



Starters

CRAB CAKES WITH RED PEPPER AIOLI

Handmade crab cakes fried to a golden brown, served with roasted red pepper aioli.

~25.95~

STEAMERS

One pound of steamed little neck clams. Tossed in garlic butter, white wine sauce.

~23.95~

BAKED SPINACH & CRAB DIP

Savory seasoned crab claw meat blended with creamy spinach dip, topped with crunchy panko breadcrumbs and baked till golden brown. Served with crostini.

~23.95~

OLIVE TAPENADE WITH BURRATA

A mixture of finely minced black, Spanish and kalamata olives, roasted red pepper & garlic paired with fresh burrata cheese served with toasted crostini.

~21.95~

STEAK CHISLIC

Tender, marinated filet mignon and ribeye bites, lightly flour dusted and deep fried, served with BBQ aioli.

~25.95~

BACON WRAPPED SHRIMP

Succulent shrimp wrapped in bacon and sauteed in fresh garlic, finished with wild mushrooms and green onions in a white wine butter sauce.

~25.95~

French Onion Soup Au Gratin

A Fairmont staple. Topped with crostini bread, Gruyere and Parmesan cheese. Baked to a golden brown.

~7.95~



GLUTEN FREE ITEMS



VEGETARIAN ITEMS

**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 your choice of Baked Potato, Garlic Mashed Potatoes, and fresh Baked Bread.

Substitute French Onion Soup Au Gratin \$3.95

Premium Seafood

GRILLED SALMON WITH HONEY

MUSTARD DILL SAUCE

Salmon, grilled to perfection and drizzled with our honey mustard dill sauce.

~39.95~

CRAB STUFFED HALIBUT

Pan seared halibut filet stuffed with crab stuffing, topped with lemon sherry cream sauce.

~49.95~

SHRIMP ROMESCO

Jumbo shrimp skewers, char grilled, served with a potato and broccoli medley, placed atop roasted red pepper romesco sauce.

~38.95~

Signatures from Our Broiler

12 oz. FAIRMONT RIBEYE

Hand cut, house seasoned and grilled to perfection.

~51.95~

SURF & TURF

10 oz. Top sirloin grilled to perfection, paired with 1lb. of Alaskan snow crab legs. Served with a choice of potato and fresh vegetables.

~54.95~

BOURBON GLAZED FRENCH PORK CHOP

10 oz. French cut pork chop, grilled to perfection, and glazed with our sweet and tangy bourbon sauce. Served with garlic mashed potatoes and sautéed vegetables.

~38.95~

6 oz. FILET MIGNON OSCAR

Angus filet mignon, grilled to perfection, topped with sautéed crabmeat, grilled asparagus and topped with hollandaise. Served with garlic mashed potatoes and sautéed vegetables.

~51.95~


PORT WINE MUSHROOM CHICKEN

Two grilled chicken breasts, topped with sautéed wild mushroom and pearl onions, in a savory port wine sauce. Served with fingerling potatoes and sautéed vegetables.

~37.95~

***12 oz. Prime Rib**

Seasoned with thyme, rosemary and black pepper dry rub slow roasted for 5 hours.

Served with house made Au Jus. 

~50.95~

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Pasta Entrees

Substitute Gluten Free penne pasta ~5.95~

Includes your choice of house salad, Caesar salad or Soup Du Jour and fresh Baked Bread -w- Honey Dill Butter.

CHICKEN FETTUCCINI ALFREDO PESTO

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

~35.95~

PASTA ALA VODKA SAUCE

Penne pasta tossed in our homemade tomato vodka sauce, served with a baked parmesan tomato. ~33.95~

Add Chicken ~40.95~

BLACK TRUFFLE MUSHROOM RAVIOLI



Fresh made cracked black pepper ravioli stuffed with shaved black truffles, creamy potato and artisanal cheese, tossed with wild mushrooms in a garlic butter sauce. Topped with fresh ball burrata.

~37.95~

CREAMY CAJUN PASTA

Chicken and jumbo shrimp sautéed with roasted red and green peppers, tossed with penne pasta in a creamy, slightly spiced cream sauce.

~41.95~

STEAK HOUSE PASTA

Fettuccini pasta tossed in our homemade alfredo sauce, with onions and bacon. Topped with a 10oz sirloin and drizzled with balsamic glaze.

~46.95~

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

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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 Smelter man 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 plunges 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.