

Innovative World Cuisine with a Montana Touch

Appetizers

CRISPY APPLE DIJON BRUSSEL SPROUTS w/ PARMESAN CHEESE & BACON
CRUMBLES \$9.60

SHRIMP TACO w/PICO DE GALLO & SLAW \$10.35

“FAMOUS” ONION RING PLATTER \$10.60

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

TRADITIONAL HOT WINGS \$10.60

BACON WRAPPED SCALLOPS w/ MAPLE BOURBON SAUCE \$14.70

Soup

BAKED ONION TRIO \$6.75

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

DINNER SALADS AVAILABLE

CAESAR GARDEN SPINACH

VEGETARIAN PLATE \$18.20

SAUTÉED PORTOBELLO MUSHROOM, BRUSSEL SPROUTS AND VEGETABLE OF
THE DAY

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.

Burgers

SERVED WITH LETTUCE, TOMATO, ONION, COLESLOW & CHIPS

PROUD TO BE SERVING LOCAL GROUND BEEF FROM JON GROSFIELD RANCH

HAMBURGER DELUXE	1/3LB \$9.60	1/2LB \$10.85
CHEESEBURGER DELUXE	1/3LB \$10.65	1/2LB \$11.90
YOUR CHOICE OF CHEESE		
MUSHROOM SWISS BURGER	1/3LB \$11.60	1/2LB \$12.85
MUSHROOMS AND SWISS		
BACON CHEESEBURGER	1/3LB \$11.60	1/2LB \$12.85
BACON AND CHOICE OF CHEESE		
GRAND BURGER	1/3LB \$12.15	1/2LB \$13.45
BACON, MUSHROOMS, CARAMELIZED ONIONS AND SWISS		
COWBOY HALL OF FAME BURGER	1/3LB \$12.15	1/2LB \$13.45
COFFEE RUB, CARAMELIZED ONION, PROVOLONE AND HOUSE SAUCE		
MONTANA BUFFALO BURGER	1/2LB \$14.70	

Burger Extra's; Bacon, Caramelized Onions, Jalapenos, Mushrooms
Cheddar, Provolone, American, Swiss, Pepper Jack or
Monterey Jack Cheese For \$1.25

Make any Burger with Chicken For \$1.25

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	\$30.90
WILD GULF SHRIMP IN WHITE WINE GARLIC BUTTER SAUCE	
ROCKY MTN PASTA	\$19.65
HOMEMADE RED SAUCE WITH CHICKEN, SHRIMP, AND FINISHED WITH PARMESAN	
PASTA ALFREDO	\$19.95
HOMEMADE PARMESAN CHEESE CREAM SAUCE	
FRESH PASTA	\$12.95
HERB AND ROASTED GARLIC SAUCE	

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Steaks

SERVED WITH HOUSE SALAD, POTATO AND FRESH BREAD

12 OZ NEW YORK STEAK \$34.45

8 OZ BEEF TENDERLOIN \$37.50

16 OZ BEEF TENDERLOIN \$57.50

8 OZ SIRLOIN \$25.60

ADD SOMETHING SPECIAL

3 LARGE SHRIMP 7.00 CAMELIZED ONIONS 3.00

MOODY BLUE CHEESE 4.00 SAUTÉED MUSHROOMS 4.00

COFFEE RUB W/ CAMELIZED ONIONS 4.00 CRAB AU GRATIN 4.00

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

STEAK SANDWICH SERVED WITH FRIES AND COLESLAW \$18.20

Seafood

SERVED WITH HOUSE SALAD AND FRESH BREAD

FRESH SALMON VANCOUVER \$33.45

LIMITED AVAILABILITY 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

Pork and Fowl

SERVED WITH HOUSE SALAD AND FRESH BREAD

ORGANIC CHICKEN PARMESAN \$24.60

W/ HOMEMADE RED SAUCE SERVED OVER FRESH PASTA

GRILLED SONOMA CHICKEN \$17.40

CAMELIZED ONION, TOMATO, SPINACH, PROVOLONE AND BALSAMIC GLAZE

CHICKEN STRIP DINNER \$13.95

HOUSE BATTERED AND SERVED WITH FRENCH FRIES

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Desserts

- MOCHA MUD PIE
- CHOCOLATE CASHEW TURTLE TRUFFLE TORTE
 - CHOCOLATE FLOURLESS TORTE
 - CHEESE CAKE (VANILLA) TOPPINGS;
CHOCOLATE/RASPBERRY/FRESH STRAWBERRY
 - STRAWBERRY ROMANOFF
 - MOLTEN CHOCOLATE

Ice Cream

VANILLA

COFFEE

CHOCOLATE RUNS THROUGH IT

RASPBERRY SHERBET

MANGO SORBET