

Innovative World Cuisine with a Montana Touch

Appetizers

KASSERI GREEK BATTERED AND FRIED CHEESE W/ KALAMATA OLIVE, TOMATO, FRESH SQUEEZED LEMON JUICE & OUZO, FLAMBEED TABLE SIDE \$13.75

CRISPY APPLE DIJON BRUSSEL SPROUTS W/ PARMESAN CHEESE, BACON CRUMBLES & FRESH APPLE SLICES \$10.75

POTATO SKINS SERVED WITH BACON, CHEDDAR CHEESE, SOUR CREAM & GREEN ONIONS \$13.95

“THE GRAND” ONION RING PLATTER BATTERED FRESH DAILY AND FRIED TO ORDER & PILED AS HIGH AS THE CRAZIES \$10.75

SPICY ELK SAUSAGE & PRETZEL BITES ELK SAUSAGE MADE LOCALLY BY PIONEER MEATS W/ HUCKLEBERRY HONEY MUSTARD SAUCE \$12.95

TEMPURA FRIED ARTICHOKE HEARTS W/ RED CURRY AIOLI \$11.25

BACON WRAPPED SCALLOPS W/ MAPLE BOURBON SAUCE \$14.95

PAPA’S CARNITAS’ NACHO’S FRESH PICO \$12.95

Signature Dishes

SERVED WITH HOUSE SALAD AND FRESH BREAD

GRILLED HERB RACK OF LAMB \$42.40

BALSAMIC RASPBERRY MINT, BROILED TOMATO, POTATO & VEGETABLE OF THE DAY

SIRLOIN STEAK FINGERS SERVED WITH HOUSE SAUCE AND FRENCH FRIES \$14.65

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 \$30.90

WILD GULF SHRIMP IN WHITE WINE GARLIC BUTTER SAUCE ON A BED OF FRESH FETTUCCINE

PASTA AL GRAND \$27.95

ANISE BUTTER SAUCE, WILD GULF SHRIMP, LOCAL ELK SAUSAGE W/ BOW TIE PASTA

PASTA ALFREDO \$19.95

HOMEMADE PARMESAN CHEESE CREAM SAUCE

FRESH PASTA \$13.95

HERB AND ROASTED GARLIC SAUCE

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.

Salads

GRAND GARDEN SALAD \$9.20

ADD CHICKEN, STEAK, OR SHRIMP FOR AN ADDITIONAL CHARGE

CAESAR SALAD

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

DINNER SALADS AVAILABLE

CAESAR GARDEN SPINACH

VEGETARIAN PLATE \$18.20

CHEFS CHOICE, ASSORTMENT OF SEASONAL VEGETABLES

Seafood

SERVED WITH HOUSE SALAD AND FRESH BREAD

FRESH SALMON VANCOUVER \$33.45

BAKED WITH A CRAB PARMESAN CRUST, RICE AND VEGETABLE OF THE DAY

CHAMPAGNE BATTERED FRIED SHRIMP \$30.90

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

ROCKY MOUNTAIN TROUT \$19.65

GRILLED AND SERVED WITH BAKED POTATO

BATTERED FISH & CHIPS \$17.60

SERVED WITH FRENCH FRIES AND TARTAR SAUCE

Fowl

SERVED WITH HOUSE SALAD AND FRESH BREAD

PECAN ORANGE CHICKEN \$24.75

ORGANIC CHICKEN BREAST W/PECAN ORANGE GLAZE & SERVED W/ RICE & VEG

GRILLED SONOMA CHICKEN \$17.40

CARAMELIZED ONION, TOMATO, SPINACH, PROVOLONE AND BALSAMIC GLAZE

CHICKEN STRIP DINNER \$13.95

HOUSE BATTERED AND SERVED WITH FRENCH FRIES

Soup

BAKED ONION TRIO \$6.75

PARMESAN, SWISS, PROVOLONE, CARAMELIZED ONION IN BEEF BROTH

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

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