

Starters

 Healthier Choice Options

 Chef's Choice



Wild Game Sausage Sampler

Grilled buffalo and venison sausage served with jalapeno slaw and huckleberry whole grain mustard

Shrimp and Artichoke Dip

Spinach, shrimp and artichokes blended with parmesan and cream cheese and served with tortilla chips



Tomato and Olive Bruschetta

A combination of tomatoes, olives, garlic, olive oil and fresh herbs served with parmesan toasted french bread

Apples, Cheese and Assorted Salami

An assortment of crisp apple wedges, cheeses and salami served with fresh bread and our house dipping sauce



Bacon and Bleu Salad

Crisp iceberg lettuce topped with bacon, tomatoes, cucumbers and bleu cheese dressing



Broccoli and Feta Salad

Fresh broccoli tossed with candied walnuts, feta cheese, raisins and black olives served with raspberry vinaigrette

Caesar Salad

Fresh romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons



Garden Salad

Mixed greens topped with seasonal vegetables and served with huckleberry vinaigrette dressing.

Soup of the Day

Ask about today's selections

Pasta

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Mighty Moe Pasta

Multi grain penne pasta tossed with shrimp, grilled chicken, roasted red peppers and peas in a sun-dried tomato cream sauce served with grilled bread



Pasta Primavera

Seasonal fresh vegetables tossed with capellini pasta in a white wine garlic sauce and topped with parmesan cheese and served with grilled bread; choice of grilled chicken or portobello mushrooms

Buffalo Sausage & Penne

Grilled buffalo sausage tossed with onions, peppers, olives, multi grain penne and our zesty red sauce topped with parmesan cheese and served with grilled bread

From the Grill

Served with your choice of Flathead cherry wild rice blend, beer battered onions rings, parmesan mashers or baked potatoes and fresh vegetable of the day



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



NY Strip Steak

10 oz NY strip steak topped with Moose Drool mushrooms and house made beer battered onion rings

Beef Medallions

All natural Angus beef medallions topped with bourbon glazed caramelized pearl onions



Pork Tenderloin

Chipotle and raspberry glazed pork tenderloin served with apple and jicama slaw

Entrées

Served with your choice of Flathead cherry wild rice blend, beer battered onions rings, parmesan mashers or baked potatoes and fresh vegetable of the day



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



Chef's Choice

Grilled Portobello

Grilled portobello topped with ricotta, artichoke hearts, spinach and finished with a balsamic reduction



Sun-dried Tomato Polenta

Sun-dried tomato polenta served atop a bed of stir fry seasonal vegetables



Indiana Pot Roast

Tender chunks of slow roasted beef served with root vegetables



Rocky Mountain Trout

Rocky Mountain Rainbow Trout topped with a citrus thyme relish

Snyder Creek Chicken

Grilled chicken breast topped with ricotta, artichoke hearts, spinach and our Big Horn BBQ sauce



Shrimp Salad

Poached shrimp placed atop a bed of mixed greens topped with onions, tomatoes, and diced apples served with a balsamic reduction

★ Wild Alaskan Sockeye Salmon

Grilled wild sockeye salmon lightly coated in Grizzly Grilling sauce topped with lemons and capers



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).



Dinner Desserts

Pie of the Day a la mode
Ask your server about today's selection

Brownie Sundae
Brownie served with ice cream, sliced bananas, assorted toppings, nuts, whip cream, cherries and sauces

Ice Cream
ask about today's choices

Mountain Berry Shortcake

Pastry Chef's Daily Creation

