

STARTERS

CAMPFIRE CHEDDAR BISCUITS \$10

HOUSE JALAPENO JAM, LOCAL HONEY BUTTER

GRILLED SUMMER SQUASH \$16

GRILLED SUMMER SQUASH, CRISPY CORN

CANDIED PUMPKIN SEEDS, JALAPENO, CUCUMBER
COCONUT

SHRIMP SCAMPI TOAST \$18

GRILLED CROSTINI, WHITE WINE, GARLIC BUTTER

SMOKED STEELHEAD TROUT DIP \$15

EVERYTHING CRACKERS, RAW & PICKLED
VEGETABLES

STEAK BITS \$22

GRILLED STEAK TIPS, HORSERADISH CREAM
GARLIC TOAST (G)

FROM THE FIELD

CARROT AND QUINOA SALAD \$16

HONEY ROASTED CARROTS, CRISPY
MARINATED QUINOA, ORANGE SEGMENTS
CURRY, YOGURT, MINT

BABY SPINACH AND STEAK SALAD \$24

AMALTHEIA GOAT CHEESE, GRILLED STEAK
HARD POACHED EGG, GRILLED MUSHROOMS
BACON, DIJON VINAIGRETTE (GF)

WEDGE SALAD \$16

BACON LARDON, SMOKED TOMATOES, CRISPY
ONION, BLUE CHEESE DRESSING

TRADITIONAL CAESAR \$14

HOUSE-MADE DRESSING, GARLIC CROUTON
PARMESAN

ADD PROTEIN TO YOUR SALAD

CHICKEN \$10 SHRIMP \$10

TROUT FILET \$12 STEAK \$12

FROM THE GRILL

WITH ROASTED GARLIC MASHED POTATOES

ASPARAGUS, SMOKED TOMATOES, CARAMELIZED
ONIONS, MUSHROOMS, HOUSE-MADE STEAK SALT
HERB BUTTER

7 OZ FILET MIGNON \$45

14 OZ PRIME RIBEYE \$50

6 OZ BISON PETITE TENDER \$40

12 OZ BISON RIBEYE \$60

8 OZ RED DEER STRIPLOIN \$65

14 OZ NZ RACK OF LAMB \$65

STEAK TOPPERS

HUCKLEBERRY DEMI-GLACE \$6

CHIMICHURRI \$4

BLUE CHEESE BUTTER \$5

ENTRÉE SELECTIONS

BISON POT PIE \$35

MONTANA BEER BRAISED BISON POTATOES
PEAS, CARROTS, PUFF PASTRY

STEELHEAD TROUT FILET \$34

TROUT FILET, CHORIZO POTATO HASH
POBLANO CREMA, GRILLED CORN PICO (GF)

MISO GLAZED BLACK COD \$38

BLACK COD FILET, SOY GARLIC SPINACH

SHRIMP AND BUCATINI PASTA \$28

SUNDRIED TOMATO CREAM, SMOKED
TOMATOES, BASIL, SPINACH

PORK BELLY "FRIED RICE" \$32

PORK BELLY, QUINOA, PEAS, CORN
CARROTS, MUSHROOMS, GARLIC, GINGER
SESAME (GF)

SHAVED PRIME RIB FRENCH DIP \$24

CARAMELIZED ONIONS, GRUYERE CHEESE
AU JUS

T4 BURGER \$19

FLATHEAD VALLEY MT CHEESE CO. GOUDA
LETTUCE, TOMATO, PICKLE, T4 SAUCE

BRIOCHE BUN

BISON BURGER \$21

BOURBON BBQ SAUCE, CRISPY ONION,
BACON, FLATHEAD VALLEY MT CHEESE CO.
GOUDA, BRIOCHE BUN

EXTRAS

LOADED BAKED POTATO W/BACON, CHEDDAR
GREEN ONION, SOUR CREAM, BUTTER \$8

ROASTED GARLIC MASHED POTATO \$6

SAUTEED SPINACH \$6

FRENCH FRIES \$6

CARAMELIZED ONIONS \$5

ROASTED MUSHROOMS \$8

GRILLED ASPARAGUS \$8

GRILLED CORN ON THE COB \$8