

BUCK'S BODACIOUS BURGERS

Half pound burgers on a soft Kaiser roll, lettuce, tomato, onion, pickle and hand cut Montana fries

Your Call

Order with Reckless Abandon...

Choose from Cheddar, American, Swiss, Pepper Jack, or Blue Cheese; Bacon, Sautéed Mushrooms, Fried Onions.

The Classic

Certified Angus Beef. 8.95

Montana Elk-Bacon Burger

Smoked tomato catsup. 12.00

Char-Grilled Chicken

Two 4 oz chicken breasts, basil aioli. 9.75

Sliders

On Silver Dollar Rolls, With Hand Cut Montana Fries, 9.75

Choose Three

- Ground Certified Angus Beef - buck snort sauce, fried onion, bread and butter pickle
- Baby Brat Burger - green tomato relish
- Pulled Pork - House-smoked, Jim Beam barbeque sauce, grated cheddar
- Plum Duck - Slow roast pulled duckling with sweet and sour plum sauce

Additional Sliders, 3.00

LEGENDARY SANDWICHES

Served with hand cut Montana fries

Southwestern Chicken

Fiery crusted chicken breast, pepperjack cheese, bacon, smoked corn relish, guacamole. 10.50

Andouille Sausage Grinder

Sliced and grilled, smoked sausage, bell peppers, onions, mushrooms, banana pepper rings, smoked cheddar, creamy Cajun barbeque sauce on a steak roll. 11.00

Sesame Seared Tuna Sandwich

Chopped yellow fin, scallion, ginger, soy, toasted sesame seed, with house made spicy bok choy pickle. 12.95

MONTANA DRAFT BEER

Nordic Blonde, Lone Peak Brewing, Big Sky

India Pale Ale, Lone Peak Brewing, Big Sky

Belgian White, Harvest Moon Brewing, Belt

Irresistible Amber, Madison River Brewing, Belgrade

Cold Smoke Scotch Ale, Kettle House Brewing, Missoula

Nut Brown Ale, Bitterroot Brewing Co., Hamilton

4.75 pint

BOTTLE BEER

Leinenkugel's Classic Amber

Widmer "Sunburn" Summer Brew

Harvest Moon "Pigs Ass" Porter

Big Sky Brewing "Moose Drool" Brown Ale

Sam Adams Boston Lager

Amstel Light

Corona

Heineken

Stella Artois

Sierra Nevada Pale Ale

Guinness Draught Can

Haake Beck (NA)

4.25

Budweiser

Bud Light

Miller High Life

Miller Lite

Pabst Blue Ribbon

Coors Original

Coors Light

Rainier

O'Doul's Amber (NA)

3.50

Soft Drinks

Henry Weinhard's Root Beer, \$3.50

Cock 'N Bull Ginger Beer, \$4.25

WINES BY THE GLASS

	Glass	Bottle
Sauvignon Blanc, Shooting Star, Lake County, CA	7	28
Pinot Gris, Wallace Brook, Willamette Valley, OR	7	28
Chardonnay, Charles Smith "Eve", Columbia Valley, WA	7	28
Chardonnay, Buehler, Napa, CA	9	36
Pinot Noir, Sean Minor "4 Bears", Carneros, CA	10	40
Merlot, Steele, Lake County, CA	9	36
Syrah/Grenache, Chateau Delas, Cotes du Rhone	7	28
Malbec, Don Miguel Gascon, Mendoza, Argentina	8	32
Zinfandel, Klinker Brick, Napa, CA	9	36
Cabernet Sauvignon, Stephen Vincent, California	7	28
Cabernet Sauvignon, Amavi Cellars, Walla Walla, WA	12	48

SPARKLING WATER

Perrier, 11 oz bottle, 4.25

San Pellegrino, 17 oz bottle, 5.00



Good evening, and thank you for choosing to dine with us at Buck's T-4 in Big Sky. We have prepared an extensive menu to appeal to both the Montana traditionalist savoring wild game or source verified beef, as well as those preferring lighter cuisine or a hearty sandwich. From our house-smoked meats to our homemade ice cream, from our hand-crafted cocktails to our award-winning wine list, we pride ourselves on using only the freshest ingredients available. Enjoy!

SPECIALTY COCKTAILS

Yes, I'll Have Another

Absolut Mandarin, fresh strawberry puree, lemonade, and 7-Up. 8.00

Huckleberry Martini

Chilled 44 Degree North Huckleberry vodka, simple syrup, huckleberries and candied orange peel. 10.00

The Uniquely Montanan

RoughStock Montana Whiskey (Montana's only distillery since prohibition), port wine soaked Flathead cherry, muddled and served up or on the rocks. 10.00

Cowgirl-Up Cosmo

Stoli Razberi, Pama pomegranate liquor, cranberry juice, Triple Sec, sweetened lime juice. 10.00

Buck's Mojito

Bacardi Silver rum, huckleberries, Montana chokecherry syrup, fresh mint and lime, muddled and shaken. 8.00

Spring Runoff

Dry Fly Gin, fresh lime juice, and basil syrup, shaken and served up. Do it as a shot and we call it a Swimmer. 8.00

Moscow Mule

The drink that turned America on to vodka. Smirnoff, Cock 'N Bull ginger beer, fresh lime, served in a chilled Buck's pint mug. 8.00. Keep the mug, 15.

Buck's T-4 proudly prints our menus with soy-based inks on paper with 30% recycled content

SHARED APPETIZERS

Pheasant Quesadilla

Griddled gordita tortillas, red chile braised pheasant, pepperjack cheese, tomato cucumber salsa, smoked corn relish, chipotle sour cream, guacamole. 12.75

Calamari

Crispy fried calamari, sweet chili sauce, lemon pine nut aioli. 12.25

Buck's Sampler

House cured duck bacon, smoked trout, Montana elk carpaccio, turmeric aioli, flathead cherry compote, huckleberry grain mustard, crisp baguette. 18.00

Foie Gras

Sautéed vegetable salad, Flathead cherry caramel, black lava salt. 19.50

Fry Bread and Fritters

Build your own Montana grown organic black garbanzo falafel, cumin fry bread, lemon and mint cured heirloom tomato, olive and artichoke tapenade, basil cream, Amaltheia Dairy organic goat feta. 13.25

Thunder Thighs

Boneless fried chicken thigh strips tossed with Buck's own sweet, smoky hot sauce. Blue cheese dipping sauce, celery sticks. 9.95

SALADS

The Summer Salad

Sliced yellow watermelon, topped with a salad of red watermelon, red onion, citrus ginger vinaigrette, arugula, Mexican cotija cheese. 6.95

T-4 House Salad

Sweet field greens, cinnamon roasted pumpkin seeds, dried cranberries, Montana Flathead cherry vinaigrette. 7.25

Montana Wedge

Crisp iceberg, apple wood smoked bacon, beefsteak tomato, red onion, Point Reyes blue cheese dressing. 7.75

Heirloom Tomato

The season's freshest tomato, shaved fennel, golden balsamic, extra virgin olive oil, basil crisp, sea salt. 9.00

TOP YOUR SALAD...

Warm Panko-Crusted Goat Cheese. 4.00

WILD GAME

Bison Tenderloin

Ranch raised char-grilled 8 oz tenderloin, onion straws, hand smashed potato, fresh vegetable. 29.95

Camp Fire Elk

Cowboy coffee crusted and seared Montana elk, sweet corn succotash, wilted arugula. 29.00

New Zealand Red Deer

Pan seared red deer tenderloin, port wine butter sauce, reggiano and truffle risotto, fresh asparagus. 34.00

Pheasant and Toasted Orzo

Pan roasted pheasant breast, yellow pepper coulis, orzo pasta with fresh vegetables, pancetta crisp. 34.00

Bison Meatloaf

Madeira mushroom sauce, hand smashed potato, fresh vegetable. 19.75

HAND CUT STEAKS

Served with smashed potatoes and daily vegetable

8 oz Beef Tenderloin 24.95

14 oz Ribeye 29.00

12 oz Dry Aged New York Strip 31.00

PERSONALIZE YOUR STEAK...

Béarnaise sauce 3.00

Port wine butter sauce 4.00

Sautéed mushrooms 4.00

Warm panko-crusted goat cheese 4.00

Onion straws 2.00

Oscar style; lump crab, fresh asparagus
béarnaise sauce 7.00

Au Poivre; pepper crusted, pan seared,
bordelaise sauce 5.00

Nut Crusted Walleye

Sesame seed, pistachio, almond crusted Canadian walleye filet, sweet vermouth, caramelized shallot, orange butter, wild rice pilaf, fresh vegetable. 28.00

Sesame Crusted Chicken and Somen Noodle Salad

Chicken breast, Chinese barbeque pork, lump crab, sweet egg, cucumber, green onion, iceberg lettuce, sesame ginger dressing. 18.95

Substitute sesame crusted tuna 22.00

Smoked Baby Back Ribs

White Marble Farms natural pork, honey brined, slow smoked in house, a selection of house made barbeque sauces, hand cut Montana fries. 24.00

Seared Tuna

White miso and mirin lacquered yellowfin tuna, ginger fried rice, vegetable egg roll, chokecherry wine, lemongrass syrup. 28.00

Cedar Planked Vegetables and Quinoa

Seasonal fresh vegetables, small batch olive oil, organic golden balsamic roasted on a cedar plank, warm panko crusted goat cheese, toasted quinoa with rosemary and caramelized leeks. 19.00

EXTRAS

One pound baked Montana russet potato, butter, sour cream, bacon, cheddar, green onion 6.00

Mac and cheese; cavatappi pasta, gruyere, white truffle, tarragon 5.00

Wild rice pilaf 4.00

Hand smashed potato 4.00

Fresh asparagus 4.00

Daily fresh vegetable 4.00

Hand cut Montana fries 3.00