

Entrées

*All entrées served with fresh local seasonal vegetables
& your choice of soup or house salad*

*House dressings: Creamy roasted red pepper gorgonzola, charred lemon tomato
vinaigrette, serrano honey vinaigrette & miso grapefruit vinaigrette*

Bread Plate

Assorted specialty rolls with duck fat herb infused butter &
whipped blood orange goat cheese ricotta
\$5

Coriander Grilled Wild Salmon *GF/DF*

Citrus carrot broth over coriander and harissa pepper spiced beluga lentils topped
with beet, radish & carrot salad
\$27

Pork Porterhouse

Sweet tea brined Montana natural chop with citrus grapefruit jalapeño glaze, mashed
potatoes, sautéed greens with a biscuit stuffed with cottage bacon & rhubarb jam
\$24

Montana Rancher Delmonico *GF*

Dry rubbed beef topped with duck fat herb infused butter and a kale bacon &
caramelized onion twice baked potato
\$37 *GF*

Duck Breast *GF/DF*

Seared rare with plum sauce over a Korean pancake topped with beet carrot radish
salad & fresh stone fruit kimchi
\$26

Bourbon Filet *GF*

Bacon wrapped bourbon and brown sugar cured Montana natural beef filet atop
roasted shallot whipped potatoes with herb demi glaze
~ *The chef recommends this entrée not be prepared over medium temperature* ~
\$35

Asian Rice Bowl *GF/DF*

Wasabi pea seared tofu rice bowl with Kung pao roasted vegetables, kimchi,
edamame, spicy slaw, herbs, lime, crispy cashew crunch & a poached egg
\$21

Add Grilled Salmon or Korean beef \$6

Montana Meatloaf

Bison meatloaf wrapped in hickory-smoked bacon, served with port wine
mushroom demi, roasted shallot mashed potatoes and savory creamed corn
\$24

*GF Item can be prepared Gluten Free or DF Item can be prepared Dairy Free,
please ask your server*

*Chef Melissa and the Belton would like to thank Two Bear Farm, Genesis oils &
vinegars, Montana Growers Co-op, Montana Wagyu Beef, Kalispell Emu Co,
Amethalia farms goat cheese, Mountain View Gardens, Rancho picante buffalo,
Fergies Garden and all the other local purveyors for striving to make superior local
products that we love using in our dishes.*

To insure proper timely service, we request no more than 3 checks per table.