

STARTERS

- SMOKED CHICKEN QUESADILLA \$18**
 PEPPER JACK, PICO DE GALLO, SMOKED CORN RELISH,
 CILANTRO-LIME CREAM
- CHARCUTERIE & ARTISANAL CHEESE \$29**
 BUCK'S HOUSE MADE CHARCUTERIE, ARTISANAL CHEESE,
 ACCOMPANIMENTS
- TRUFFLE TATER TOTS \$14**
 PECORINO ROMANO, ROASTED GARLIC AIOLI
- JUMBO LUMP CRAB CAKE \$19 (G)**
 TARRAGON REMOULADE

- COFFEE-CUMIN CRUSTED CERVENA CARPACIO \$18**
 PARMESAN REGGIANO, ARUGULA, BLACK PEPPER INFUSED
 SPANISH OLIVE OIL, LEMON CURD, BALSAMIC
- WILD GAME TARTAR \$18**
 A BLEND OF BISON, ELK, VENISON
- ESCARGOTS A LA EMMA \$15 (G)**
 PERNOD BUTTER, WHITE RYE CROSTINI
- PRINCE EDWARD ISLAND MUSSELS \$17**
 1 LB. OF MUSSELS, SAUTEED IN A GARLIC, SHALLOT,
 WHITE WINE AND CITRUS SAUCE

SOUPS & SALADS

- BUCK'S T-4 SALAD \$9**
 MIXED GREENS, CARROTS, TOMATOES, RADISHES
 DRESSING CHOICES: RANCH, BLEU CHEESE
 OR WHITE BALSAMIC
- CAESAR SALAD \$11 (G)**
 TRADITIONAL WITH ROMAINE LETTUCE, GARLIC CROUTONS
 AND ROASTED GARLIC DRESSING
- SOUP DU JOUR \$8**
 CHEF'S SOUP OF THE DAY

- BURRATA SALAD \$12**
 FLATHEAD CHERRY VINAIGRETTE
- BUCK'S WEDGE \$12**
 BACON, CHERRY TOMATOES, WHITE BALSAMIC PICKLED
 ONIONS, AMALPHIA BOZEMANO GOAT CHEESE,
 CARAMELIZED WALNUTS, RANCH
- FRENCH ONION \$14 (G)**
 SLOW ROASTED ONION, GARLIC CRISTINE,
 AGED GRUYERE

ENTRÉE SELECTIONS

- BUCK'S T-4 FIELD & STREAM \$45 (N)(G)**
 RED DEER STRIPLOIN, RAINBOW TROUT AMANDINE,
 HUCKLEBERRY DEMI-GLACE, WILD RICE & BARLEY PILAF
- RED DEER MEDALLIONS \$49**
 RED DEER STRIPLOIN, HUCKLEBERRY DEMI-GLACE,
 ROASTED HERBED FINGERLING POTATOES,
 VEGETABLE OF THE DAY
- VEGETARIAN STACK \$27 (V)**
 EGGPLANT, ZUCCHINI, YELLOW SQUASH, ROASTED RED
 PEPPER, ONIONS, ROOT VEGETABLE, POLENTA, TOMATO
 POMODORO SAUCE
- LIVING RIVER FARMS CHICKEN \$32**
 1/2 A CHICKEN, SWEET POTATO HASH,
 CRISPY BRUSSEL SPROUTS, CHICKEN JUS
- BLACK COD \$37**
 SAUTEED COD, COCONUT & PRESERVED LEMON BASMATI
 RICE, CHILI ORANGE MISO GLACE, PICKLED ONION,
 CILANTRO, VEGETABLE OF THE DAY
- AMERICAN WAGYU STEAK-BURGER \$24**
 8 OZ WAGYU BEEF BURGER, ONION BALSAMIC JAM,
 FRENCH FRIES
- UP TO 4 TOPPINGS: CHEDDAR, AMERICAN, SWISS, PEPPER
 JACK, BLEU CHEESE, BACON, SAUTEED MUSHROOMS,
 SAUTEED ONIONS, ONION STRAWS

FROM THE GRILL

ALL STEAKS COME WITH ROASTED GARLIC MASH AND VEG OF THE DAY

- PRIME BEEF**
 8 OZ TENDERLOIN \$59
 14 OZ RIBEYE \$49
 12 OZ AUSTRALIAN RIBEYE \$42
 14 OZ NEW YORK STRIP \$45
- WILD GAME**
 8 OZ BISON TENDERLOIN \$60
- FLAT IRON \$29**

SIDE DISHES

- LOADED BAKED POTATO \$9
- SAUTEED MUSHROOMS \$9
- ROASTED GARLIC MASHED POTATOES \$6
- GRILLED ASPARAGUS \$11
- WILD RICE - MONTANA BARLEY PILAF \$9 (G)
- SWEET POTATO HASH \$12
- BRUSSEL SPROUTS \$12

SAUCES

- BORDELAISE SAUCE \$2
- HUCKLEBERRY DEMIGLACE \$4
- BERNAISE \$2
- FOIE GRASS BUTTER \$9
- GORGONZOLA BUTTER \$2

STEAK ENHANCEMENTS

ONLY TO BE SOLD WITH STEAKS

- JUMBO MEXICAN WILD SHRIMP \$12
- OSCAR STYLE-20Z LUMP CRAB, ASPARAGUS, BEARNAISE \$12
- 100Z. LOBSTER TAIL \$90
- 5 OZ. 1/2 LOBSTER TAIL \$45

(N) NUT ALLERGY (V) VEGAN (G) CONTAINS GLUTEN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.

COCKTAILS

HUCKLEBERRY LEMON DROP MARTINI \$12
 DEEP EDDY LEMON VODKA, HUCKLEBERRY, SUGARED RIM

MISSING SUMMER HEAT \$12
 CAZADORES REPOSADO, LIME, PINEAPPLE JUICE,
 CAYENNE, TAJIN RIM

HUCKLEBERRY WHITE RUSSIAN \$12
 WILLIES HUCKLEBERRY CREAM, WILDRIE VODKA,
 KAHLUA, CREAM, HUCKLEBERRIES

MONTANA WHISKEY SOUR \$13
 FIREWEED WHISKEY, LEMON, EGG WHITE

MANHATTAN \$13
 RITTENHOUSE RYE, CARPANO ANTICA VERMOUTH,
 CAMPARI, LUXARDO CHERRY

MULE SELECTIONS \$10 / KEEP THE MUG \$35
 CHOICE OF CLASSIC, HUCKLEBERRY VODKA, OR MONTANA
 BOURBON, BUCK'S T-4 COPPER MUG

STILLMAN HEATER \$12
 HOT BUTTERED RUM BATTER, CRUZAN AGED LIGHT RUM,
 HOT WATER, CINNAMON STICK

APPLE PIE TODDY \$12
 ORANGE PEEL INFUSED PENDLETON, WILDRIE APPLE
 PIE MOONSHINE, HOT WATER WITH A TOUCH OF CIDER &
 CINNAMON

TASTING FLIGHT \$23
 4 1-OZ MONTANA WHISKEYS

OLD FASHIONED \$12
 WHISTLING ANDY WHISKEY, ANGOSTURA BITTERS,
 LUXARDO CHERRY, ORANGE, SPLASH OF SODA

WINE

SAUVIGNON BLANC
 DOMAINE DU VIEIL, TOURAINE, FRANCE \$11 / \$44

PINOT GRIS
 SOLÉNA, WILLAMETTE VALLEY \$10 / \$42

CHARDONNAY
 GOODFELLOW, WILLAMETTE VALLEY \$12 / \$48

RIESLING
 BOCKING, GERMANY \$13 / \$50

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
 THURSTON WOLF, WASHINGTON \$12 / \$48

CABERNET
 WINES OF SUBSTANCE, COLUMBIA VALLEY \$12 / \$48

BEER | LOCAL ON TAP \$5

BAYERN PILSNER
 BAYERN BREWING, MISSOULA, MT

COLD SMOKE
 KETTLEHOUSE BREWING, BONNER, MT

HAYBAG HEFEWEIZEN
 PHILLIPSBURG BREWING, PHILLIPSBURG, MT

CAPONE OATMEAL STOUT
 OUTLAW BREWING, BOZEMAN, MT

PARTY LAGER
 MAP BREWING, BOZEMAN, MT

SINGLE MALT IPA
 BLACKFOOT BREWING, HELENA, MT

MIDAS CRUSH IPA
 MAP BREWING, BOZEMAN, MT

BEER | BOTTLES & CANS

SEATTLE CIDER CO. 16 OZ \$6.00

MODELO ESPECIAL \$4.75

STELLA ARTOIS \$4.75

STRANGE CATTLE IPA \$4.75

MIDAS CRUSH IPA \$4.75

BLACK BUTTE PORTER \$4.75

BECKS NON ALCOHOLIC \$4.75

COORS EDGE NON ALCOHOLIC \$3.75