

Appetizers & Salads

Filet and elk sliders with melted bleu cheese, sautéed mushrooms & onions, served with herb garlic aioli ~ \$9.50

Flatbread of the Day ~ Missoula's Le Petite Outré flatbread griddled & topped with the chef's choice topping ~ \$9.75

Duck confit, diced figs & gorgonzola empanadas ~ \$8

Fundido of Mexican cheeses & peppers topped with ground chorizo, served with tortilla chips ~ \$8.50

Bacon wrapped baked brie cheese topped with bourbon spiked roasted apples, served with crostinis ~ \$9.25

House made vodka & citrus cured wild salmon sliced thin, served with cucumbers, red onion, capers & fresh horseradish with edamame cream cheese & crackers ~ \$13

Spinach tossed in apple cider buttermilk dressing with candied pumpkin seeds, bourbon spiked apples, fresh croutons, bacon & blue cheese crumbles topped with a poached egg ~ (Full) \$9 ~ (½ Salad) \$6

Soup cup ~ \$5 Soup bowl ~ \$6 House salad ~ \$4

Sandwiches & More

Served with chips or mashed potatoes

Chipolte braised shredded pork cheeks on a toasted fresh baked hoagie topped with caramelized onions & peppers, slathered in cheese sauce, served with a side of salsa roja ~ \$8.75

Greek Bifteki, grilled spiced house ground beef with feta cheese, tomato, tzatziki, red onion & lettuce wrapped in fresh baked naan ~ \$9

Roasted veggies topped with harvarti cheese, fresh spinach & balsamic reduction on focaccia bread, served with pesto aioli ~ \$7.75

Pimento chicken salad with peppadew peppers, Montana farmhouse cheddar, grilled green tomatoes, lettuce & thick cut bacon on a toasted roll ~ \$7.75

Sliced seared beef petite tender with melted monterey jack cheese, topped with red onion, capers & horseradish on artisan bread ~ \$9.50

Grown up grilled cheese with brie, monterey jack & harvarti cheeses, sliced tomatoes & crispy bacon, served with herb aioli ~ \$8.75

Cuban sandwich with slow roasted pork loin, black forest ham, swiss cheese and pickles with a side of chipotle aioli ~ \$9.50

Entrees

All entrees served with your choice of soup or house salad

*House dressings: roasted red pepper gorgonzola, balsamic vinaigrette
& apple cider buttermilk dressing*

Andouille crusted pork loin over black eye pea hush puppy pan fritters, green tomatoes & sautéed greens, finished with creole sauce ~ \$18.50

Mushroom Mac & Cheese, caramelized leeks folded into fresh locally made penne with melted brie and monterey jack cheeses, topped with thick sliced bacon & white truffle oil ~ \$17.00

Pan seared salmon over house filled goat cheese ricotta ravioli with spinach, roasted beets, toasted walnuts, finished with a lemon rosemary white wine cream sauce~\$20.00

****Shrimp & Grits with tomato tasso gravy over jalapeño Montana white cheddar grits~ \$19.00**

Mexican plate with a shredded pork tostada, roasted chicken baked chimichanga with peppers & onions, covered in cheese sauce & salsa roja, with a side of black beans~ \$16.75

****Coffee rubbed 8oz choice sirloin steak over roasted garlic mashed with drizzled herb demi ~ \$21.00**

****Vegetarian pho bowl with rice noodles, mushrooms, tofu, edamame, carrots, cilantro & lime wedges ~ \$16.50**

**** Gluten free items ****

For your convenience, a 20% gratuity is added for tables of 6 people or more

Chef Melissa and the Belton would like to thank Lower Valley Processing, Montana Growers Association, Mountain View Gardens, Great Northern Pasta Company, Perfect Cuts and all the other local purveyors for striving to make superior local products that we love using in our dishes.