

DINNER ENTRÉE SELECTIONS

*Dinner Entrées include a mixed greens salad with huckleberry vinaigrette,
fresh vegetables, preferred starch and French rolls.
Your choice of freshly brewed coffee, tea, decaf or iced tea.*

BEEF SELECTIONS

PETITE FILETS (GF)

three beef medallions grilled medium rare / peppercorn cream sauce / garlic mashed potatoes
\$26.95

MONTANA OSCAR

grilled beef ribeye / crumbled crawfish / panko / Hollandaise sauce / garlic mashed potatoes
\$34.95

LONDON BROIL (GF)

thin sliced medium-rare roast / herbed horseradish cream sauce / garlic mashed potatoes
\$23.95

WILD GAME

BISON BRATWURST

braised red cabbage / red wine demi / colcannon potatoes
\$42.95

GRASS-FED VENISON

braised New Zealand red deer osso buco / Chateaubriand sauce / roasted root vegetables
\$58.34

ROCKY MOUNTAIN MEATLOAF

blend of bison, elk and beef / prairie ketchup / garlic mashed potatoes
\$30.95

PORK SELECTIONS

OSSO BUCCO

Bordelaise sauce / roasted tri-colored potatoes
\$35.65

CHARGRILLED PORK LOIN (GF)

herb-lemon glaze / huckleberry gastrique / garlic mashed potatoes
\$24.95

BONE-IN CENTER CUT PORK CHOP (GF)

local Montana Flathead Cherry compote / herb roasted potatoes
\$27.95

Add soft drinks to any order \$1.50



All prices are per person; and subject to 18% gratuity and 3% resort tax.

DINNER ENTREÉS CONTINUED

POULTRY SELECTIONS

BOURBON PEAR 1/2 CORNISH GAME HEN (GF)

Washington pears / local Willie's Bighorn Bourbon / wild rice pilaf

\$29.95

HERB ROASTED AIRLINE CHICKEN BREAST

sage chicken gravy / garlic mashed potatoes

\$28.95

CHICKEN MARSALA

wild mushroom sauce / risotto

\$23.95

FISH AND SEAFOOD SELECTIONS

SEARED TUNA STEAK (GF)

sautéed spinach / tomato / onion / capers / polenta

\$35.55

ALMOND CRUSTED SOLE

brown butter caper sauce / rice pilaf

\$27.95

SAUTÉED IDAHO TROUT (GF)

compound pecan butter / rice pilaf

\$30.95

GRILLED SALMON STEAK (GF)

soy-maple glaze / warm bok choy salad / cilantro-lime rice pilaf

\$41.95

PASTA SELECTIONS

FETTUCCHINI ALFREDO (GF)*

caramelized onion / grape tomato / crimini mushroom

\$18.95

**Add \$3.00 for chicken and \$6.00 for shrimp*

BAKED TORTELLINI

tri-colored tortellini / sun dried tomato Béchamel / mozzarella cheese

\$21.95

LASAGNA BOLOGNESE

ground beef / tomato sauce / mozzarella / parmesan / cottage cheese

\$22.95

VEGETARIAN LASAGNA

spinach / carrot / broccoli / cream sauce / ricotta / mozzarella / parmesan

\$20.95

Add soft drinks to any order \$1.50

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