

Starters

Baba Ghanoush

VEGAN

House-made roasted eggplant dip with pita chips, serves two

"Deconstructed" Fruit Bruschetta

VEGETARIAN

Grapes and strawberries mixed into a Blush Mint Chimichurri served with goat cheese and a toasted cinnamon tortillia

Buffalo Quesadilla

Seasoned buffalo, pepper jack cheese, fresh peppers and tomatoes placed between a flour tortilla served with house-made salsa, sour cream and guacamole

Veggie Trio

VEGETARIAN

Pan seared chili-tempeh placed atop an Israeli couscous salad finished with a wakimi salad and a honey beet oil

Soups & Small Salads

Sweet Corn and Potato Chowder

VEGETARIAN

House-made soup
Served with bread

Chef's Creation Soup of the Day

House-made soup
Served with bread

House Salad

VEGAN

Tender greens, topped with cucumbers, tomatoes and house-made croutons
Choice of house-made dressings

Toasted Barley Salad

VEGAN

Wild greens topped with black olives, tomatoes and sun-dried tomato basil vinaigrette, finished with asparagus spears

Caesar Salad

VEGETARIAN

Tossed hearts of romaine garnished with freshly shaved Parmesan cheese and house-made croutons



Healthier Choice Item

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

Entrée Salads

Bistro Steak Salad



6oz Flatiron Steak placed atop a bed of Israeli couscous and romaine lettuce, finished with carrots, onions, raisins and tomatoes served with a ginger yogurt

Chicken Waldorf Salad

House-made chicken salad with raisins, walnuts and apples, placed on a bed of wild greens and finished with fresh fruit and berries served with a wild berry yogurt sauce

Chicken Caesar Salad

Hearts of romaine tossed with Caesar dressing finished with grilled chicken, house-made croutons and freshly shaved Parmesan cheese

  **Grilled Salmon Salad**
Grilled Pacific Salmon glazed with a mango barbeque sauce placed on a bed of romaine lettuce finished with a corn and black bean salsa served with a house-made chipotle buttermilk dressing

Lunch Entrées

Jumbo Prawns with Gemelli Penne

Four jumbo prawns tossed with organic baby spinach, Shitake mushrooms, cherry tomatoes and sherry cream sauce, finished with fresh parmesan cheese and bread sticks

Grilled Cattle Company Flat Iron Steak

8oz Flat Iron steak topped with bleu cheese garlic butter served with bistro fries and a crispy baguette

Pasta and Pesto

Gemelli pasta tossed with spinach, tomatoes, peppers and a pesto cream sauce served with house bread; your choice of grilled chicken or portobello mushroom

Elk Bratwurst

An elk bratwurst braised in beer, flash-grilled and topped with whole grain mustard, onions and peppers served with your choice of fries, chips or side salad



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)

Sandwiches and Burgers

All Sandwiches and Burgers are served with a choice of Fries, Chips, or Side Salad

Green Tomato Sandwich

VEGETARIAN

Southern fried green tomatoes, goat cheese, organic spinach and red peppers placed between toasted rye bread, served with a cracked black pepper aioli

Roasted Turkey and Brie Wrap

Fresh honey roasted turkey breast, melted brie cheese and an apricot raspberry pepper jam finished with baby arugula wrapped in a whole wheat flour tortilla

1/3 lb Cheese Burger

Cattle Company Angus Burger topped with cheddar cheese served with lettuce and tomato on a Wheat Montana bun

1/3 lb Montana Buffalo Burger

Topped with cheddar cheese and hickory smoked bacon served with lettuce and tomato on a Wheat Montana bun

Chicken Parmesan Sandwich

Lightly breaded chicken breast topped with prosciutto, wild greens drizzled with a lemon olive oil, house-made marinara and mozzarella cheese, served on a Kaiser roll

Garden Harvest Pita

VEGETARIAN

Fresh avocado, tomatoes, cucumbers, sprouts, tender greens and Monterey jack cheese finished with a creamy Italian dressing in a whole wheat pita

Classic Reuben

Thinly sliced corn beef, gruyere cheese, braise Sauerkraut, Thousand Island dressing on a grilled marble rye

Extra Sides

Fries

Chips

 Side Salad

 Cup of Fruit

Sour Cream

Gauacamole

House-made salsa

 Israeli Couscous

 Wakimi Salad

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