

# Entrées

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

*House dressings: Creamy roasted red pepper gorgonzola, raspberry white balsamic vinaigrette, buttermilk and herb & lemon parmesan.*

## **Montana Bison Meatloaf**

Wrapped with hickory-smoked bacon, whipped potatoes &  
cabernet demi-glace  
\$24

## **Grilled Wild Alaskan Salmon** *GF/DF*

Chili lime rice, black beans, plantains, fresh tropical salsa,  
citrus mojo & coconut broth  
\$27

## **Montana Rancher Manhattan strip steak** *GF*

Whipped potato & cabernet demi-glace  
\$35

## **Mac and Cheese**

Porcini and ricotta stuffed pasta, mushrooms, peppers, sautéed greens  
topped with bacon  
\$21

## **Grilled Pork Chop**

Montana natural chop, white cheddar corn cake, Flathead cherry chocolate balsamic  
reduction  
\$26

## **South American Rice & Grain Bowl** *GF/DF*

Seared tofu, black beans, grilled vegetables, sautéed greens, citrus mojo  
salsa & crema  
\$19  
Add chorizo verde \$5

## **Shrimp Fettucine**

Artichoke hearts, roasted tomatoes, light lemon goat cheese cream sauce  
\$25

Add a shrimp skewer to any menu item for \$6
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*Chef Melissa and the Belton would like to thank Two Bear Farm, Genesis oils & vinegars, Montana Growers Co-op, Montana Wagyu Beef, Earthstar Microgreens, Amethalia farms, 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.**