

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 New Zealand Mussels 17**
Grape tomatoes, scallions, white wine, lemon, and warm baguette.
- Caribbean Jerk Shrimp 18**
Fresh pineapple mango salsa.
- 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
Ground elk, bison and beef. Grilled sweet corn, roasted poblanos. Complemented with sour cream, scallions and aged cheddar.

Baked French Onion Gruy re Gratin 10
• *Ask about our Soup of the Day - 6* •

Ahi Tuna Ni oise - gf 24
Grilled yellowfin tuna, hericot verts, hard-boiled egg, red skin potato, grape tomato, capers, nicoise olive & lemon dijon vinaigrette.

Pear, Prosciutto & Burrata Salad - gf 17
Arugula, candied walnuts, apple cider vinaigrette.

Fattoush - vg 15
Romaine, toasted pita, grape tomato, red onion, cucumber, radish, parsley, mint, pepperocini, sumac, pomegranate vinaigrette.

Classic Caesar - v 14
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.

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 50
*16 oz cut of Montana grass-fed bison ribeye. Choice of blue cheese peppercorn butter or roasted shallot wild mushroom demi-glaze.**

Bone-in New York Strip 48
*18 oz cut USDA choice. Choice of blue cheese peppercorn butter or roasted shallot wild mushroom demi-glaze.**

Filet Mignon 48
*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. 34
Pappardelle pasta, root vegetables and chipollini onions, shaved gruyère.

Bolognese Burrata 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 Duckling 38
Borduc Maple Farms syrup and Bordeaux cherry glaze and wild rice pilaf.

Crab & Shrimp Stuffed Local Idaho Trout 36
Lemon caper beurre blanc and wild rice pilaf.

Cedar Planked Salmon 36
*With Borduc Maple Farms syrup and 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 28
House blend of bison, elk, and beef, herbs and veggies. Served with huckleberry chipotle BBQ sauce & red skin mashed potatoes.

Grilled Berkshire Pork Chop 34
Grilled peaches, apricot compote and bee pollen.

Mediterranean Style Cous Cous - vg 28
Saffron, roasted vegetables, kalamata olives and sun-dried tomatoes.



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