



Appetizers

- CRISPY APPLE DIJON BRUSSEL SPROUTS** w/ PARMESAN CHEESE & BACON CRUMBLES \$11.25
- “AMY’S FAMOUS” ONION RING PLATTER** \$11.25
- SPICY ELK SAUSAGE & PRETZEL BITES** MADE LOCALLY BY PIONEER MEATS w/HUCKLEBERRY HONEY MUSTARD SAUCE \$12.95
- BACON WRAPPED SCALLOPS** w/ MAPLE BOURBON SAUCE \$16.45
- KASSERI CHEESE FLAMBEE** w/ LEMON & OUZO \$14.50

Soups & Salads

- SOUP OF THE DAY** BOWL/CUP \$4.60/\$3.35
- CAESAR SALAD** \$8.50
- CHICKEN** \$14.50 **STEAK** \$19.50 **SHRIMP** \$19.50

Burgers & Sandwiches

6 oz. SERVED WITH LETTUCE, TOMATO, ONION, COLESLAW &

- HAMBURGER DELUXE** \$11.50
- GRAND BURGER** \$14.50
BACON, MUSHROOMS, CARAMELIZED ONIONS AND SWISS
- COWBOY HALL OF FAME BURGER** \$14.50
COFFEE RUB, CARAMELIZED ONION, PROVOLONE AND HOUSE SAUCE
- MONTANA BUFFALO BURGER** 8oz. \$16.50

BURGER EXTRA’S: BACON, CARAMELIZED ONIONS, JALAPENOS, MUSROOMS
CHEDDAR, PROVOLONE, AMERICAN, SWISS, PEPPER JACK OR
MONTEREY JACK CHEESE FOR \$1.25

- STEAK SANDWICH** 7oz NEW YORK STRIP SERVED WITH FRIES AND COLESLAW \$20.00
- PHILLY CHEESE STEAK** SIRLOIN STEAK w/ SAUTEED PEPPERS, ONIONS, PROVOLONE & SWISS \$14.75

Pasta

- PASTA PASTA!!** EXPLAINED BY YOUR SERVER MARKET PRICE
- SHRIMP SCAMPI** \$34.00
WILD GULF SHRIMP IN WHITE WINE GARLIC BUTTER SAUCE ON A BED OF FRESH FETTUCCINE
- PASTA ALFREDO** \$18.50
HOMEMADE PARMESAN CHEESE CREAM SAUCE ADD CHICKEN \$22.50 SHRIMP \$26.50

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.

Innovative World Cuisine with a Montana Touch

Entrees

SERVED WITH HOUSE SALAD, CAESAR, OR SPINACH

CHARGRILLED STEAKS RAISED BY HOOKS FARMS

16 OZ RIBEYE	\$44.50
12 OZ NEW YORK STEAK	\$41.50
8 OZ BEEF TENDERLOIN	\$44.50

ADD SOMETHING SPECIAL TO ANY STEAK

3 LARGE SHRIMP	7.00	CARAMELIZED ONIONS	3.00
GORGONZOLA BLUE CHEESE	4.00	SAUTÉED MUSHROOMS	4.00
COFFEE RUB W/CARAMELIZED ONIONS	4.00	CRAB AU GRATIN	4.00

GRILLED SONOMA CHICKEN \$21.00

CARAMELIZED ONION, TOMATO, SPINACH, PROVOLONE AND BALSAMIC GLAZE

HAND-BREADED CHICKEN TENDERS \$14.75

HOMEMADE BATTERED AND SERVED WITH FRENCH FRIES

PAN SEARED CHICKEN PICCATA

LEMON, BUTTER, HERBS, & CAPERS \$21.00

GRILLED HERB RACK OF LAMB \$46.75

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

Seafood

SERVED WITH HOUSE SALAD, CAESAR, OR SPINACH

FRESH SALMON "VANCOUVER" \$36.80

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

CHAMPAGNE BATTERED FRIED SHRIMP \$34.00

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

ROCKY MOUNTAIN TROUT \$22.00

GRILLED AND SERVED WITH BAKED POTATO

CLASSIC BEER BATTERED FISH & CHIPS \$20.50

SERVED WITH FRENCH FRIES AND TARTAR SAUCE

Dessert

MOCHA MUD PIE

CHOCOLATE CASHEW TURTLE TRUFFLE TORTE

CLASSIC NEW YORK STYLE CHEESECAKE TOPPINGS

CHOCOLATE/RASPBERRY/FRESH STRAWBERRY

STRAWBERRY ROMANOFF (AVAILABLE AFTER 5PM)

DESSERT DU JOUR

Ice Cream

VANILLA

COFFEE

CHOCOLATE RUNS THROUGH IT

SEA SALT CARAMEL

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