

# Starters

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## **Fried Rock Shrimp**

*Crispy fried Red Hook ale battered shrimp served with an orange ginger hoisin dipping sauce*



## **Lima Bean and Pecorino Crostini**

*Lima beans, pecorino, fresh herbs and olive oil puree served with crostini*

## **Ciambella**

*Hand pressed dough stuffed with ham, cheese and sautéed peppers served with a marinara sauce*

## **Super G**

*Chicken meatballs tossed in a buffalo style sauce, served with celery stalks and Bleu cheese dipping sauce*



## **Feta Walnut Dip**

*A roasted garlic, feta cheese and walnut dip, served with pita chips*



## **"Deconstructed" Fruit Bruschetta**

*Melon and strawberries mixed into a Blush Mint Chimichurri, sliced prosciutto served with crostini*

## **Cheese Fondue**

*House-made cheese fondue served with fresh vegetables and bread*

# Soups & Salads

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## **Roasted Bell Pepper Soup**

*Topped with fresh mozzarella and basil oil*

## **Soup of the Day**



## **House Salad**

*Mixed greens topped with tomatoes, cucumbers, red onions, house-made croutons, served with your choice of house-made dressing*



## **Poached Pear & Gorgonzola Salad**

*Mixed greens topped with poached pears, gorgonzola crumbles and candied pecans finished with a maple balsamic vinaigrette dressing*

## **Caesar Salad**

*Tender romaine crowns tossed in Caesar dressing and finished with marinated tomatoes, Asiago cheese and house-made croutons*



## **Healthier Choice Item**

*A 15% gratuity may be added to parties of 8 or more*

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## Classic

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### **Baked Mac & Cheese**

*Crab, Shrimp and Vermont white cheddar tossed with multi grain penne and baked to a gooey goodness*

### **Sweet & Spicy Curry**

*Garbanzo beans, scallions, fresh seasonal vegetables, garlic, ginger and house-made curry placed atop a bed of basmati rice and finished with mango chutney and Indian spiced fruit; served with your choice of grilled chicken or portobello mushroom*

### **Mountain Brisket**

*Slow-cooked hickory smoked brisket, fried onions, horseradish sauce and muenster cheese served on a grilled hoagie roll*

## Entrée Salad

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### **Greek Salad & Spinach Pie**

*Romaine hearts topped with feta cheese, tomatoes, black olives and pepperoncinis finished with baked phyllo dough stuffed with spinach and feta cheese; served with a house-made Greek dressing*

### **Grilled Chicken Caesar Salad**

*Tender romaine crowns tossed in Caesar dressing and finished with grilled chicken, marinated tomatoes, Asiago cheese and house-made croutons served with house bread*

### **Strawberry Citrus Salad**

*Fresh baby spinach topped with grilled chicken, fresh mozzarella cheese, mandarin oranges, red grapes, strawberries and a raspberry vinaigrette*

### **Tuna Cobb Salad**

*Fresh romaine topped with crisp bacon, black olives, bleu cheese crumbles, tomatoes, and chunks of white albacore tuna*

**\*Consuming raw or undercooked meats, seafoods or eggs may increase your risk of foodborne illness**  
**Due to our remote location a surcharge will be added to each guest check to offset local utilities.**

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# Sandwiches and Wraps

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*Served with your choice of Fries, Potato Chips, or Side Salad*



## **Pan Grilled Veggie Sandwich**

*Pan grilled zucchini, squash and red onions topped with arugula, Ricotta and balsamic vinaigrette, placed on Ciabatta bread*

## **Italian "Grinder"**

*Salami, ham, cappicola, provolone cheese, lettuce, tomato and onions served on Ciabatta bread*



## **Mediterranean Turkey Ciabatta**

*Roasted turkey breast, hummus, tabbouleh, tomato, provolone cheese and olive oil vinaigrette, served on a Ciabatta bread*



## **Veggie Wrap**

*Portobello mushrooms grilled and served at room temperature with mixed greens, vine ripened tomatoes, goat cheese spread and sun-dried tomato avocado aioli wrapped in a whole wheat wrap*

## **Chicken Club Sandwich**

*Grilled chicken breast, country ham, crisp bacon, lettuce, tomato and dijonnaise*

# Burgers

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*Served with choice of Fries, Chips or a Side Salad*

*All Burgers served on Wheat Montana bread*

## **Buffalo Bill**

*1/3lb ground buffalo topped with crisp bacon, onion ring and a spicy beer cheese sauce*

## **Angus Burger**

*1/3lb Cattle Company Angus burger topped with bleu cheese, bacon, lettuce, tomato and dijonnaise sauce*



## **Turkey Haven**

*Cumin seasoned turkey burger topped with pepper jack cheese, crisp bacon, fried jalapenos, lettuce, red onion and BBQ sauce*

## **Jamaican Black Bean Burger**

*House-made black bean burger topped with a thin slice of grilled pineapple, green chile, lettuce and provolone cheese*



## **Salmon Burger**

*House-made salmon burger topped with spinach, tomato, cucumber salad and served with a tarragon caper aioli on a Wheat Montana bun*



***This product comes from a fishery which has been certified by the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery ([www.msc.org](http://www.msc.org))***

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