



STARTERS

Clams Casino | 10

Italian Sausage, Parmigiano, Tomato Broth, Fresh Basil

Elk Meatballs* | 13

Huckleberry BBQ Glaze, White Chocolate Parsnip Puree

Crispy Calamari Strips | 15

Citrus Cilantro Gremolata, Chipotle Aioli

Beef Carpaccio* | 10

Pepper Crusted Beef Tenderloin, Roasted Garlic Bulb,
Cornichons, Quail Egg Yolk, Olive Oil, Crostini

Shrimp Scampi* | 13

Sautéed Jumbo Shrimp, Chili Flake, Arugula, Artichoke Pesto

SOUPS & SALADS

Small House Salad* | 5

Mixed Greens, Tomato, Cucumber, Red Onion, Pepperoncini,
Crouton, Blue Cheese Dressing

Traditional Caesar* | 5

Herbed Crouton, Fried Caper, Aged Parmesan, Caesar Dressing

Petite Field Greens* | 6

Almond, Dried Cranberry, Golden Raisin, Sliced Pear,
Sunflower Seeds, Quinoa, Maple Vinaigrette

Beet Salad* | 11

Roasted Beets, Carrots, Parsnips, Candied Walnuts, Feta Cheese,
Blood Orange Honey, Arugula

French Onion Soup | 9

Caramelized Onion, Beef Stock, Cognac, Toasted Crostini,
Aged Parmesan, Swiss

Soup du Jour | 8

Featured soup of the day

**Gluten Friendly Substitutions Available*

Our steaks and seafood are cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

Our goal is to create unique and memorable experiences, rooted in the traditions of the grand lodges of the past, while being fresh, interesting, and exciting, aligned with a contemporary Montana lifestyle which values community, family, nature and the environment. We welcome each who visits as family, striving to share a true reflection of Montana hospitality.

Executive Chef Thomas Newton 2019



ENTRÉES

Seared Alaskan Salmon* | 34

House Smoked Salt Cure, Kohlrabi Puree, Charred Asparagus, Beet, Fava Bean, Pickled Strawberry Vinaigrette

Sturgeon Piccata | 28

Flour Dusted, Pan Seared Fillets, White Wine Cream Sauce, Lemon, Capers, Cherry Tomato, Sweet Peppers, House made Tagliatelle Noodles

Weekend Fish Feature | Market Price

Ask your server for details

Stuffed Chicken Supreme | 27

Bone-in Chicken Breast with Thigh, Spinach & Boursin Stuffing, Mashed Yukon Potatoes, Mushroom Herb Vin Blanc Sauce

Rack of Lamb* | 36

Pine Nut Rub, Honey Curry Glaze, Roasted Cranberries & Grapes, Herbed Risotto

Smoked Bone-In Pork Chop* | 30

Coffee Crusted, Sweet Maple Glaze, House Huckleberry Jam, Sweet Potato Mash

Grilled Elk Tenderloin* | 39

Parsnip White Chocolate Puree, Vanilla Dusted Fingerlings, Wild Mushroom Frites, Red Zinfandel Glaze

Mushroom Ravioli | 24

Ricotta and Wild Mushroom Filling, Dried Cranberry, Pear, Golden Raisin, Candied Walnut, Cream, Arugula

Blackened Ribeye* 14 oz. | 40

Aged Blue Cheese Crust, Crispy Leeks, Mashed Potato, Vegetable du Jour

Petite Filet Mignon Certified Angus Beef™* 6 oz. | 37

Confit Shallot & Chive Butter, Mashed Potato, Asparagus

Classic Filet Mignon USDA Prime* 9 oz. | 53

Confit Shallot & Chive Butter, Mashed Potato, Asparagus

Boat Club Strip Steak* 16 oz. | 55

Sweet Potato Mash, Fontina Cheese, Chocolate Porter Demi, Spiced Pepitas

ACCOMPANIMENTS

Chocolate Porter Demi | 4

Béarnaise* | 3

Confit Shallot Butter* | 2

Buttermilk Blue Cheese Crust* | 4

Truffle Fries | 4

Sweet Potato Mash* | 4

Herbed Risotto | 4

Scampi Prawns* | 7

Wild Mushrooms* | 4

Asparagus* | 4

Vegetable du Jour* | 4

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