

DINNER

STARTERS

- Mediterranean Style Hummus - vg** 14
*Olives, cherry tomato, cucumber, red onion, parsley, EVOO.
 Served with grilled pita and crudite'.*
- Grilled Bison & Elk Skewers** 16
Seasonal vegetables and sauce demi-glace.
- Maryland Crab Cakes** 17
Sauce Remoulade and frisse'.
- Pancetta wrapped Scallops.** 15
Sage cream corn and huckleberry maple bourbon glaze.
- Baked Brie en Crou te - v** 16
*Dried apricot and cranberries, toasted almonds and warm
 baguette.*
- Artichoke and Spinach Dip - v** 14
Italian cheese blend and baked crostini bread.

SPECIALTY SOUPS & SALADS

Wild Game Chili 10
*Choice elk, bison and beef. Grilled sweet corn,
 roasted poblanos. Complimented with sour cream,
 scallions and aged cheddar.*

•Ask about our Soup of the Day•

Pear, Proscuitto & Burratta Salad - gf 16
Arugula, candied walnuts, apple cider vinaigrette.

Quinoa Mango Salad - vg, gf 15
*Cherry tomato, red onion, cilantro, mint, frisse',
 lemon honey vinaigrette.*

Classic Caesar - v 13
*Romaine lettuce, garlic croutons, parmesan and
 Caesar dressing.*

ADD CHICKEN, SALMON OR SHRIMP 6

SANDWICHES

Burgers and sandwiches served with fries

Signature Burger 18

BEEF 18

BISON 22

*8oz beef or bison, red onion, leaf lettuce, roma tomato,
 candied bacon, sharp cheddar, Yellowstone Sauce, served on
 a bavarian roll.*

Prime Rib Sandwich 17
*Sauteed mushroom and onion, arugula, chipotle aioli,
 muenster cheese. Served on a bolillo roll.*

Impossible Burger - vg, gf 17
*Plant based patty with leaf lettuce, tomato and onion.
 Served on a gluten free bun.*



BEVERAGES 3

Free refills on coffee, tea & soda

Sodas

Coke, Diet Coke, Sprite, Orange, Ginger Ale, Root Beer

San Pellegrino

(no refills)

Aranciata, Limonata, Aranciata Rossa

Coffee

Fresh ground regular or decaf

Fruit Juice

Orange, Apple, Cranberry

Hot Tea Iced Tea

Lemonade Hot Chocolate

Milk (Regular, Chocolate, Almond)

Consuming raw or undercooked seafood, beef or eggs could increase risk of foodborne illness.

A required local 4% resort tax will be added to your final bill. Gratuities are not included.

DINNER

STEAKS

Includes dinner roll, choice of soup of the day or salad and vegetable de jour, choice of red skin mashed potatoes, baked potato or sidewinder fries

River Bend Meats Prime Rib

Local certified Black Angus Prime Rib. Served with a savory au jus and horseradish cream.

QUEEN CUT (12oz) 40

KING CUT (18oz) 48

Bison Rib Eye 46

16 oz cut of Montana grass fed Bison Ribeye. Choice of garlic herb compound butter or roasted shallot wild mushroom demi-glace.

Bone-in New York Strip 40

16 oz cut USDA choice. Choice of garlic herb compound butter or roasted shallot wild mushroom demi-glace.

Filet Mignon 44

8 oz USDA choice. Choice of garlic herb compound butter or roasted shallot wild mushroom demi-glace.

Surf and Turf 48

6oz USDA choice filet mignon and three Tiger Shrimp scampi style choice of garlic herb compound butter or roasted shallot wild mushroom demi-glace.

HOUSE PASTAS

Includes grilled garlic bread and a choice of soup or salad

Seafood Scampi Del Mare 36

Sauteed shrimp and scallops, saffron linguini, grape tomato, leek and spinach, shaved romano cheese.

Braised Bison Bourguignon..... 28

Pappardelle pasta, root vegetables and chipollini onions, shaved romano cheese.

Elk Tortelloni 32

Sauteed wild mushrooms, shallots, fire-roasted roma tomatos, veal jus and shaved romano cheese.

gf-GLUTEN FREE, v-VEGETARIAN, vg-VEGAN

HOUSE FAVORITES

Includes dinner roll, choice of soup or salad and vegetable de jour

Broasted Chicken 26

Two thighs and two drumsticks marinated and deep fried in our signature buttermilk batter. Served with red skin mashed potatoes.

Stuffed Pork Tenderloin 26

Honeycrisp apple, cranberries, smoked bacon, herb accented veloute sauce. Served with red skin mashed potatoes.

Crab Stuffed Local Idaho Trout 28

Lemon caper beurre blanc and wild rice pilaf.

Cedar Planked Salmon 28

With huckleberry maple bourbon glaze and wild rice pilaf.

Country Fried Steak 26

10 oz breaded and golden fried strip loin smothered in country gravy with red skin mashed potatoes.

** A savory Montana favorite!*

Three Bear Meatloaf 25

House blend of bison, elk, and beef, herbs and veggies. Served with huckleberry chipotle BBQ sauce with red skin mashed potatoes.



Consuming raw or undercooked seafood, beef or eggs could increase risk of foodborne illness.

A required local 4% resort tax will be added to your final bill. Gratuities are not included.