

Innovative World Cuisine with a Montana Touch

Appetizers

** *Gluten Free*

LOCALLY GROWN HEIRLOOM TOMATO W/FRESH MOZZARELLA AND PESTO
\$12.00

SHRIMP TACO W/PICO DE GALLO & SLAW \$10.25

"FAMOUS" ONION RING PLATTER \$10.50

SPICY ELK SAUSAGE & PRETZEL BITES SAUSAGES MADE LOCALLY BY PIONEER MEATS
W/ HONEY MUSTARD SAUCE \$12.85

HOMEMADE QUESO AND TORTILLA CHIPS \$9.75

DEEP FRIED DILL PICKLES \$9.75

TRADITIONAL HOT WINGS \$10.50

** **BACON WRAPPED SCALLOPS** W/ MAPLE BOURBON SAUCE \$14.60

CALAMARI W/ LEMON BASIL AIOLI \$12.85

** **BROILED PORTOBELLO MUSHROOM** W/ ROASTED RED PEPPER, SPINACH AND
PARMESAN STUFFING \$11.85

KASSERI CHEESE FLAMBEE \$13.60

Steaks

SERVED WITH HOUSE SALAD, POTATO AND FRESH BREAD

** **NEW YORK STEAK** \$36.35

GRILLED AND SEASONED WITH CHEF'S BLEND

** **COWBOY COFFEE RUB NEW YORK** \$36.65

W/ CARAMELIZED ONIONS

** **MOODY BLUE BEEF TENDERLOIN** \$39.50

W/ SMOKED BLUE CHEESE

** **FILET MIGNON** \$39.50

W/ BÉARNAISE SAUCE

** **GRAND STEAK DINNER** DELMONICO CUT \$25.60

SIRLOIN STEAK FINGERS SERVED WITH HOUSE SAUCE AND FRENCH FRIES \$14.55

STEAK SANDWICH SERVED WITH FRIES AND COLESLAW \$18.10

ADD SAUTÉED SHRIMP OR MUSHROOMS TO ANY STEAK

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 GLUTEN FREE PASTA AVAILABLE

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

SHRIMP SCAMPI ON FRESH PASTA \$30.70

WILD GULF SHRIMP IN WHITE WINE GARLIC BUTTER SAUCE

ROMAN PASTA ALL'ARRABBIATA \$19.45

HOMEMADE RED SAUCE WITH ROASTED RED PEPPER AND GARNISHED WITH PARMESAN

PASTA ALFREDO \$19.95

HOMEMADE PARMESAN CHEESE CREAM SAUCE

FRESH PASTA \$12.99

HERB AND ROASTED GARLIC SAUCE

Pork and Fowl

SERVED WITH HOUSE SALAD AND FRESH BREAD

HERB ROASTED RACK OF LAMB \$38.40

BROILED TOMATO, BABY RED POTATOES & VEGETABLE OF THE DAY

ORGANIC CHICKEN BALSAMIC VINEGAR MOREL SAUCE \$28.60

W/BALSAMIC GLAZE SERVED WITH RICE AND VEGETABLE OF THE DAY

FRENCHED PORK LOIN CHOP \$28.75

FRESH BITES OF APPLE IN A REDUCTION SAUCE SERVED WITH MASHED POTATO

** **GRILLED SONOMA CHICKEN** \$17.40

CARAMELIZED ONION, TOMATO, SPINACH, PROVOLONE AND BALSAMIC GLAZE

CHICKEN STRIP DINNER \$13.99

HOUSE BATTERED AND SERVED WITH FRENCH FRIES

Seafood

SERVED WITH HOUSE SALAD AND FRESH BREAD

** **FRESH SALMON VANCOUVER** \$33.25

BAKED WITH A CRAB PARMESAN HERB CRUST AND LEMON BUTTER SAUCE

CHAMPAGNE BATTERED FRIED SHRIMP \$30.70

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

** **ROCKY MOUNTAIN TROUT** \$19.45

GRILLED AND SERVED WITH BAKED POTATO

BATTERED FISH & CHIPS \$17.40

SERVED WITH FRENCH FRIES AND TARTAR SAUCE

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Burgers

SERVED WITH LETTUCE, TOMATO, ONION, COLESLAW & CHIPS

HAMBURGER DELUXE 1/3LB \$9.50 1/2LB \$10.75

CHEESEBURGER DELUXE 1/3LB \$10.55 1/2LB \$11.80

YOUR CHOICE OF CHEESE

GRAND BURGER 1/3LB \$12.05 1/2LB \$13.35

BACON, MUSHROOMS, CARAMELIZED ONIONS AND SWISS

COWBOY HALL OF FAME BURGER 1/3LB \$12.05 1/2LB \$13.35

COFFEE RUB, CARAMELIZED ONION, PROVOLONE AND HOUSE SAUCE

MONTANA BUFFALO BURGER 1/2LB \$14.60

GARDEN BURGER \$11.80

Soup

BAKED ONION TRIO \$6.65

PARMESAN, SWISS, PROVOLONE, CARAMELIZED ONION IN BEEF BROTH

SOUP OF THE DAY BOWL/CUP \$4.60/\$3.35

Salads

GRAND GARDEN SALAD \$9.20

ADD CHICKEN, STEAK, SHRIMP FOR AN ADDITIONAL CHARGE

CAESAR SALAD

CHICKEN \$13.25 **STEAK** \$16.65 **SHRIMP** \$18.40 **SALMON** \$26.60

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