

STARTERS



Wild Game Sausage Sampler

~ Grilled buffalo and elk sausage served with French bread and huckleberry whole grain mustard

Battered Mushrooms

~ 1/2 lb of golden brown breaded mushrooms served with our rosemary ranch dipping sauce

Glazed Pork Ribs

~ Slow roasted huckleberry chipotle country style pork ribs served on a bed of Napa slaw

Baby Shrimp Salad

~ Crisp, baby shrimp topped with sliced red onions, tomatoes and mixed greens served with your choice of dressing

Caesar Salad

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

Cheese Fondue

~ A creamy blend of Asiago, parmesan and Swiss cheese served with French bread and seasonal fresh vegetables

Bruschetta ala Roma

~ Garlic and balsamic roasted tomatoes combined with fresh herbs and served with toasted French bread

Shrimp and Spinach Dip

~ Baby shrimp, roasted red peppers and organic spinach combined with parmesan and cream cheese served with tri-colored tortilla chips

Pecan and Pineapple Salad

~ Fresh pineapple cubes combined with salad greens, sliced peppers and red onions topped with pecans and feta cheese

Garden Salad

~ Mixed greens topped with seasonal vegetables and huckleberry vinaigrette

Soup of the Day

Please ask your server about today's selection

PASTA

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 chicken or portobello mushroom



Montana Stroganoff

~ Tender chunks of beef combined with rich mushroom gravy served on a bed of egg noodles sausage and a dollop of sour cream

Butternut Squash Ravioli

~ Butternut squash ravioli tossed with a white wine garlic sauce and finished with parmesan cheese

*Due to our remote location, a surcharge will be added to each guest check to offset local utility expense.



Chef's Choice

Healthier Choice Option

ENTRÉES

Entrées served with a choice of dried fig wild rice blend,
roasted garlic mashers or baked potato

Make any of the following menu items a "Healthier Choice Option" by substituting
grilled sweet potatoes and fresh vegetables of the day

Chicken and Pineapple

~ Fresh herb crusted chicken breast topped with huckleberry glazed pineapple and fresh vegetables of the day



Pork Chop

~ Thick cut bone-in pork chop topped with caramelized onions and bleu cheese served with our Big Horn BBQ sauce and fresh vegetables of the day

Rocky Mountain Rainbow Trout

~ Lightly dusted Rocky Mountain Rainbow trout topped with capers, pickled ginger and fresh lemon served with fresh vegetables of the day

★ Wild Alaskan Salmon

~ Grilled wild Alaskan Sockeye salmon topped with a lemon peppercorn reduction served with fresh vegetables of the day

Sweet Potato Hash

~ Sweet potatoes, chickpeas, organic baby spinach, tomatoes, onions, peppers and black olives combined with a spicy curry sauce and fresh vegetables of the day

Grilled Eggplant

~ Grilled thick cut marinated eggplant slices and tender baby bok choy topped with a garlic and mushroom white wine reduction

New York Strip

~ 10oz all natural Angus beef steak topped with a sautéed mushroom demi-glaze served with fresh vegetables of the day

Beef Medallions

~ All natural Angus beef medallions topped with caramelized onions, bleu cheese and our Grizzly Grilling sauce served with fresh vegetables of the day

Grilled Tri-Tip Salad

~ Mixed greens topped with southwestern marinated beef tri-tip, eggs, tomatoes, black beans, feta cheese, cucumbers, onions and peppers served with grilled bread

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

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).