

## starters

### **baked brie**

pecan encrusted &  
topped with local honey

14

### **sautéed mushrooms**

butter, garlic and sweet vermouth

14

### **cajun prawns**

grilled or deep-fried

17

### **shrimp cocktail**

cocktail sauce and lemon wedge

17

### **seared scallops**

lemon-garlic aioli & mango salsa

18

### **duck tacos**

served with cabbage, tomato,  
and sriracha crème fraiche

15

### **baby back ribs**

with hoisin bbq sauce & slaw

16

### **cajun calamari**

house specialty

16

### **clams**

in garlic, pesto & white wine

15

### **escargot**

mushrooms, white wine & garlic

16

### **fried oysters**

served with cocktail sauce

14

## salads

### **side dinner salad**

choice of house garden, caesar,  
or spinach salad  
(\$1 to add anchovies)

5

### **korean bbq shrimp salad**

sweet & spicy marinated shrimp  
served over mixed greens with  
sesame-peanut vinaigrette

19

### **buffalo chicken salad**

a mixed green salad topped with  
blue cheese crumbles and celery

17

### **grilled chicken salad**

with bacon, avocado, cucumber, and  
tomato with a fire roasted corn & feta  
vinaigrette

17

### **grilled flat iron salad**

blue cheese, roasted red peppers,  
candied pecans, marinated onions

19

## lounge entrees

served with potato and seasonal vegetable

### **grilled n.y.**

10 oz. black angus beef

23

### **grilled sirloin**

8 oz. topped with fried goat cheese  
and caramelized onion

24

### **buffalo burger**

with gorgonzola & sautéed mushrooms  
served with fries

16

### **chicken parmesan**

with cajun cheese sauce  
served over linguine with marinara

22

### **chicken marsala**

natural chicken sautéed with mushroom  
and onion in marsala wine sauce

22

### **crab cakes**

sweet matcha-dijon aioli

23

### **grilled salmon**

with fresh basil pesto

23

### **natural pork chop**

grilled & basted with balsamic, olive oil, garlic & dijon  
with chimichurri

20

### **roasted duck**

confit-style with raspberry port reduction

23

### **panko fried prawns**

with a cointreau aioli

23

### **mojito sea scallops**

rum, mint, tomatoes, onions & garlic

24

### **pan seared ahi\***

sesame seared with wasabi soy sauce

23

### **clams in linguine**

tomatoes, garlic in white wine lemon sauce

22

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

## wine by the glass

### whites

morgan highlands chardonnay	8
jed steele chardonnay	7
scarpetta pinot grigio	7
waterbrook pinot gris	6
shooting star riesling	8
roth sauvignon blanc	7
rodney strong sauv blanc	7
belle glos pinot noir blanc	7
lunetta prosecco	6

### reds

pepper bridge cabernet sauvignon	16
amavi cabernet sauvignon	10
felino cabernet sauvignon	8
kings ridge pinot noir	9
meiomi pinot noir	8
waters syrah	7
ancient peaks zinfandel	7
catena malbec	7
ryan patrick red blend	7
gerard bertrand <i>gsm blend</i>	7

### house wines

**cabernet, merlot, chardonnay  
& white zinfandel**

**glass 6    ½ liter 14    liter 25**

### beer on tap

**5.00**

**big sky ipa    coldsmoke    guinness  
widmer hefeweizen    bayern pilsner  
seasonal, ask your server**

### bottled beer

**Domestic \$3.50    Micro/Import \$4.00**

**pacifico    going to the sun ipa  
sierra nevada pale ale    big sky moose drool  
crabbies ginger beer    bayern amber  
pilsner urquell    new castle brown ale**

**corona  
heineken  
michelob ultra  
coors light**

**red stripe  
bud light  
budweiser  
miller lite**

### martinis

**huckleberry lemondrop \$10**

44 north, cointreau, fresh lemon

**gimlet evolved \$11.50**

hendrick's gin, st.germaine liquor and lime

**the classic \$11**

plymouth gin, martini & rossi dry vermouth,  
stirred not shaken

**flirtini \$10**

abs. raz, cointreau, pineapple & cranberry

### specialty drinks

**\$7**

**franchise old fashion**

canadian club muddled with orange,  
cherry & sugar, splash of soda

**montana huckleberry cream soda**

absolut vodka, soda,  
willie's huckleberry cream liquer

**john daly**

absolut vodka, iced tea and lemonade

**the gringo**

olmeca plata tequila, st. germaine, grapefruit,  
splash of pilsner with salted rim

### handmade mules

**\$7**

**montana honey mule**

willie's honey moonshine, ginger beer, lime

**pear mule**

absolut pear, ginger beer & lime

**irish mule**

jameson irish whiskey, ginger beer & lime

**citrus medley**

absolut citron, ginger beer, lime, orange & lemon

### margaritas

**the grand \$11**

avion reposado, cointreau, lime and sour

**pure silver \$9**

avion silver, grand marnier, lime and sour

**purple \$7.50**

olmeca reposado, chambord, cranberry, lime & sour

**cactus \$7.50**

olmeca plata, pineapple, cream of coconut & sour

**italian \$7.50**

olmeca plata, amaretto, lime and sour

**house \$7**

olmeca reposado, triple sec, roses lime and sour