

# 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**

*served with cocktail sauce and lemon*

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

### **barbeque 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*

39

### **grilled ribeye**

*12oz. rib eye topped with balsamic reduction and gorgonzola*

38

### **rack of lamb**

*the original mansion recipe, served with mint balsamic vinaigrette*

37

### **veal marsala**

*sautéed with mushrooms & onions in a marsala wine sauce*

35

### **chicken piccata**

*natural chicken breast with onions, roasted tomatoes, capers & artichoke hearts in a sherry lemon sauce*

28

### **chicken cordon bleu**

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

28

### **roasted duck**

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

34

### **salmon**

*topped with a citrus compound butter*

34

### **chilean sea bass**

*hazelnut encrusted, with frangelico beurre blanc and white truffle oil*

39

### **sea scallops**

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

36

### **seared ahi\***

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

34

### **shrimp scampi**

*sautéed, garlic, capers, tomatoes and olives in white wine lemon sauce served over linguini*

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*