



Starters

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~



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~

Consuming raw or undercooked meat, poultry, fish, or eggs may increase risk of foodborne illness.

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

GRILLED SALMON WITH CITRUS HERB BUTTER AND CRISPY PARSNIPS 
Salmon, grilled to perfection and topped with our citrus herb butter and crispy parsnips.
~34.95~

BEER BATTERED PRAWNS
Jumbo prawns in our local ale batter, served with Fairmont's cocktail sauce.
~31.95~


Signatures from Our Broiler

All beef entrees are accompanied with cracked pepper and Demi-glace.

12 oz. FAIRMONT RIBEYE 
Hand cut, house seasoned and grilled to perfection.
~36.95~

BLACK PEPPER BASEBALL STEAK
Tender, prime grade baseball cut steak, house seasoned with salt and coarse black pepper, grilled to your desired temperature.
~29.95~

Personalize your steak!
Sautéed wild mushrooms ~3~
Sautéed onions & pepper's ~3~
Bacon and Gorgonzola cheese ~4~

Prime Rib – Seasoned with house made Texas rub and slow roasted for 4 hours. Served with house made Au Jus. 
12 oz. Mile High ~34.95~

Consuming raw or undercooked meat, poultry, fish, or eggs may increase risk of foodborne illness.

Veggies and Poultry

SPAGHETTI SQUASH



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

~23.95~

CHICKEN MEDITERRANEAN



Grilled chicken breasts topped with sautéed garlic, shallots, wild mushrooms, artichoke hearts, and sundried tomatoes that have been tossed in a basil pesto sauce.

~29.95~

Pasta Entrees



Substitute Gluten Free penne pasta ~2.95~

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

GARLIC PESTO SHRIMP FETTUCINI

Succulent shrimp, sautéed with garlic, shallots, wild mushrooms, and artichoke hearts. Tossed with fettuccini noodles and basil pesto sauce.

~31.95~

CHICKEN FETTUCINI ALFREDO

Tender chicken breast, diced and sautéed with garlic and shallots. Tossed with fettuccini noodles in our house made Alfredo sauce.

~28.95~

TRUFFLE MUSHROOM RAVIOLI

Cheese raviolis tossed with mushrooms and a medley of vegetable in our house made alfredo sauce. Seasoned with our own smoked mushroom salt.

~25.95~

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

Kid's Menu – 12 and under only

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~

HOMEMADE MAC N' CHEESE

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

~8.95~

Ask your server about tonight's dessert features!!!

*Consuming raw or undercooked meat, poultry, fish, or eggs may increase risk of foodborne illness.

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.