

Innovative World Cuisine with a Montana Touch

Appetizers

“FAMOUS” ONION RING PLATTER	\$10.25
CHICKEN SRIRACHA BITES w/ GARLIC HERB BUTTER	\$10.25
ELK SAUSAGE & PRETZEL BITES w/ HUCKLEBERRY MUSTARD SAUCE	\$12.25
HOMEMADE QUESO AND TORTILLA CHIPS	\$9.50
SAUTÉED MUSHROOMS	\$7.25
BACON WRAPPED SCALLOPS w/ MAPLE BOURBON SAUCE	\$13.95
CALAMARI w/ WASABI AIOLI	\$12.25
SHRIMP COCKTAIL	\$12.95
BROILED PORTOBELLO MUSHROOM w/ ROASTED RED PEPPER, SPINACH AND PROVOLONE STUFFING	\$11.25
KASSERI	\$12.95

Local Favorites SERVED WITH HOUSE SALAD

SIRLOIN STEAK FINGERS	\$16.45
SERVED WITH GRAVY AND FRENCH FRIES	
CHICKEN STRIP DINNER	\$13.65
HOUSE BATTERED AND SERVED WITH FRENCH FRIES	
BATTERED FISH & CHIPS	\$16.95
SERVED WITH FRENCH FRIES AND TARTAR SAUCE	
SONOMA CHICKEN	\$16.95
GRILLED CHICKEN BREAST, TOMATO, SPINACH, PROVOLONE AND BALSAMIC GLAZE	
ROCKY MOUNTAIN TROUT	\$18.95
CHOICE OF POTATO AND SALAD	
GRAND STEAK DINNER	\$24.95
SERVED WITH MASHED POTATO AND SALAD	
STEAK SANDWICH	\$17.25
SERVED WITH FRIES AND COLESLAW	

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

Pasta SERVED WITH HOUSE SALAD AND FRESH BREAD

ADD SHRIMP, CHICKEN, EL DIABLO (SPICY) OR VEGETABLE FOR AN ADDITIONAL CHARGE

CITRUS PESTO PASTA \$18.95

FRESH CITRUS, HOMEMADE PESTO AND GARNISHED WITH PARMESAN

FETTUCCHINI ALFREDO \$19.95

PARMESAN CHEESE CREAM SAUCE

Burgers SERVED WITH LETTUCE, TOMATO, ONION, COLESLAW & CHIPS

HAMBURGER DELUXE 1/3LB \$8.75 1/2LB \$10.00

CHEESEBURGER DELUXE 1/3LB \$9.75 1/2LB \$11.00

GRAND BURGER 1/3LB \$11.75 1/2LB \$13.00

COWBOY HALL OF FAME BURGER 1/3LB \$11.75 1/2LB \$13.00

MONTANA BUFFALO BURGER 1/2LB ONLY \$13.95

Steaks SERVED WITH HOUSE SALAD, CHOICE OF POTATO AND FRESH BREAD

MT COWBOY COFFEE RUB NEW YORK STEAK \$34.95

W/ CARAMELIZED ONIONS AND AU JUS

NEW YORK STEAK \$34.95

GRILLED WITH HERB BUTTER

TENDERLOIN GORGONZOLA \$37.95

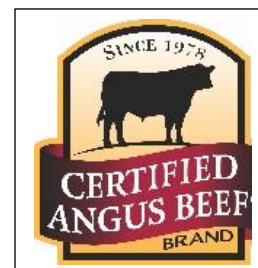
GORGONZOLA CRUSTED TENDERLOIN

FILET MIGNON CENTER CUT \$37.95

GRILLED ANGUS FILET W/ BÉARNAISE SAUCE

BUFFALO TENDERLOIN \$40.95

GRILLED BUFFALO FILET W/ HUCKLEBERRY SAUCE



ADD SAUTÉED SHRIMP OR MUSHROOMS TO ANY STEAK

HERB ROASTED RACK OF LAMB \$36.95

BROILED TOMATO, BABY RED POTATOES & VEGETABLE OF THE DAY

ROAST BUTTER KNIFE FILET FOR TWO \$70.95

CENTER CUT BEEF TENDERLOIN SERVED WITH BROILED TOMATO, BABY RED POTATOES AND VEGETABLE OF THE DAY

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Pork and Fowl

SERVED WITH HOUSE SALAD AND FRESH BREAD

ORGANIC CHICKEN BREAST \$25.95

SAUTÉED WITH MORELS, ROASTED GARLIC AND WHITE WINE

SERVED WITH RICE AND VEGETABLE OF THE DAY

BRAISED PORK OSSO BUCCO \$30.95

RHUBARB PIQUANT SAUCE SERVED WITH MASHED POTATO

ROASTED DUCK BREAST \$29.95

APRICOT GARLIC HONEY SAUCE SERVED WITH RICE AND VEGETABLE OF THE DAY

Seafood

FRESH SALMON VANCOUVER \$31.95

BAKED WITH A CRAB PARMESAN HERB CRUST AND LEMON BUTTER SAUCE

SERVED WITH RICE AND VEGETABLE OF THE DAY

CHAMPAGNE BATTERED FRIED SHRIMP \$29.95

SERVED WITH APRICOT THAI PEPPER SAUCE, RICE AND VEGETABLE OF THE DAY

SHRIMP SCAMPI ON ANGEL HAIR PASTA \$29.95

WILD GULF SHRIMP IN GARLIC BUTTER SAUCE

Soup

BAKED ONION TRIO \$6.50

SOUP OF THE DAY BOWL/CUP \$4.20/\$3.00

Salads

GRILLED CAESAR SALAD

CHICKEN \$12.95 **STEAK** \$15.95 **SHRIMP** \$16.95 **SALMON** \$25.95

GRAND GARDEN SALAD \$8.95

ADD CHICKEN, STEAK, SHRIMP OR BEEF FOR AN ADDITIONAL CHARGE

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