

APPETIZERS

GAME SAUSAGE SAMPLER

GLUTEN-FREE wild boar sausage with cranberries, smoked bison bratwurst, pheasant and chicken sausage, braised red cabbage, whole grain mustard 10.25

HUMMUS PLATE VEGAN

GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA diced cucumber, tomato, grilled garlic pita 7.95

SPINACH ARTICHOKE DIP

GLUTEN-FREE REQUEST CARROTS AND CELERY AND NO GARLIC PITA chopped artichoke hearts, spinach, parmesan cheese, sour cream, grilled garlic pita 8.95

HOT WINGS spicy breaded, bleu cheese dressing, celery 9.95

CAJUN SHRIMP GLUTEN-FREE six prawns, andouille grit cake, cream sauce 11.95

WAFFLE FRIES GLUTEN-FREE bleu cheese sauce, peppercorns 8.25

SOUP & SALADS

GLUTEN-FREE OLIVE OIL ROASTED TOMATO BISQUE WITH BASIL OIL 4.25 /5.95

FRENCH ONION SOUP EN CROUTE WITH CURRY ONION TARTLET 6.95

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!

grilled shrimp 6.00 • sliced rotisserie chicken 4.50

Gardein™ chick'n 4.25 - Gardein™ is a chicken substitute made of soy, wheat and pea proteins

CAESAR SALAD GLUTEN-FREE REQUEST NO CROUTONS romaine lettuce, parmesan cheese, croutons, Caesar dressing 6.95/8.95

HOUSE SALAD VEGAN/GLUTEN-FREE REQUEST NO CROUTONS salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, fat-free Dijon honey mustard, oil & vinegar, balsamic-parmesan vinaigrette and fat-free huckleberry vinaigrette 4.95

SPINACH SALAD GLUTEN-FREE REQUEST NO CROUTONS dried cranberries, candied walnuts, red onion, maytag bleu cheese, poppy seed dressing 8.50/10.50

MAIN COURSES

Our dinners are served with sliced baguette and flatbread. For a lower carb option whipped cauliflower may be substituted for potato or rice

WILD ALASKA SALMON TOSTADA*

pan-seared wild Alaska salmon, fried red and blue corn tortillas, mixed field greens, honey-lime vinaigrette, fire roasted corn salsa, sour cream, cilantro, chile lime rice market price

MONTANA TROUT CULTURE

PARADISE VALLEY, MONTANA pecan cornmeal-crust, honey butter, sweet potato hash, seasonal vegetable (*may contain small bones*) 25.25

BISON BURGER*

GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES eight-ounce farm-raised bison, grilled parmesan black pepper roll, French fries, choice of two fixings - mushrooms, bacon, green pepper, American, cheddar, Swiss, pepper jack or bleu cheeses 14.50 additional fixings 1.00 each

BISON SHORT RIBS

farm-raised, braised in Moose Drool ale, buttermilk-mashed potato, seasonal vegetable 26.50

LAMB CHOPS

MONTANA NATURAL LAMB - BIG TIMBER, MT Dijon panko-crust, frenched rack lollipop and loin chop, lamb sausage, yogurt raita, ratatouille, housemade steak fries, mint jelly 33.95

NATURAL PRIME RIB AU JUS

GLUTEN-FREE REQUEST NO AU JUS buttermilk-mashed potato, seasonal vegetable 7 oz 19.95 • 10 oz 23.25 14 oz 27.95

NATURAL BEEF TENDERLOIN

GLUTEN-FREE six-ounce, roasted red pepper cream sauce, buttermilk-mashed potato, seasonal vegetable 31.95

GRILLED PORK CHOP

apple cinnamon glaze, buttermilk-mashed potato, seasonal vegetable 16.95

LINGUINE WITH

SPICY THAI PEANUT SAUCE  GLUTEN-FREE REQUEST GLUTEN-FREE PASTA spicy Thai peanut sauce, diced cucumber, red pepper, chopped peanuts 11.75/15.75 add grilled shrimp 6.00 add sliced rotisserie chicken 4.50 add Gardein™ chick'n 4.25

POLENTA FRITTER

VEGAN grilled portabella mushroom, red onion, zucchini, yellow squash, roasted red pepper, balsamic glaze 16.50

ROTISSERIE CHICKEN GLUTEN-FREE

herb-roasted half chicken, buttermilk-mashed potato, seasonal vegetable 19.25



Menu items made with sustainable and/or organic ingredients

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

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

Prices do not reflect taxes, a 1.1% utility fee 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