



STARTERS

Steamed Mussels | 12

Garlic, Shallot, Spring Onions, Parsley,
Chardonnay, Butter, Baguette

Elk Meatballs* | 13

Huckleberry BBQ Glaze, Fresh Greens

Crispy Calamari Strips | 15

Citrus Cilantro Gremolata, Chipotle Aioli

Shrimp Scampi* | 13

Sautéed Jumbo Shrimp, Chili Flake,
Arugula, Artichoke Pesto

Burrata* | 12

Fresh Greens, House Bruschetta,
Balsamic Glaze, Toast Points

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

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

Seared Scallops | 36

Spring Onion Puree, Roasted Red Potato, Leek, Pancetta, Pepperoncini, Passion Fruit Buerre Blanc

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

Lamb Chop | 30

Herb Crusted, Pan Seared, Boursin Potato Croquet, Sweet Peas, Confit Shallot, Marsala Pan Jus, Honey Greek Yogurt Vinaigrette

Grilled Elk Tenderloin* | 39

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

Spring Pasta | 24

House Made Tagliatelle Noodles, Fresh Peas, Broccoli, Wild Mushroom, Asparagus, Basil Pesto

Blackened Ribeye* 14 oz. | 42

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

Balsamic Steak Au Poivre* 12 oz. | 40

Pan Seared CAB T-Bone Steak, Peppercorn Crust, Parmesan Red Potato, Balsamic Reduction, Tarragon, Radish

ACCOMPANIMENTS

Confit Shallot Butter* | 2

Buttermilk Blue Cheese Crust* | 4

Truffle Fries | 4

Roasted Red Potatoes* | 4

Crispy Fingerling Potatoes* | 4

Boursin Potato Croquet | 4

Scampi Prawns* | 7

Wild Mushrooms* | 4

Asparagus* | 4

Sautéed Broccoli* | 4

Sweet Peas & Shallots* | 4

Vegetable du Jour* | 4

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