



## APPETIZERS

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| <b>Ahi Poke</b> - Marinated in sweet and spicy soy ginger served over baby Bok Choi.                                     | \$18.00 |
| <b>Seared Scallops</b> - Black garlic puree, quinoa, dates, and basil oil.   | \$22.00 |
| <b>Steamed Mussels</b> - Smoked tomato foie gras sauce, topped with an anchovy Salsa Verde, fresh herbs, and lemon zest. | \$25.00 |
| <b>Arancini</b> - Italian Arborio Rice balls with sundried tomato and pecorino cheese breaded and fried.                 | \$14.00 |
| <b>Pork Belly</b> - Jalapeno chutney, watermelon puree and couscous.   | \$12.00 |
| <b>Roast Bone Marrow</b> - Served with onion chutney and French baguette crostini.                                       | \$12.00 |

## SALADS

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| <b>Heirloom Tomato Caprese</b> - Heirloom tomatoes with fresh mozzarella, sweet balsamic glaze, fresh basil, capers, and extra virgin olive oil.                           | \$ 12.00 |
| <b>Caesar</b> - Fresh romaine lettuce served with a house-made anchovy mustard vinaigrette and parmesan cheese.  | \$12.00  |
| <b>House Salad</b> - Fresh greens with cucumber, tomato, and Feta cheese with a lime vinaigrette.<br>Add 6oz Grilled Chicken \$10 or 5oz Sockeye Salmon to any Salad \$16. | \$ 7.00  |

## ENTREES

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| <b>Halibut</b> - Pan seared topped with black garlic sundried tomato butter. Served with grilled asparagus and red jewel quinoa.      | \$38.00 |
| <b>Sesame &amp; Pepper Crusted Ahi</b> - Cilantro lime Wasabi sponge, red pepper risotto chip and soy ginger rice.                    | \$36.00 |
| <b>Cioppino</b> - Scallops, halibut, salmon, and mussels in Heirloom Cioppino sauce.  | \$35.00 |
| <b>Roasted Half Chicken Scallopini</b> - Topped with an artichoke mushroom lemon Sauce, served with sauteed carrots and Farro.        | \$25.00 |
| <b>Beef Bolognaise</b> - House made Italian meat sauce served over house made basil paradelle   | \$18.00 |
| <b>Montana Burger</b> - 8oz Wagyu with jalapeno chutney, smoked gouda, pepper bacon, roasted red pepper, Heirloom tomato and arugula. | \$25.00 |

## STEAK BOARD

Proudly serving local Prime Grade Beef and Bison from Montana Marble Meats and Montrail Bison Ranch.

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| <b>12oz Bison New York</b>                       | \$45.00 |
| <b>12oz Bison or Choice Grade Beef Rib Eye</b>   | \$45.00 |
| <b>8oz Choice Grade Filet Mignon</b>             | \$48.00 |
| <b>10oz Locally Raised Prime Grade Pork Chop</b> | \$25.00 |

### Choice of two Steak Sides:

Baked Potato, Garlic Pecorino Mashed Potatoes, Asparagus Basil Risotto, Grilled Asparagus, Sauteed Carrots, Confit Tomatoes and Mushroom.

### STEAK ADD-ONS

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|-------------------------------|--------|
| House Made Bone Marrow Butter | \$4.00 |
| Gorgonzola Dolce              | \$4.00 |
| Jameson Whiskey Mushrooms     | \$4.00 |

## PRIME RIB WEDNESDAY!!

10oz Cut with your choice of two side options. \$42

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