

Bowls and Sharing

Short Ribs

Green tea marinated short ribs with jicama grapefruit slaw tossed in a chili shanghi sauce
\$14

Mussels

Lager steamed mussels with chorizo, cilantro & tomatoes, served with toasted baguette
\$12

Mediterranean Sampler for Two

House made hummus, eggplant & mint yogurt dip with a tzatziki & a spinach feta pasty served with grilled pita
\$12

Montana Sliders

Filet and Elk sliders with balsamic onions, mushrooms and blue cheese served with an herb aioli
\$11

Baked Cheese

Point Reyes blue cheese & Brie cheese with roasted pear-apple relish, toasted almond butter, served with bacon flatbread
\$13

Elk Meatballs

Elk meatballs with a vodka marinara sauce over a bed of fettuccini
\$12

Macaroni and Cheese

Black truffle & ricotta stuffed sachettini pasta, a creamy spinach cheese sauce topped with bacon
\$14
*As an Entrée ~ \$19

Asian Noodle

Udon noodle bowl of mushrooms, carrots, red peppers and tofu in a miso cilantro broth
\$9
*As an Entrée ~ \$14

*As an Entrée ~ includes fresh local seasonal vegetables
&
your choice of soup or house salad

ENTREES

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

Flathead Valley Chop

Ale marinated pork chop with jalapeno orange glaze, served with black eye pea salsa,
finished with grilled lime cilantro honey sweet potato
\$27

Montana Meatloaf

Buffalo meatloaf wrapped in hickory-smoked bacon, served with oven roasted tomato gravy,
roasted garlic whipped potatoes and savory creamed corn
\$20

Bourbon Filet

Bacon wrapped bourbon and brown sugar cured filet atop garlic whipped potatoes with
herb demi glaze
(The chef recommends this entrée not be prepared over medium temperature)
\$31

Duck Napoleon

Seared duck breast with a duck confit layered between crispy wontons, with jicama slaw,
grilled bok choy, finished with a ponzu drizzle
\$26

Delmonico

All natural Piedmontese Delmonico, served with a bacon-wrapped jalapeno, over blue cheese
shallot mashed potatoes, finished with apple bacon demi glaze
\$34

Veal Scaloppini

Sautéed veal served over a roasted tomato balsamic onion tart, with lemon thyme arugula,
finished with a verjus demi
\$26

Wild Alaskan Salmon

Chili rubbed salmon served over sweet corn pan fritters with tomatillo poblano sauce and
jalapeno slaw
\$25

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