

FROM THE PUB

*Order with reckless abandon. Extra toppings are on us...
Choose from cheddar, American, Swiss, pepper jack, provolone,
mozzarella or blue cheese; bacon, sautéed mushrooms, fried
onions*

The classic 6-oz Lazy SR Ranch **burger**,
toasted local On The Rise roll, lettuce, tomato,
onion, pickle, fries. 11

The classic 6-oz Lazy SR Ranch **double
double**, toasted local On The Rise roll,
lettuce, tomato, onion, pickle, fries. 16

TWO-FISTED SANDWICHES

Turkey and bacon grilled cheese, Brie,
pesto, avocado, arugula, toasted pretzel roll,
fries. 14

Montana Cristo: House smoked
Tasso Ham, Turkey, mayo, huckleberry jam,
Montana cheese, On the Rise Wholesome
White bread, lightly egg battered and fried,
fries. 14

Buttermilk **Fried chicken sandwich**,
tomato honey jam, Boursin, fries. 13

House made **pastrami**, Swiss cheese,
rooster slaw, beer mustard, French roll. 15

18 hour **pot roast**, roasted root vegetables,
garlic mashed potatoes, demi glaze. 19

Wild game **meatloaf grilled
cheese**, smoked cheddar, Swiss, meatloaf,
homemade smoked tomato catsup, onion
straws, thick sliced sourdough, fries. 15

*Buck's T-4 is proud to source its fish according
the Monterey Bay Aquarium Seafood Watch
guidelines.*

*Buck's famous **Duck Bacon** is available
to take home, \$19.99/lb. Ask your
server for details.*

*Also available at the bar are gift items
including T-shirts, hats and glassware.*



SHARED PLATES

Lazy SR Ranch **pork belly**, chili blue corn
bread, bacon balsamic rosemary glaze, 15

Crispy fried **calamari**, sweet chili sauce,
lemon aioli. 15

Ancho chili **pheasant quesadilla**,
griddled gordita tortilla, pepper jack cheese,
tomato salsa, smoked corn relish, cilantro-lime
cream, guacamole. 18

Cheese and charcuterie, a nightly
sampling of Buck's house made charcuterie,
artisan cheeses, accompaniments. 24

Honey ancho chili glazed Lazy SR Ranch
beef short rib, roasted pickled shishito
peppers. 16

Seared **scallops**, Sriracha potato puree,
caramelized mango, bacon. 16

Truffle and garlic **tater tots**, Pecorino
Romano. 11

3/4 lb. boneless **chicken thighs** Flathead
cherry whiskey glaze. 13

*Scott Mechura,
Executive Chef*

GREENS

House mixed **greens**, toasted almonds, apples, radishes, Montana Flathead Valley cherry vinaigrette. 8

Crisp **butter crunch** lettuce, grape tomato, red onion, blue cheese dressing, candied bacon, blue cheese crumble. 10

Arugula, shaved fennel, oranges, shaved parmesan, chai vinaigrette. 11

Kale, lemon confit, toasted pumpkin seeds, roasted beets, Amaltheia Dairy goat cheese, maple balsamic dressing. 12

Top your Salad...

Warm panko-cruste d Amaltheia **goat cheese**, lavender, fennel pollen. 5

STEAKS & CHOPS

Roasted garlic mashed potatoes and fresh vegetables.

8 oz. **tenderloin**. 30

14 oz. **rib eye**. 35

14 oz. Montana Natural **Lamb T-Bones**. 36

8 oz. **bison** tenderloin, onion straws. 39

12 oz. **New York** strip. 33

Wagyu flat iron salad, mixed greens, crumbled bleu cheese, grilled vegetables, roasted cipollinis, sweet onion dressing, onion straws. 21

Durham Ranch **hanger steak & tots**, truffle and garlic tater tots, Pecorino Romano, horseradish black pepper aioli. 18

Enhance your steak with one of these classic steakhouse accompaniments...

Onion straws. 2

Béarnaise sauce. 3

Green peppercorn sauce. 4

Sautéed button mushrooms. 4

Warm panko-cruste d Amaltheia **goat cheese**, lavender, fennel pollen. 5

Seared foie gras. 14

Lazy SR Ranch roast **bone marrow**. 8

Gluten-free menu available upon request

UNIQUELY BUCK'S

Homemade wild game **meatloaf**, rich demi glace, roasted garlic mashed potatoes, broccolini. 27

Chimmichurri **pheasant**, prosciutto and creamy feta polenta, shitake mushrooms, crispy shallots. 31

Pasta Amatriciana: gulf shrimp, crushed tomatoes, bacon, garlic, caramelized onions, Extra Virgin Olive Oil, bucatini. 24

Cast iron seared loin of **red deer**, rich duck bacon risotto, haricot vert, Montana berry reduction. 39

Half rack St. Louis style **pork back ribs**, honey brined, slow smoked, house made bourbon barbeque sauce, bacon jalapeño mac and cheese. 28

Elk chop, baby crimson yams, blue cheese butter, sautéed rainbow chard, Flathead cherry gastrique. 39

Seared black tea cured **Duck breast**, confit corn & squash bread pudding, seared foie gras, roasted pear, mushroom truffle broth. 37

Pan seared Romanesco **cauliflower** "steak", "demi glace", quinoa cakes, honey cumin glazed baby carrots. 22

Maryland Style **Crab cakes**, harissa aioli, lemon arugula salad. 34

Cobb salad, house lettuces, crispy calamari, Andouille crackling, tomatoes, avocado, queso fresco, hearts of palm, hard boiled egg, sesame seeds, wasabi vinaigrette. 21

North woods **walleye**, lobster butter sauce, potato cakes, grilled asparagus. 30

Southwest Montana **rainbow trout**, garlic, herb, parmesan red quinoa, braised endive, lemon basil vin blanc. 33

SIDE DISHES

Locally grown cedar plank **roasted squash**, pumpkin pie spice butter. 8

Parmesan **creamed corn**. 6

Manhattan (Montana) loaded **baker**: butter, sour cream, bacon, cheddar, green onion. 8

Bacon jalapeño **macaroni and cheese**, chili breadcrumbs. 6

Roasted garlic **mashed potatoes**. 4