

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

artichoke & mushroom

white wine & lemon sauce
topped with monterey jack cheese

16

duck tacos

served with cabbage, tomato,
and sriracha crème fraiche

16

baby back ribs

with hoisin bbq sauce & slaw

16

cajun calamari

house specialty

16

clams

in garlic, pesto & white wine

15

grilled beef strips

with hot mustard

16

escargot

mushrooms, white wine & garlic

16

poke*

sashimi grade tuna, marinated in soy
& ginger, served with avocado

16

sesame seared ahi*

served chilled with wasabi soy sauce

16

buffalo wings

served with blue cheese

15

spring rolls

peanut sauce - sweet & sour

14

fried oysters

served with cocktail sauce

14

salads

side dinner salad

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

5

grilled chicken salad

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

18

grilled flat iron salad

blue cheese roasted red peppers,
toasted pecans, marinated onions

21

korean bbq shrimp salad

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

20

buffalo chicken salad

a mixed green salad topped with
blue cheese crumbles and celery

18

lounge entrees

served with potato and seasonal vegetable

grilled n.y.*

10 oz. black angus beef

24

grilled sirloin*

8 oz. topped with fried goat cheese
and caramelized onion

26

buffalo burger*

with gorgonzola & sautéed mushrooms
served with fries

16

chicken parmesan

with cajun cheese sauce
served over linguine with marinara

23

chicken marsala

natural chicken sautéed with mushroom
and onion in marsala wine sauce

23

crab cakes

sweet matcha-dijon aioli

24

grilled salmon

with fresh basil pesto

25

natural pork chop

stuffed with feta, sundried tomatoes, &
pine nuts with chimichurri & mornay

23

roasted duck

confit-style with raspberry port reduction

24

panko fried prawns

with a cointreau aioli

23

sea scallops

baked in parmesan béchamel

25

pan seared ahi*

sesame seared with wasabi soy sauce

23

clams in linguine

tomatoes, garlic in white wine lemon sauce

23

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

wine by the glass

whites

p. hobbs crossbarn chardonnay	9
shooting star chardonnay	7
scarpetta pinot grigio	7
shooting star riesling	8
la playa sauvignon blanc	6
rodney strong sauv blanc	7
waterbrook rose	6
lunetta prosecco	6

reds

kenefick ranch cabernet sauvignon	15
st. supery cabernet sauvignon	13
amavi cabernet sauvignon	10
felino cabernet sauvignon	8
roco pinot noir	8
truchard pinot noir	8
waters syrah	7
catena malbec	7
ryan patrick red blend	8
secret squirrel <i>bordeaux blend</i>	10

house wines

**cabernet, merlot, chardonnay
& white zinfandel**
glass \$6 1/2 liter \$14 liter \$25

beer on tap

\$5.00
big sky ipa coldsmoke coors light
miners gold hefeweizen bayern pilsner
seasonal, ask your server

bottled beer

Domestic \$3.50 Micro/Import \$4.00

pacifico	bent nail ipa	corona	red stripe
sierra nevada pale ale	big sky moose drool	heineken	bud light
guinness	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 \$12
hendrick's gin, st.germaine liquor and lime
the classic \$11
deaths door gin, martini & rossi dry vermouth
espresso martini \$10
willy's coffee liqueur & 3 olives vanilla vodka
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 margarita \$8
el jimador, chambord, cranberry, lime & sour
italian margarita \$8
el jimador, amaretto, lime and sour

specialty drinks

\$7
franchise old fashion
canadian club muddled with orange,
cherry & sugar, splash of soda
aperol spritz
prosecco, aperol, soda & lime
the deme lama
hornitos tequila, ginger ale & lime
magnus manhattan
highland park magnus scotch,
sweet vermouth & orange bitters

seasonal drinks

caramel apple pie martini \$10
hornitos tequila, butterscotch schnapps,
apple cider
whiskey thyme \$8
bulleit rye whiskey, ginger beer,
maple-thyme simple syrup
autumn leaves \$10
bourbon, drambuie, campari
candy cane martini \$8
peppermint schnapps, white crème de cacao,
half & half, and grenadine