

## 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** ..... 18  
*Seasonal vegetables and sauce demi-glace.\**
- Steamed Black Mussels** ..... 16  
*Grape tomatoes, scallions, white wine, lemon, warm  
 baguette.*
- Shrimp & Crab Cocktail** ..... 19  
*Lump crab and gulf shrimp, grilled lemon, cocktail sauce.*
- 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.*
- Baked French Onion Gruy re Gratin 10**
- Ask about our Soup of the Day•**
- Pear, Proscuitto & Burratta Salad - gf 16**  
*Arugula, candied walnuts, apple cider vinaigrette.*
- Fattoush - vg 15**  
*Romaine, toasted pita, grape tomato, red onion,  
 cucumber, radish, parsley, mint, pepperocini,  
 sumac, pomegranate vinagarette.*
- Classic Caesar - v 13**  
*Romaine lettuce, garlic croutons, parmesan and  
 Caesar dressing.*

**ADD CHICKEN 6, SALMON OR SHRIMP 10**

### SANDWICHES

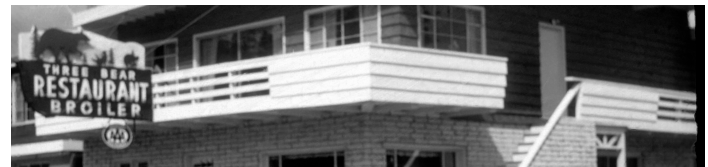
*Burgers and sandwiches served with sidewinder fries*

### BURGERS

**BEEF 18**

**BISON 22**

- Signature Burger** .....  
*8oz beef or bison, red onion, leaf lettuce, roma tomato,  
 peppered bacon, sharp cheddar, Yellowstone Sauce, served on  
 a brioche roll.\**
- Western Burger** .....  
*8oz beef or bison, pepperjack cheese, peppered bacon, fried  
 onion tangles, bbq sauce, served on a brioche roll.\**
- Prime Rib Sandwich** ..... 18  
*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, Coke Zero, Dr. Pepper 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.

An automatic 18% gratuity will be added to the bill for parties of 8 or more.

## 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*

#### UPGRADE ANY STEAK to SURF & TURF

- By adding 4 Shrimp, scampi style - 10

#### Slow Roasted Prime Rib

*USDA Choice Prime Rib served with a savory au jus and horseradish cream.\**

**WRANGLER CUT (12oz) 40**

**GRIZZLY CUT ( 18oz ) 48**

**Bison Rib Eye . . . . . 49**  
*16 oz cut of Montana grass fed Bison Ribeye. Choice of blue cheese peppercorn butter or roasted shallot wild mushroom demi-glaze.\**

**Porterhouse . . . . . 60**  
*24 oz cut USDA choice. Choice of blue cheese peppercorn butter or roasted shallot wild mushroom demi-glaze.\**

**Filet Mignon . . . . . 46**  
*8 oz USDA choice. Choice of blue cheese peppercorn butter or roasted shallot wild mushroom demi-glaze.\**

**Flat Iron . . . . . 32**  
*8oz USDA choice. Choice of blue cheese peppercorn butter or roasted shallot wild mushroom demi-glaze.\**

### HOUSE PASTAS

*Includes grilled garlic bread & a choice of soup or salad*

**Lobster & Shrimp Mac n' Cheese . . . . . 38**  
*Double Gloucester and sharp cheddar, cavatappi pasta and toasted bread crumbs.*

**Braised Bison Bourguignon. . . . . 32**  
*Pappardelle pasta, root vegetables and chipollini onions, shaved gruyère.*

**Bolognese Burratta Rigatoni . . . . . 28**  
*Beef, Italian Sausage, pancetta, creamy burrata & basil pesto drizzle.*

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

### HOUSE FAVORITES

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

**Broasted Chicken . . . . . 26**  
*Breast, thigh and drumsticks marinated and deep fried in our signature buttermilk batter. Served with red skin mashed potatoes.*

**Wild Boar Shepherd's Pie . . . . . 36**  
*Braised boar with sweet corn, peas, carrots, and demi glaze. Topped with dutchess potatoes and served in a cast iron skillet.*

**Roasted Half Ducking . . . . . 36**  
*Bordeaux cherry glaze and wild rice pilaf.*

**Crab Stuffed Local Idaho Trout . . . . . 34**  
*Lemon caper beurre blanc and wild rice pilaf.*

**Cedar Planked Salmon . . . . . 34**  
*With bourbon maple whole-grain mustard glaze and wild rice pilaf.\**

**Country Fried Steak . . . . . 26**  
*10 oz breaded and golden fried strip loin smothered in country gravy and served with red skin mashed potatoes.\* A savory Montana favorite!*

**Three Bear Meatloaf . . . . . 26**  
*House blend of bison, elk, and beef, herbs and veggies. Served with huckleberry chipotle BBQ sauce & red skin mashed potatoes.*



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