

# 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

### **artichokes & mushrooms**

*white wine & lemon*

*topped with monterey jack cheese*

16

### **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

38

### **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

38

### **veal marsala**

sautéed with mushrooms & onions in a marsala wine sauce

36

### **chicken piccata**

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

29

### **chicken cordon bleu**

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

29

### **roasted duck**

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

35

### **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 a pomegranate reduction

37

### **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  
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