

The History

Shadows Keep Restaurant was born from the ashes of a Missoula Landmark, The Mansion.

On June 11, 1992, a fire took The Mansion from Missoula.

One year and one day later,

Shadows Keep opened to the public.

Sharing the same foundation as The Mansion,

it recalls a time gone by.

The Keep Restaurant continues the tradition

of serving fine food, wine, and spirits,

in a unique and memorable setting.

appetizers

baked brie

honey and pecan encrusted

14

cajun prawns

grilled or deep-fried

17

shrimp cocktail

cocktail sauce and lemon wedge

17

pan fried oysters

served with cocktail sauce

15

poke

sashimi grade ahi tuna marinated in soy and ginger, served with avocado

16

cajun calamari

house specialty

served with cocktail sauce & cajun aioli

16

clams

sautéed in garlic, pesto and white wine

15

baby back ribs

with hoisin barbeque and slaw

16

braised pork belly

served with apple-jicama slaw

15

escargot

mushrooms, white wine and garlic

16

sesame seared ahi

served chilled with wasabi soy sauce

16

please let us know if you have any special dietary requests and we will be happy to accommodate you

a standard gratuity of 18% will be added to parties of eight or more, no separate checks please

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



entrees

new york

14 oz. grilled

36

filet mignon

bacon wrapped grilled tenderloin

38

grilled ribeye

12oz. rib eye topped with balsamic reduction and gorgonzola

36

rack of lamb

the original mansion recipe, served with mint balsamic vinaigrette

36

veal marsala

sautéed with mushrooms & onions in a marsala wine sauce

34

chicken piccata

airline chicken pan roasted with onions, roasted tomatoes, capers & artichoke hearts in a white wine lemon sauce

28

chicken cordon bleu

stuffed with prosciutto, swiss & roasted red pepper topped with mornay sauce

28

roasted duck

confit-style, with fried onions and a raspberry port wine sauce

33

salmon

topped with a citrus compound butter

34

chilean sea bass

hazelnut encrusted, with frangelico beurre blanc and white truffle oil

37

sea scallops

pan seared with shallot, garlic, butter, sherry and bacon served with a pomegranate reduction

35

seared ahi

wasabi pea encrusted topped with wasabi-soy sauce, sunomono, & pickled ginger

34

shrimp scampi

sautéed, garlic, capers, tomatoes and olives in a white wine lemon sauce

34

king crab

pound

45

**entrees include choice of caesar, spinach or mixed green salad, served with seasonal vegetables and your choice of rice, potato or linguine alfredo
anchovies are an additional \$1*