

BUCK'S T-4

Starters

Coffee-Cumin Crusted Cervena Carpaccio

Huckleberry, Arugula, Peppercom Infused Spanish Olive Oil 18

Southwest Corn "Ribs"

Carolina BBQ Sauce, Cotija Cheese, Tajin Salt and caramelized popcorn 12

Prince Edward Island Mussels

Shallot, White Wine, Orange Saffron Sauce 14

Smoked Chicken Quesadilla

Pepper Jack, Pico de Gallo, Smoked Corn Relish, Cilantro-Lime Cream 18

Truffle Tater Tots

Pecorino Romano, Roasted Garlic Aioli 14 Full/9 Half

Spinach and Leek Dip

Italian Cheese Blend, Crostini 12

Chicken on Fire

Fried Chicken Thigh, Gochujang sauce, Pickled Onion, Sesame Seed 15

Charcuterie & Artisanal Cheese

Buck's House Made Charcuterie, Artisanal Cheese, Accompaniments 28

Soup and Salad

Compressed Watermelon

Arugula, Chevre, Mint Vinaigrette, Spiced Sunflower Seed, Pickled Watermelon Rind 8

Caesar Salad

Traditional with Romain Lettuce and Roasted Garlic Dressing 8

Add Protein To Any Salad

Chicken 7 | 4 oz Steak 15

Hungarian Cream of Mushroom

Paprika, Crouton, Wild Mushroom 9

Soup du Jour

Chef's Soup of the Day 8

Buck's T-4 Salad

Mixed Greens, Carrots, Tomatoes, Radishes 8

Dressings Choices: Ranch, Bleu Cheese, White Balsamic

Entrée Selections

Buck's T-4 Field and Stream

Seared Red Deer Loin, Rainbow Trout Almandine, Huckleberry Demi-glace, Wild Rice & Barley Pilaf (N) 42

Red Deer Medallions Arancini

Seared Red Deer Loin, Huckleberry Demi-glace, Truffle Risotto, Vegetable of the Day 49

Walleye Fish n Chips

Tempura Battered North Woods Walleye, Fries, Tartar Sauce 19

Flat Iron and Tots

Truffle Tater Tots, Pecorino Romano, Chimichurri Marinade, Roasted Garlic Aioli 29

Ratatouille Haystack

Eggplant, Zucchini, Yellow Squash, Roasted Red Pepper, Onions, Root Vegetable, Polenta, Tomato Pomodoro Sauce (V) 25

Honey-Dill Halibut

Sautéed Halibut, Dill, Honey, Lemon Juice, Corn Succotash, Fingerling Potatoes 39

Nightly Pub Special

Chef's Creation, Side Dish 18

American Wagyu Steak-Burger

8 oz Wagyu Beef Burger, Bourbon Onion Jam, French Fries 22

Order with Reckless Abandon Cheddar, American, Swiss, Pepper Jack, Bleu Cheese, Bacon, Sautéed Mushrooms, Sautéed Onions, Onion Straws

Side Dishes

Loaded Baked Potato 9

Fried Brussel Sprouts, Egyptian & Red Wine Gastrique (N) 8

Sautéed Mushrooms 9

Roasted Garlic Mashed Potatoes 8

Cream Corn 7

Grilled Asparagus 8

Wild Rice- Montana Barley Pilaf 7

From the Grill

All dishes served with roasted garlic mashed potatoes and vegetable of the day

Beef

8 oz Prime Tenderloin 48

14 oz Prime Rib Eye 45

12 oz Australian Grass Fed Ribeye 45

14 oz New York Strip 42

Pork

8 oz Pork Tenderloin 29

Wild Game

8 oz Bison Tenderloin 41

Sauces

Bordelaise Sauce 2

Béarnaise 2

Truffle Demi-glace 4

Huckleberry Demi-glace 4

Blue Cheese Butter 2

Buck's T-4 Butter 4

Steak

Enhancements

Jumbo Mexican Wild Shrimp 12

Oscar- 2 oz Lump Crab, Asparagus, Béarnaise 9

N - Nut Allergy

V - Vegan

BUCK'S T-4

Cocktails

Huckleberry Lemon Drop Martini

Deep Eddy Lemon Vodka, Huckleberry, Sugared Rim 12

Cucumber Lavender Collins

Whistling Andy's Cucumber Gin, Lemon,
Lavender Tincture, Soda 11

Summer Heat

Cazadores Reposado, Lime, Pineapple Juice, Cayenne,
Tajin Rim 12

Ginger-rita

Milagro Silver, Cointreau, Ginger Sour, Salted Rim 11

Montana Whiskey Sour

Fireweed Whiskey, Lemon, Egg White 13

Manhattan

Bullet Bourbon, Carpano Antica Vermouth, Campari,
Luxardo Cherry 13

Old Fashioned

Whistling Andy Whiskey, Angostura Bitters, Luxardo
Cherry, Orange, Splash of Soda 12

Montana Mule

Choice of Classic or Huckleberry, Buck's T-4 Copper Mug
10, Keep the Mug 35

Tasting Flight

4 1-oz Montana Whiskeys 23

Wine

Sauvignon Blanc

Jolivet "Attitude", Loire Valley.....11 | 44

Pinot Gris

Soléna, Willamette Valley.....10 | 42

Chardonnay

Goodfellow, Willamette Valley.....12 | 48

Pinot Noir

Roco "Gravel Road", Willamette Valley.....13 | 50

Syrah

Château St. Cosme, Côtes-du-Rhône.....13 | 50

Malbec

Château La Grave, Cahors.....12 | 48

Zinfandel

Badgerhound, California.....12 | 48

Cabernet

Wines of Substance, Columbia Valley.....12 | 48

Beer

Locals on Tap, 5

Czechmate Pilsner- Red Lodge Ales, Red Lodge, MT

Katabatic APA- Outlaw Brewing, Bozeman, MT

Haybag Hefeweizen- Phillipsburg Brewing, Phillipsburg,
MT

Ross Creek Red- Cabinet Mountain Brewing, Libby, MT

Berry Gose- Blackfoot Brewing, Helena, MT

Vigilante IPA- Bridger Brewing, Bozeman, MT

Strange Cattle IPA- Map Brewing, Bozeman, MT

Bottles and Cans

Seattle Cider Co. 16 oz..... 5.50

Modelo Especial.....4.75

Stella Artois.....4.75

Midas Crush IPA.....4.75

80 Chain Oatmeal Stout.....4.75

Black Butte Porter.....4.75

Becks NA.....4.75

Budweiser.....3.75

Bud Light.....3.75

Coors Light.....3.75

Miller Lite.....3.75

Pabst Blue Ribbon.....3.75

Busch Light.....3.75

White Claw Hard Seltzer.....3.75