



APPETIZERS

Scallops.....	\$18.00
<i>Searred scallops served over a Sambvca mushroom cream reduction with grape tomatoes and shaved fennel.</i>	
Crab Cakes.....	\$18.00
<i>Roasted Corn and red pepper with bacon in a butternut puree with an apple salad.</i>	
Fried Brie.....	\$12.00
<i>Date jam, apple butter and a balsamic glaze</i>	

SOUPS & SALADS

Roasted Beet Salad.....	\$11.00
<i>Mixed greens and roasted beets tossed in a pomegranate vinaigrette</i>	
Caesar.....	\$11.00
<i>With house made dressing</i>	\$6.00...half
House Salad.....	\$ 6.00
<i>Mixed greens with cucumber, tomato and roasted red peppers served with balsamic vinaigrette.</i>	
Steak and Stout Chili.....	\$ 7.00
<i>No bean chili made with Cow in the coalmine Stout beer. \$4.00..... cup</i>	
New England Clam Chowder.....	\$ 7.00
	\$4.00.....cup

ENTREES

Chilian Sea Bass.....	\$34.00
<i>With rainbow carrots, couscous, and a Sambvca Beurre Blanc.</i>	
Beef Bolognese.....	\$22.00
<i>Steak and tomato sauce tossed with fettucine.</i>	
Seafood Fettucine.....	\$32.00
<i>Seasonal seafood in an alfredo sauce over fettucine.</i>	
Chicken Nachata.....	\$20.00
<i>Chicken breast with brown sugar, mushroom, cranberry cream reduction deglazed with brandy. Served with rice pilaf and butternut squash.</i>	
Montana Burger.....	\$20.00
<i>Half pound of Wagyu beef with pepper jack cheese, roasted red pepper, bacon, heirloom tomatoes, arugula, and spicy aioli served with Rosemary fries.</i>	

STEAKS

Proudly serving local Prime Grade Beef from Montana Marble Meats.

8 oz Sirloin.....\$25.00

12 oz Rib Eye.....\$42.00

Bone in Pork Chop with apple chutney.....\$25.00

SIDE OPTIONS: YOUR CHOICE OF TWO.

Grilled Asparagus, Rainbow Carrots, Butternut Squash, Baked Potato, Roasted Garlic Parmesan Mashed Potato, and Butternut Squash Risotto

STEAK ADD-ONS

House Made Bone Marrow Butter	\$3.00
Scotch Demi Glaze	\$3.00
Jameson Whiskey Mushrooms	\$3.00

Kids: Mac and Cheese ...\$8.00, Burger...\$10.00, Chicken Fingers...\$10.00

PRIME RIB THURSDAY

All our meats are cooked to required minimum temperatures. Upon request we will cook to your specifications. Consuming raw or under cooked meats may increase risk of food born illness