

# Starters



## **Wild Game Sausage Sampler**

› Grilled buffalo and venison sausage served with Jicama slaw and Flathead cherry whole grain mustard

## **Coconut Shrimp Skewers**

› Served with a spicy Thai peanut sauce

## **Garlic Mushrooms and French Bread**

› Grilled Fench bread topped with sautéed mushrooms in a garlic white wine sauce and sprinkled with fresh herbs and parmesan cheese

## **Spinach and Artichoke Dip**

› Organic baby spinach, roasted red peppers and artichokes blended with parmesan and cream cheese, served with tortilla chips

## **Cracked Black Pepper Caesar**

› Fresh romaine lettuce tossed with cracked black pepper Caesar dressing, parmesan cheese and croutons



## **Watermelon Salad**

› Fresh greens topped with watermelon, black olives and feta cheese served with raspberry vinaigrette dressing



## **Strawberry Salad**

› Fresh strawberries, crisp mixed greens, red onion, candied walnuts and served with a lemon vinaigrette

## **Chipotle Ranch Salad**

› Fresh iceberg lettuce tossed with tomatoes, crisp bacon served with a chipotle ranch dressing

## **Soup of the Day**

› Please ask your server about today's selection

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*




Chef's Choice



Healthier Choice Option

# Entrées

Served with choice of cinnamon and carrot risotto, beer battered onion rings, roasted red potatoe or baked potatoe and fresh vegetable of the day

 Make any of the following menu items a "Healthier Choice Option" by substituting jicama and raspberry slaw and fresh vegetables of the day



## **Prime Rib**

› Smoked prime rib served with rosemary au jus; while it lasts



## **Rocky Mountain Rainbow Trout**

› Pan seared and topped with roasted tomatoes

## **★ Wild Alaskan Sockeye Salmon**

› Herb marinated grilled salmon served topped with pineapple relish

## **Huckleberry Chicken**

› Pan seared boneless chicken thighs glazed with a huckleberry chipotle sauce



## **North Fork Chicken**

› Apple and thyme marinated grilled chicken breast

## **Country Style Pork Ribs**

› Huckleberry chipotle glazed country style pork ribs served with a jalapeno corn muffin

## **Montana Cheese Steak**

› All natural angus beef strip loin topped with caramelized onions and Swiss cheese

## **Acorn Squash**

› Acorn squash stuffed with wild rice and mushrooms topped with Gruyere cheese



## **Sun-Dried Tomato Polenta**

› Sun-dried tomato polenta topped with cannellini beans and roasted tomatoes

# Pasta

## **Baked Penne**

› Buffalo sausage, peppers, onions and mushrooms tossed with multigrain penne pasta and a rich red sauce topped with Gruyere cheese

## **Capellini Carbonara**

› Angel hair pasta tossed with crisp bacon, sweet peas, roasted red peppers, grilled shrimp and a parmesan cream sauce



This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery ([www.msc.org](http://www.msc.org)).



Chef's Choice



Healthier Choice Option



# Dinner Desserts

**Huckleberry Bread Pudding** ..... \$6.95

**Chocolate and Peanut Butter Cake** ..... \$7.25

**Pie of the Day** ..... \$5.95

› Served a la mode

 **Balsamic Glazed Watermelon** ..... \$4.95

**Pastry Chef's Creation of the Day** ..... Market

**Ice Cream** ..... \$2.95

Healthier Choice Option

