

Starters

▲ **Smoked Trout Straws**- Apple smoked rainbow trout, herbs and cream cheese with lemon caper aioli 7.75

▲ **Momos**- Montana yak stuffed Himalayan dumpling with a tomato-ginger broth 8.75

Spicy Fries- Golden fried then tossed with a 5-chili spice blend; roasted garlic aioli 5.50

▲ **Mountain Shrimp**^{GF}- Himalayan spiced shrimp seasoned & pan seared, lettuce; mint chutney 9.50 🌿

Fried Artichoke Hearts- Breaded and golden fried with chipotle aioli & lemon 5.50

Fondue^{GF}_{possible} - Montana Swiss cheese fondue, sliced bread and apples 8.75

▲ **Wild Mushroom Ravioli**- Local mushrooms, ricotta cheese, bacon and sage oil 7.75

▲ **Cast Iron Tenderloin**^{GF}- Marinated medallions of beef tenderloin, served with a sizzling cast iron skillet for you to cook at your table 14.75

Soups

▲ **Famous New England Clam Chowder**- Creamy clam broth with potatoes, herbs, bacon and vegetables Cup 5.50 Bowl 8.50

Today's Soup of the day- Our chefs will come up with a combination of ingredients for you to enjoy Cup 4.50 Bowl 7.50

▲ **French Onion Soup**^{GF}_{possible} - Caramelized onions, beef broth, toasted bread and Montana Swiss cheese 8.00

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

▲ - Chef's Favorites

^{GF}- Denotes Gluten-Free option

Salads

▲ **Huckleberry Salad**^{GF} ~ Mixed greens, candied walnuts, mushrooms,

▲ blue cheese tossed with a huckleberry vinaigrette 8.50

Caesar Salad^{GF} possible ~ Romaine, Caesar dressing, parmesan cheese;

olive tapenade bruschetta 8.50

▲ **Montana Salad**^{GF} possible ~ Green apple, bacon, mixed greens & fried onions;

sage-honey vinaigrette 9.50

Individual Salad^{GF} ~ Plate of mixed greens, pickled carrots & cucumber 6.00

(herb vinaigrette, huckleberry dressing, ranch, honey-mustard vinaigrette, blue cheese)

Add: Chicken 6 or Mushrooms 5 or Beef Tips 7 or Sautéed Shrimp 8
to above Salads

Signature Breads

Garlic Bread- Baguette with parmesan, mozzarella & garlic butter; side of marinara 4.50

Focaccia- A wedge of focaccia served with a spicy balsamic and olive oil dip 3.50

Poppy Bagel Buns- Bagel style buns served with side of whipped butter 3.00

Cornbread Muffins^{GF} - Served with side of wildflower honey whipped butter 3.50

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 5.00
(cheese options– Cheddar, Swiss, Mozzarella or Bleu)

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

▲ **Umami Burger**– Parmesan, mushrooms, bacon, mixed greens and garlic-soy aioli 13.50

Captain's Burger– Chimichurri spice, caramelized onions, fried pickles, mixed greens and a Captain Morgan's bbq sauce 13.50

Vegetable Burger– Grains, vegetables, oats, mixed greens 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; Coleslaw 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 a Swiss steak-tomato sauce, French fries & vegetable 26.50

Ranch of the Month ~ Ask your server about our dish supplied by our local ranchers
Market Price

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

Pastas & Rice

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

Peruvian Scallop Pasta - Scallops, linguini, oregano, chipotle, sundried tomatoes, olives, artichoke hearts, garlic oil, white wine & avocado puree 26⁷⁵

Northern Garden Risotto ^{GF}possible - Creamy Arborio rice, lavender, pumpkin seeds, Amaltheia Dairy goat cheese, mushrooms with polenta fried eggplant 17⁵⁰

Add: 8 Chicken 6 or Mushrooms 5 or Beef Tips 7 or Shrimp 8
to above entrees

Add soup or salad 4 or signature salad or chowder 5

Entrées

Wagyu New York Strip ^{GF}possible - Montana Wagyu 12oz New York strip steak with a MT. Sudden Wisdom rye whiskey demi-glaze; mashed potatoes & vegetable 41²⁵

Ribeye ^{GF} - 14 oz Grilled 30-day aged Black Angus ribeye steak with high country chimichurri sauce, Argentinean steak fries and vegetable 34⁵⁰

▲ **Smoked Bison Brisket** ^{GF} - House spiced and mesquite smoked with a mountain berry barbeque glaze with garlic mashed potatoes and vegetable 28⁵⁰

Chilean Sea Bass ^{GF} - olive oil, Sazon spice, orange, served with avocado puree, red quinoa salad & vegetable 34⁵⁰

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

▲ **Caramelized Shrimp** ^{GF} - Over parmesan risotto with a spicy red pepper puree topped with a mixed green slaw 27²⁵

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