

Starters

Crispy-Tempura Prawns

House dipped tempura prawns served on a bed of bok choy slaw, served with a sambol aioli and garnished with wasabi tapiko

"Deconstructed" Fruit Bruschetta

VEGETARIAN

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

Baba Ghanoush

VEGAN

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

Antipasto Salad

Genoa salami, pepperoni, provolone cheese, green & black olives, roasted red peppers, marinated artichokes, cherry tomatoes, pesto spread and Italian bread. Serves four

South Carolina Quail

Roasted quail stuffed with a savory cornbread and finished with a bourbon blackberry glaze

Soups

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

Starter Salads

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

Fresh Melon Plate

Fresh seasonal melons and berries served with raspberry sorbet

 Healthier Choice Item

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

Entrées

10oz New York Strip

Grilled Cattle Company Angus New York Strip topped with caramelized shallots and a gorgonzola sage cream served with herb roasted fingerling potatoes and seasonal vegetables


8oz Sirloin

House-rubbed Cattle Company Angus sirloin topped with sautéed mushrooms and gorgonzola cheese, served with a baked potato and fresh vegetables

Prosciutto Wrapped Pork Tenderloin

Grilled prosciutto wrapped pork tenderloin served with a roasted root vegetable hash, frisee and a Granny Smith apple gastrique

Summer Citrus Chicken

 An orange lime marinated grilled chicken breast placed atop a bed of black beans and rice finished with fresh mangos, pineapples, and bananas with a warm guava jelly

Lemon Thyme Chicken Breast

 Marinated grilled chicken breast served with fingerling potatoes, seasonal vegetables and finished with a lemon thyme vinaigrette

Five Spiced Peking Duck Breast

Pan seared duck breast served with nori rice, steamed baby bok choy finished with a cilantro ponzu sauce

Wild Mushroom and Onion Tart

House-made tart filled with sautéed mushrooms, onions and bleu cheese served with baby arugula, cherry tomatoes, roasted walnuts and finished with a lemon vinaigrette

Vegetable Shepherd's Pie

A selection of fresh summer vegetables and a house-cream sauce topped with a potato puree and a blend of grated cheeses

Chef's Nightly Special

Ask your server about tonight's special

*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.

Seafood and Pasta

Big Sky Spaghetti

House-made buffalo meatballs tossed with a tomato basil sauce and spaghetti, finished with fresh parmesan cheese and bread stick

Baked Tetrizzini

House-baked wild mushrooms, onions, peas and linguine tossed in a house-made cream sauce finished with parmesan panko crust, served with bread sticks: choice of chicken or portobello mushrooms

Pan Seared Atlantic Scallops



Pan seared cold water scallops placed atop a tarragon shrimp risotto finished with crispy spinach and a champagne vanilla beurre blanc

Wild Alaskan Sockeye Salmon



Pan seared salmon served with beluga lentils and seasonal vegetables finished with arugula oil and red wine beurre blanc

Rocky Mountain Trout



Pecan dusted trout topped with a grilled nectarine compote, served with a roasted barley pilaf and seasonal vegetables

Chef's Catch of the Day

Ask your server about today's Catch

Entrée Salads

Chicken Caesar Salad

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

Grilled Sockeye Salmon Salad



Crispy romaine lettuce topped with a roasted corn, onion and pepper medley finished with grilled salmon and garlic herb yogurt dressing



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)