

first courses

shrimp tempura cocktail

wasabi cocktail sauce, avocado puree 12.25

slow roasted pork belly

dijon brown sugar glaze, choucroute 10.25

lobster ravioli

asiago cream sauce, diced tomato, white truffle oil 11.50

cold smoked wild alaska salmon*

grilled corn cakes, sour cream, red onion, capers 10.95

artisan cheeses

fine crafted imported and domestic cheeses, dried fruits, glazed walnuts, crusty bread 10.75

chilled cucumber soup

garnished with diced tomato, cucumber, lemon zest, dill 3.95/4.95

organic lentil soup

spinach 3.95/4.95

field greens

raspberry vinaigrette, raspberries, toasted almonds 4.95

grilled pear salad

field greens, cambozola cheese, glazed walnuts, balsamic reduction 8.95

entree salads

seared duck breast salad

seared duck breast, field greens, glazed walnuts, dried cranberries, oranges, sherry vinaigrette 14.50

caesar salad

caesar salad, warm, natural montana angus tenderloin tips, flat bread 15.95

caesar salad, grilled free-range chicken, flat bread 12.95



* 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.

main courses

served with choice of cup of soup or field greens

montana legend beef tenderloin

grilled natural montana angus beef, rosemary cabernet sauce, buttermilk-mashed red potatoes, seasonal vegetable 33.00

antelope medallions and broiled lobster tail

pan-seared farm-raised texas antelope medallions, huckleberry butter, broiled cold water lobster tail, roasted red potatoes, seasonal vegetable 38.25

roast prime rib of farm-raised bison •

yorkshire pudding, natural juices, roasted red potatoes, seasonal vegetable 33.00

montana ranch brand natural rack of lamb

dijon-crusteD, minted demi-glace, buttermilk-mashed red potatoes, sauteed spinach 36.00

grilled portabella mushroom

cabernet vegetable demi-glace, sauteed spinach, lyonnaise potatoes 16.75

fettuccine

yellow pear tomatoes, grape tomatoes, parmesan reggiano 16.95

free-range chicken breast

preserved lemons, seasoned mushrooms, sherry, lyonnaise potatoes, seasonal vegetable 23.25

sauteed farm-raised idaho trout

porcini crusteD, brown butter, lemon, chives, buttermilk-mashed red potatoes, seasonal vegetable 20.50

seafood cioppino •

shrimp, crab, mussels, wild alaska salmon, tomato stew, grilled baguette slices 22.25

seasonal prix fixe menu - ask your server for selections

• "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

if you have food allergies, please inquire with your server regarding ingredients of menu items

prices do not reflect taxes or gratuities. a 15% gratuity is added for parties of 8 or more.

if you feel our service does not justify such an act, please let us know

at Xanterra, we promote sustainable cuisine. we serve products that are not only good to eat but good for the environment