

# Starter

---

## **Crab and Shrimp Cakes**

House made cakes served with crispy spinach and a roasted red pepper coulis

## **Elk Quesadilla**

Seasoned elk and pepper jack cheese between a flour tortilla served with salsa fresco, guacamole and sour cream

## **Coconut Shrimp**

Coconut breaded shrimp served with a spicy orange marmalade dipping sauce

## **"Deconstructed" Fruit Bruschetta**

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

## **Lima Bean and Pecorino Crostini**

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

## **Cheese Fondue**

House-made cheese fondue served with fresh vegetables and bread

# Soups

---

## **Roasted Bell Pepper Soup**

Topped with fresh mozzarella and basil oil

## **Soup of the Day**

# Starter Salads

---


## **House Salad**

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


## **Soft Greens**

 Warm wild mushroom salad, marinated artichoke and fresh shaved parmesan cheese finished with a Dijon mustard vinaigrette

## **Fennel & Baby Spinach Salad**

 Fennel and baby spinach topped with sun-dried cranberries, mandarin oranges and walnuts, finished with a house-made ginger yogurt dressing

## **Harvest Beet and Goat Cheese Napoleon**

 Sliced beets layered with goat cheese topped with baby arugula and drizzled with extra virgin olive oil and vintage balsamic 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*

*Due to our remote location a surcharge will be added to each guest check to offset local utilities.*

---

# Entrées

---

## **Grilled New York Strip Oscar**

10oz New York Strip topped with pacific crab meat and asparagus, finished with a béarnaise sauce, served with Yukon Gold potato horseradish puree

## **Top Sirloin**

8oz Cattle Company Angus sirloin seasoned with a house-rub topped with sautéed onions and bleu cheese crumbles, served with bacon scented fingerling potatoes and fresh seasonal vegetables

## **Braised Pork Shank**

Slow-roasted pork shank, served with stewed onions and tomatoes served with house-made corn bread

## **Montana Meatloaf**

House-made buffalo meatloaf served with roasted garlic mashed potatoes topped with a port wine demi and served with seasonal fresh vegetables

## **Baked Chicken Wellington**

Wild mushroom duxelles wrapped in a flaky pastry served with fresh vegetables of the day and finished with a Marsala demi.



## **Seared Pacific Salmon**



Seared salmon placed atop a bed of couscous salad and finished with creamed leeks and a tomato broth with steamed clams

## **Pesto Encrusted Rocky Mountain Trout**

Pesto encrusted pan seared trout topped with a sweet corn nage, served with bacon roasted fingerling potatoes and fresh seasonal vegetables



## **Vegan Polenta Stack**

Chickpea and spinach polenta cake topped with balsamic marinated tomatoes and roasted pumpkin seeds

## **Wild Mushroom Penne**

Penne pasta tossed with wild mushrooms, baby spinach and a whole grain mustard cream sauce; served with your choice of chicken or portobello mushrooms

## **Four Cheese Garden Lasagna**

Whole wheat lasagna noodles layered with zucchini, summer squash, carrots, onions, mushrooms, red and green peppers, ricotta and mozzarella cheese and a house-made tomato basil sauce

## **Montana Stroganoff**

Tender chunks of steak slow cooked in a rich red wine mushroom and pearl onion demi and served over Montana made egg noodles with a dollop of sour cream

## **Classic Chicken Caesar**

Grilled chicken tossed with Caesar dressing, fresh parmesan and house-made croutons

## **Chef's Creation of the Day**

Please ask about today's selection

## **Catch of the Day**

Please ask about today's selection



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))

\*Consuming raw or undercooked meats, seafoods or eggs may increase your risk of foodborne illness

---