

Starters

▲ **Smoked Trout Straws**~ Apple smoked rainbow trout, herbs and cream cheese with lemon caper aioli 7⁷⁵

Prosciutto Wrapped Figs with Brie Cheese^{GF}~ Pinot Noir marinated and warmed with a wedge of brie cheese; balsamic reduction 8⁵⁰

▲ **Goat cheese Gnocchi**~ Amaltheia Dairy goat cheese dumplings w/apple butter 6⁵⁰

Spring Brook Ranch Yak Meatballs ~ Montana sourced & served w/ Red Curry 8⁵⁰

Spicy Fries~ Golden fried then tossed with a 5-chili spice blend; roasted garlic aioli 5⁵⁰

▲ **Fried Artichoke Hearts**~ Breaded and golden fried with chipotle aioli & lemon 5⁵⁰

Tuna Carpaccio^{GF}~ Two pepper seasoned and seared rare Ahi with a saffron aioli, vermouth caramelized garlic and sea salt 9⁵⁰

▲ **Wild Mushroom Ravioli**~ Local mushrooms, ricotta cheese, basil pesto and sage oil 7⁷⁵

^{GF} possible~ Dish can be prepared without gluten ingredients

^{GF}~ Denotes Gluten-Free option

▲~ Chef's Favorites

Soups

▲ **Famous New England Clam Chowder** - Creamy clam broth with potatoes, herbs, bacon and vegetables Cup 5⁵⁰ Bowl 8⁵⁰

Today's Soup of the day - Our chefs will come up with a combination of ingredients for you to enjoy Cup 4⁵⁰ Bowl 7⁵⁰

Salads

▲ **Huckleberry Salad**® - Mixed greens, candied walnuts, mushrooms, blue cheese tossed with a huckleberry vinaigrette 8⁵⁰

Caesar Salad® possible - Romaine, Caesar dressing, parmesan cheese; olive tapenade bruschetta 8⁵⁰

▲ **Montana Salad**® possible - Green apple, bacon, arugula & fried onions; sage-honey vinaigrette 9⁵⁰

Individual Salad® - Plate of mixed greens, pickled carrots and cucumber 6
(herb vinaigrette, huckleberry dressing, ranch, honey-mustard vinaigrette, blue cheese)

Add: Chicken 6 or Mushrooms 5 or Beef Tips 6 or Sautéed Shrimp 8
to above Salads

Signature Breads

Garlic Bread - Baguette with parmesan, mozzarella & garlic butter; side of marinara 4

Focaccia - A wedge of focaccia served with a spicy sun-dried tomato dip 3

Poppy Bagel Buns - Bagel style buns served with side of whipped butter 3

Cornbread Muffins® - Served with side of whipped butter 3

Burgers

The Hamburger~ A 1/3 lb. local ground beef grilled to temperature with lettuce, tomato & onion with choice of cheese on a poppy bagel bun 11.50

Double Down~ Add another burger patty 5
(cheese options- Cheddar, Swiss, Provolone or Bleu)

Side options- mushrooms, tobacco onions, caramelized onions, bacon or house pickles 1.50ea

▲ **Umami Burger**~ Parmesan, mushrooms, bacon, arugula and garlic-soy aioli 13.50

Captain's Burger~ Jamaican Jerk spice, caramelized onions, fried pickles, mixed greens and a Captain Morgan's bbq sauce 13.50

Vegetable Burger~ Grains, vegetables, oats, arugula and honey-mustard sauce; choice of cheese 11.50

Burgers come with choice of French fries or sweet potato fries (GF)

(GF) Gluten Free~ Buns available for \$1

Substitute house Soup or Salad for \$2 or signature salad or chowder for \$3

Smaller Portion Menu

Walleye~ Golden fried served with sweet potato fries w/ caper dill tartar; pickled carrot slaw 16.50

▲ **Bison Meatloaf**~ Tender bison meatloaf with house smoked gravy, garlic mashed potatoes & sautéed vegetable 17.50

Petit Tenderloin(GF) possible ~ 5 oz grilled tenderloin served with French fries & vegetable 25.00

Ranch of the Month(GF) possible ~ Carbon Fork features local ranchers providing different recipes throughout the month Market Price

Parties of 6 or more are subject to 20% auto-gratuity

Pastas & Noodles

Turkey Confit over Noodles~ House made noodles, sautéed mushrooms, thyme, cream sauce,
14⁵⁰

Pasta Alfredo~ Rotini pasta tossed with a garlic-parmesan cream sauce 14⁰⁰

▲ **Mediterranean Scallop Pasta**~ Broiled scallops, linguini, Italian seasonings, chili
flakes, sundried tomatoes, kalamata olives, artichoke hearts, garlic oil and parmesan cheese topped 26

Garden Risotto® possible ~ Creamy Arborio rice, sautéed mushrooms,
roasted winter squash, curried seasoning, butter, topped with coconut fried eggplant 16⁵⁰

Add: Yak Meatballs 8 Chicken 6 or Mushrooms 5 or Beef Tips 6 or Shrimp 8
to above entrees

Add soup or salad 4 or signature salad or chowder 5

Entrées

Wagyu New York Strip® ~ Montana Wagyu 12oz New York strip steak with a port
demi-glaze served with mashed potatoes and vegetable 41

Ribeye® ~ 14 oz Grilled 30-day aged Black Angus ribeye steak with high country
Chimichurri sauce, steak fries and vegetable 34⁵⁰

▲ **Smoked Bison Brisket**® ~ House spiced and mesquite smoked with a raspberry
barbeque glaze with garlic mashed potatoes and vegetable 28⁵⁰

Sous Vide Salmon® ~ Wild Copper River salmon, olive oil and orange poached, served
with basil pesto, red quinoa salad & vegetable 29⁵⁰

Fish of the Day~ Our chefs will tantalize your taste buds with our daily fish special
Market Price

▲ **Caramelized Shrimp**® ~ Over parmesan risotto with a spicy red pepper puree
topped with an arugula slaw 27

Add soup or salad 4 or a signature salad or chowder 5