

starters

baked brie
pecan encrusted &
topped with local honey
14
sautéed mushrooms
butter, garlic and sweet vermouth
topped with parmesan
14
cajun prawns
grilled or deep-fried
17
shrimp cocktail
served with cocktail sauce & lemon
17
fried oysters
served with cocktail sauce
14

cajun calamari
house specialty
16
baby back ribs
hoisin barbecue & asian slaw
16
escargot
mushrooms, white wine & garlic
16
spring rolls
peanut sauce - sweet & sour
14
grilled beef strips
served with hot mustard
15
barbeque braised pork belly
served with apple-jicama slaw
15

duck tacos
served with cabbage, tomato,
and sriracha crème fraiche
15
clams
in garlic, pesto & white wine
15
sesame seared ahi*
served chilled with wasabi soy
16
buffalo wings
served with blue cheese
14
poke*
sashimi grade tuna, marinated in soy
& ginger, served with avocado
16

salads

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

side dinner salad
choice of house garden, caesar,
or spinach salad
(\$1 to add anchovies)
5
soup du jour
ask your server for today's
selection
5

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, balsamic
reduction & 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
22
crab cakes
sweet matcha-dijon aioli
23

grilled salmon
topped with pesto
23
herb breaded pork chop
pan-fried & stuffed with gorgonzola, pecans, & spinach,
served with spiced apple gastrique & garlic confit
22
roasted duck
confit-style with raspberry port reduction
23
panko fried prawns
with a cointreau aioli
23
blackened sea scallops
baked in mornay
24
pan seared ahi*
sesame seared with wasabi soy
23
clams in linguine
tomatoes, onions & garlic in pesto cream 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
la playa sauvignon blanc	6
rodney strong sauv blanc	7
amavi rose	7
lunetta prosecco	6

reds

st.supery cabernet sauvignon	12
amavi cabernet sauvignon	10
felino cabernet sauvignon	8
kings ridge pinot noir	9
meiomi pinot noir	8
waters syrah	7
sebastiani 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	1/2 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	corona	red stripe
sierra nevada pale ale	big sky moose drool	heineken	bud light
crabbies ginger beer	bayern amber	michelob ultra	budweiser
pilsner urquell	new castle brown ale	coors light	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
3 olives raz, cointreau, pineapple & cranberry

mules & margaritas

montana honey mule \$7
willie's honey moonshine, ginger beer, lime
pear mule \$7
3 olives apple & pear, ginger beer & lime
maestro margarita \$10
maestro dobel, cointreau, lime and sour
purple \$7.50
el jimador, chambord, cranberry, lime & sour
italian \$7.50
el jimador, amaretto, lime and sour

specialty drinks

\$7

franchise old fashion

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

montana huckleberry cream soda

3 olives vodka, soda,
willie's huckleberry cream liquer

john daly

3 olives vodka, iced tea and lemonade

local lemon

44 north huckleberry, soda & spotted bear
limoncello

seasonal drinks

pumpkin spice martini \$10

3 olives vanilla vodka, baileys, & pumpkin baileys

friar tuck \$9

frangelico, brandy, lemon juice, splash grenadine

autumn leaves \$10

bourbon, drambuie, campari

espresso martini \$10

willy's coffee liqueur & 3 olives vanilla vodka

candy cane martini \$8

peppermint schnapps, white crème de cacao,
half & half, and grenadine