenderest cut of beef.

8 oz. ~38.95~



DRY AGED NEW YORK STRIP

House dry aged for peak flavor and finished with house steak butter.

14 oz. ~38.95~



MADEIRA PORK TENDERLOIN

Brined pork tenderloin grilled and sautéed with Cippolini onion and Madeira wine.

~27.95~

Personalize your steak!

Sautéed wild mushrooms ~3~

Sautéed onions & pepper's ~3~

Cajun port reduction ~3~

huckleberry balsamic ~3~

bacon and gorgonzola cheese ~4~

Prime Rib - encrusted with fresh Herbs and Garlic
16 oz. Mile High ~36.95~ 10 oz. Hot Springs cut ~29.95~

Veggies and Poultry

All entrees can be made with vegan chicken breast for 2.95

CHICKEN MEDITERRANEAN

Pistachio crusted chicken, artichoke capers, roasted cherry tomato, wild mushrooms
Kalamata olives and basil pesto.

~28.95~

SPAGHETTI SQUASH

Spaghetti squash, steamed, fluffed and sautéed with our vegetable medley and
and root vegetables and finished with a pistachio vinaigrette.

~19.95~

HUCKLEBERRY CHICKEN

Huckleberry compote, marinated bone-in chicken, Montana kamut.

~25.95~

AUTUMN RICE BOWL

Rice pilaf sautéed with roasted root vegetable, dried cranberries, fresh sliced apples and
pumpkin seed tossed in Baharat and Tamari and topped with grilled chicken.

~22.95~

Pasta

Gluten Free penne pasta available ~2.95~

All pasta dishes are finished table side with fresh, hand shredded Parmesan cheese. Includes your
choice of house salad, Caesar salad or Soup Du Jour and fresh baked bread.

GARLIC PRAWN FETTUCCINI

Succulent butter-fly cut jumbo prawns, sautéed with fresh garlic, shallots, mushrooms, artichoke
hearts, white wine and butter then tossed with tender fettuccini noodles.

~29.95~

FAIRMONT ALFREDO

Garlic and shallots in our rich creamy white sauce, tossed with fettuccini.

~19.95~

Add Cajun style, lemon herb or classic sautéed chicken breast ~7~

Add shrimp ~11~ Add crab ~5~

RAVIOLI PRIMAVERA

The season's freshest vegetables and marinated artichokes sautéed with fresh garlic and shallots
then finished with Marsala marinara sauce. Served atop five jumbo cheese raviolis.

~23.95~

ITALIAN SAUSAGE TORTELLINI

House made Italian sausage, spinach, roasted tomatoes, peppers and artichoke hearts.
Tossed with vodka Marnier and cheese tortellini.

~22.95~

TRUFFLE MUSHROOM RAVIOLI

Wild mushrooms sautéed with garlic, shallots, and root vegetables.

Tossed in a creamy truffle Alfredo with five cheese ravioli.

~24.95~

add Shrimp ~11~ add Crabmeat ~5~ add Chicken or Vegan Chicken ~7~

SEAFOOD FETTUCCINI ALFREDO

A delicious combination of Alaskan salmon, Alaskan halibut, jumbo prawns and fresh crab meat
sautéed with fresh garlic, shallots and mushrooms. Tossed with tender fettuccini and creamy

Alfredo sauce. ~33.95~

History

Medicine Waters

Long before the white man knew about the hot springs, Native American tribes such as the Flathead, Nez Perce and Shoshone set up tepees in the surrounding trees. The Native Americans called the twelve hot pools "Medicine Waters".

The Gregson Brothers

In 1869, George and Eli Gregson acquired the hot springs from a squatter named Hulbert for \$60. The brothers also took up claim to the 320 acres surrounding the springs. The Gregson brothers initially went into the dairy business. In the years to come, George and Eli turned their attention to the twelve pools of hot mineral water. They built a well-furnished and equipped two story hotel that could accommodate 50 to 60 guests, a plunge bath and five large bathing rooms. Away from the main building a bar room and separate sleeping apartments were constructed. A covered flume was used to conduct the hot and cold water to the bath houses. The cold water was taken from a pure cold stream flowing about 700 yards south of the hotel.

The springs offered cures for rheumatism and arthritis plus other types of ailments. It was also said a savory soup could be made by adding salt and pepper to the hot spring water. The soup was then consumed in the hopes of curing various ailments.

Gregson Hot Springs

The Gregson Resort was leased in 1890 to Miles French. In 1892 a townsite was plotted and lots for villa sites 45 x 125 feet were laid out. On December 9, 1893 the Butte Miner carried a story dealing with the dedication of the townsite. The same paper also reported on the new B and P Depot that had been built at Gregson. In 1901 the Gregson Resort was sold to Con Hays and James Breen.

Many organizations and clubs held their annual picnics and parties at the springs. On August 12, 1912 the Butte Miners held the most infamous. Fourteen thousand people took part in the event. A brawl broke out between the Anaconda Smelterman and the Butte Miners in which the mob ranged from the hills to the ranchlands. Two men died as a result of the disturbance. At the inquest, the judge could not determine what really occurred so no one was prosecuted.

The 1914 Fires

On December 23, 1914 the dance hall and some adjoining buildings caught fire. One week and one day later, the hotel plunge and other buildings caught fire and burned. Both fires were blamed on faulty wiring. At the time of the fires, Gregson was owned by the Montana Hot Springs Association. In 1916 George Forsythe bought Gregson. Sometime in 1944 or 1945, Treasure State Industries took over Gregson. In 1971 the resort was closed because the walls were collapsing. Gregson had been in existence for over 100 years.

Surveyor's Picnic

The Gregson Surveyor's Picnic was held on August 29, 1971. This was the last chance to see the old Gregson Hot Springs before the new construction began. *The Montana Standard* advertised this event and the *Anaconda Leader* printed a special souvenir edition on August 29, 1971 showing the history of Gregson Hot Springs. People from all over the state of Montana attended the event.

The New Resort

On July 10, 1971 it was reported in *The Montana Standard* that federal funds would help build a complex including an 18 hole golf course, tennis courts, picnic area, outdoor pool and 190 guest rooms. The complex's setting would also allow hunting, fishing, horseback riding, skiing and snowmobiling. In 1972 the remaining old buildings were demolished to make way for the new complex.

Fairmont Hot Springs Resort

In early 1972, Lloyd Wilder of Fairmont Hot Springs, British Columbia, became the prime owner of Gregson Hot Springs. Joe Reber of Reber Contractors from Helena started the rebuilding of Gregson as a new complex. The architect, Ken Knight of Great Falls, designed it to be a cross of structures with an indoor pool 80 x 120 feet and a larger outdoor pool. Hotel rooms were in the south and west wings, lobby and shops in the center and dining rooms and convention center to the north. Lloyd Wilder sold Fairmont Hot Springs Resort to Leroy Mayes in 1981. In 1990 Lloyd Wilder repurchased Fairmont Hot Springs Resort to continue with his vision of providing complete resort services.

Fairmont Today

Today, Fairmont Hot Springs Resort is one of the most complete resort destinations in Montana. The resort is popular with families, business people, conventioners and travelers from Montana, the United States and the world.

