



## Starters

### STEAMERS

Steamer clams steamed with garlic, white wine and butter.

~14.95~

### CRAB CAKE

Fresh snow crab pan fried with citrus herbs, roasted jalapeno aioli, apple beet slaw.

~16.95~

### SPINACH ARTICHOKE DIP

Our signature blend of three cheeses, spinach and artichokes, served with toasted crostini's. ~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~

### SEARED SCALLOPS

Scallops pan seared to perfection. Served with a Lemon Gastrique.

~16.95~

### TUNA TARTARE

Marinated Ahi Tuna, served in Wonton cups on top of a bed of Japanese slaw.

~14.95~



GLUTEN FREE ITEMS



VEGAN ITEMS

### **Onion Soup Au Gratin**

A Fairmont staple. Topped with fresh baked crostini's, 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.

### Premium Seafood

#### PAN SEARED HALIBUT WITH LEMON GASTRIQUE

8 oz. Halibut pan seared to perfection.  
Finished with a flavorful, mouth watering  
Lemon Gastrique.  
~36.95~

#### STUFFED RAINBOW TROUT

Pan seared, fresh mountain rainbow trout  
stuffed with artichoke hearts, wild  
mushrooms, sundried tomatoes and garlic.  
~27.95~

#### SALMON TANGO

Marinated salmon in white wine, brown  
sugar, soy sauce, then grilled to  
perfection. Topped with house made  
Chimichurri sauce.  
~34.95~

#### BEER BATTERED PRAWNS

Jumbo prawns in our local ale batter,  
served with Fairmont's cocktail sauce.  
~29.95~

#### SEARED AHI TUNA & JAPANESE CABBAGE

This wonderful, yet light dish will please  
the pallet. Ahi Tuna, pan seared to a rare  
temperature, sliced and served over a  
Japanese style cabbage. Finished with a  
blackberry serrano Greek yogurt and a  
blackberry serrano coulis.  
~27.95~

### Signatures from Our Broiler

All Fairmont steaks are marinated with a peppercorn demi glace sauce and grilled to perfection.

#### FAIRMONT FILET

Grilled to perfection!  
10 oz. ~42.95~

#### FAIRMONT PETITE FILET

The tenderest cut of beef.  
6 oz. ~38.95~

#### NEW YORK STRIP

Hand cut and seasoned to perfection. Finished  
with our house made 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~ *

*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

Two grilled chicken breasts, sautéed with wild mushrooms, artichoke hearts, sundried tomatoes,  
garlic, shallots, Marsala wine and basil pesto sauce.  
~28.95~

## SPAGHETTI SQUASH

Spaghetti squash, steamed, fluffed and sautéed with our vegetable medley, asparagus and Hollandaise sauce.

~19.95~

## HONEY BALSAMIC CHICKEN

Two chicken breasts sautéed and finished with a honey and balsamic vinegar sauce to make a subtle, yet flavorful dish.

~32.95~

## 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~

## SCALLOP SCAMPI

Scallops pan seared and sautéed, scampi style, with garlic butter wine sauce, served over fettuccini noodles.

~28.95~

## CHICKEN FETTUCCINI

Grilled chicken, garlic and shallots in our rich creamy white sauce, tossed with fettuccini.

~27.95~

## PASTA PRIMAVERA

The season's freshest vegetables and marinated artichokes sautéed with fresh garlic and shallots then finished with marsala cream sauce. Served atop fettuccini.

~23.95~

## 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 FRA DIAVOLO

Shrimp, Scallops, Halibut sautéed with garlic, shallots, red pepper flakes and butter. Deglazed with red wine and finished with marinara. Served over Fettuccini noodles.

~36.95~

## **Kid's Menu – 12 and under only**

### AIR FRIED RAVIOLI WITH MARINARA

Six Cheese fried raviolis, air fried and served with marinara.

~9.95~

### SPAGHETTI & MEATBALLS

A simple, yet, delicious entrée. Spaghetti pasta covered with house made marinara sauce, accompanied with 2 Italian meatballs and topped with Parmesan cheese.

~11.95~

### GRILLED CHICKEN WITH STEAMED BROCCOLI

Grilled chicken breast served with side of steamed broccoli.

~12.95~

### FRIED CHICKEN LEG WITH MASHED POTATOES

Two fried chicken drumsticks, served with a side of mashed potatoes.

~10.95~

## HOMEMADE MAC N' CHEESE

Seashell pasta with our blend of cheeses, finished with a homestyle crumb topping.

~8.95~

## 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 Smeltermen 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, businesspeople, conventioners and travelers from Montana, the United States and the world.