

First Gear

Garlic Knots

House-made nibbles of pizza dough soaked in garlic and butter served with house-made marinara sauce

Pigs in a Blanket

All beef hot dogs wrapped in puff pastry served with yellow mustard

Buffalo Chicken Nuggets

Hand dipped crispy chicken tossed in a spicy hot wing sauce served with bleu cheese dressing and celery sticks

Corn and Zucchini Quesadillas

Monterey jack and white cheddar cheese placed between a flour tortilla topped with tomato salsa, red onions and jalapeno peppers, served with sour cream

Parmesan Encrusted French Fries

French fries finished with fresh parmesan cheese served with a zesty ketchup

Second Gear

Chef's Soup of the Day

Spinach Salad

Baby spinach topped with mushrooms and crumbled bacon, finished with a warm bacon ranch dressing

House Salad

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

Caesar Salad

Fresh romaine lettuce tossed with croutons, parmesan cheese and Caesar dressing

Entrée Salads

Chicken Caesar Salad

Crisp romaine lettuce tossed with grilled chicken, croutons, parmesan cheese and Caesar dressing served with house bread

Grilled Vegetable Salad

Lightly grilled red and yellow bell peppers, zucchini, yellow squash, eggplant and broccoli served atop a bed of mixed greens with your choice of house-made dressing and house bread



Atlantic Salmon Salad

Tender romaine lettuce topped with grilled salmon, pickled green beans, tomatoes, black olives, hard boiled egg slices and new potatoes finished with a lemon Dijon vinaigrette and house bread



Healthier Choice

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

Third Gear

All items below served with choice of : Fries, Chips or Side Salad

The George Grinnell

Grilled chicken breast topped with Canadian bacon, muenster cheese served with lettuce and tomato

The Chief Joseph

Tender pork, watermelon, avocado, cucumber and sweet slaw served in a soft corn tortilla

The Swiftcurrent Special

Turkey breast, baby spinach and sun-dried cranberry cream cheese wrapped in a flour tortilla

The Garden Wall

Grilled portobello mushroom, roasted eggplant and red peppers topped with provolone and baby spinach served on a crispy baguette

Gunsight

Pulled pork smothered in BBQ sauce and topped with pepper jack cheese served on a Wheat Montana bun

The Granite Park

House-made seasoned black bean burger topped with tomatoes, salsa verde and sour cream, served on a Wheat Montana bun

The Hungry Horse

Eggplant, tomato, onion, red peppers, cappers and mozzarella served on Ciabatta bread

The St. Mary

Dill scented chicken salad, mixed greens and tomatoes wrapped in a whole wheat tortilla

The Jammer

Jamaican jerk turkey burger topped with soft lettuce, mango salsa and a tangy aioli served on a Wheat Montana bun

The Bob Marshall

1/3 lb Cattle Company Angus burger seasoned with cajun spices and topped with bleu cheese served on a toasted Kaiser roll

The Siyeh Bend

1/3 lb Cattle Company Angus burger topped with sautéed mushrooms and Swiss cheese served on a Wheat Montana bun

The Flathead

1/3 lb grilled buffalo burger topped with roasted onions, wild mushrooms and cheddar cheese served 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)

Pastas

Tortellini Primavera

Mushrooms, onions, spinach and tomatoes tossed with tortellini, parmesan cheese and Alfredo sauce served with bread stick; your choice of chicken or portobello mushroom

Shrimp Scampi

Shrimp sautéed in a garlic butter sauce, served with a side spaghetti and bread stick

Pizza

Toppings

Pepperoni, Sausage, Grilled Chicken, Meatballs, Ham, Bacon, Black Beans, Pineapple, Mushrooms, Onions, Tomatoes, Jalapenos, Peppers, Artichoke Hearts, Roasted Garlic, Black Olives

Cheese

One Topping

Two Toppings

Three Toppings

Extra Cheese

Extra Toppings

Dessert

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