

FLATHEAD LAKE TROUT
FRESH TROUT FROM FLATHEAD LAKE LIGHTLY FLOURED AND PAN FRIED WITH A LEMON BEURRE BLANC. THIS IS ACCOMPANIED BY OUR WILD RICE BLEND AND SEASONAL VEGETABLES. **16.95**

CALAMARI STEAKS
LIGHTLY COATED IN HOUSE SEASONINGS, SERVED WITH WILD RICE, SEASONAL VEGETABLES, TARTAR SAUCE, AND LEMON. **17.95**

PAN SEARED OR SCAMPI STYLE CHICKEN BREAST
8 OZ. CHICKEN BREAST, PAN SEARED OR SAUTÉED WITH PEPPERS AND ONIONS. WITH YOUR CHOICE OF POTATO OR RICE AND SEASONAL VEGETABLE. **15.95**

PENNE RIGATE ALFREDO
PENNE RIGATE SMOTHERED IN OUR HOUSE MADE ALFREDO AND TENDER BROCCOLI PIECES. **15.99**
ADD FIRE ROASTED CHICKEN BREASTS **17.95**

SHRIMP ALFREDO 23.95

BLACKENED STEAK TENDERLOIN ALFREDO 19.95

SPECIALTIES

BUFFALO BURGER
GROUND BISON PATTY TOPPED WITH CHEESE, LETTUCE, TOMATO, RED ONIONS, PICKLES AND MAYO. ON YOUR CHOICE OF TRADITIONAL FRY BREAD OR ARTISAN CIABATTA BUN. SERVED WITH HOUSE CUT FRIES. **11.95**

JOCKO BURGER
GROUND CHUCK BEEF BRISKET GRILLED TO PERFECTION ON TOP OF AN ARTISAN CIABATTA BREAD OR OUR TRADITIONAL FRY BREAD TOPPED OFF WITH CHEESE, LETTUCE, TOMATO, RED ONIONS, PICKLES AND MAYO AND SERVED WITH HOUSE CUT FRIES. **9.95**

INDIAN TACO
TRADITIONAL FRY BREAD WITH CHILI, BISON TACO MEAT, LETTUCE, CHEDDAR JACK CHEESE, DICED TOMATOES, AND SOUR CREAM AND BLACK OLIVES. **10.95**

CHICKEN STRIPS
½ LB. CRISPY PANKO BREADED CHICKEN TENDERLOINS WITH RANCH DRESSING AND OUR HOUSE FRIES. **12.95**

KIDS MENU \$3.95
MUST BE UNDER 5.

MAC & CHEESE
CHEESE BURGER AND FRIES
PEANUT BUTTER AND JELLY
GRILLED CHEESE

DESSERTS

CARROT CAKE
DECADENT CARROT CAKE WITH CREAM CHEESE FROSTING **6**

CARMEL APPLE GRANNY
GRANNY SMITH APPLES WITH BUTTERY CARAMEL AND CUSTARD **6**

CLASSIC NEW YORK CHEESECAKE
CHOICE OF TOPPING **7**

HUCKLEBERRY PIE
MADE WITH LOCAL HUCKLEBERRIES **5**

FLATHEAD CHERRY PIE
MADE WITH LOCAL CHERRIES **4.50**

ICE CREAM
HUCKLEBERRY, VANILLA BEAN, SALTED CARAMEL **3**

BEVERAGES

SODA **1** COFFEE **2** LEMONADE & ICED TEA **1.75** JUICE **1**

ARNOLD PALMER & ROY ROGERS 2



DINNER APPETIZERS

ONION RINGS

BEER BATTERED EXTRA THICK ONION RINGS FRIED CRISPY GOLDEN BROWN AND SERVED WITH RANCH OR TARTAR SAUCE. **9**

CHICKEN WINGS

A GENEROUS PORTION OF DEEP FRIED NAKED CHICKEN WINGS. YOUR CHOICE OF RANCH, CITRUS CHIPOTLE BBQ SAUCE, BLUE CHEESE DRESSING, OR HUCKLEBERRY SAUCE. **10**

CHEESE STICKS W/MARINARA

A PILE OF ITALIAN BREADED MOZZARELLA CHEESE STICKS SERVED WITH A CLASSIC MARINARA SAUCE. **10**

CRISPY BATTERED SHRIMP

2/3-POUND FRESH WATER SHRIMP SERVED WITH COCKTAIL SAUCE. **10**

BUFFALO CHIPS

A BASKET FULL OF FRESH FRIED POTATO SLICES SPRINKLED WITH FINE GROUND SEA SALT AND COVERED WITH BISON TACO MEAT, OLIVES, SOUR CREAM, GREEN ONIONS, AND SMOTHERED IN MELTED QUESO CHEESE SAUCE. CHEDDAR AND MONTEREY JACK CHEESE, LOCAL SALSA AND PICKLED JALAPEÑO PEPPER SLICES. **10**

CALAMARI FRIES

CALAMARI STEAKS CUT INTO STRIPS AND PANKO BREADED IN THE HOUSE SEASONING MIX. SERVED WITH COCKTAIL SAUCE AND PONZU MAYO. **12.95**

CHILLED SHRIMP COCKTAIL

4 OF OUR AMAZING LARGE WILD CAUGHT SHRIMP SIMMERED WITH LEMONS, BAY LEAVES, AND HOUSE SEASONING SERVED WITH COCKTAIL SAUCE. **15.95**

MALIBU COCONUT SHRIMP

MALIBU COCONUT BREADING ON 4 OF OUR LARGE OCEAN SHRIMP DEEP FRIED AND SERVED WITH SWEET THAI CHILI SAUCE. **15.95**

MONTANA TWINKIES

ROASTED JALAPEÑOS STUFFED WITH CREAM CHEESE, BRAISED SHORT RIBS, WRAPPED WITH THICK CUT DAILY'S BACON AND SERVED WITH HUCKLEBERRY CITRUS CHIPOLTE BBQ SAUCE. **12.95**

BLACKENED TENDERLOIN MEDALLIONS WITH HORSERADISH SAUCE

HOUSE BLACKENED SEASONING ON PAN FRIED BEEF TENDERLOIN MEDALLIONS SERVED UP WITH A CREAMY HORSERADISH SAUCE. **12.95**

SALAD BAR WITH DINNER

A SUPERB SALAD BAR INCLUDING A CAESAR SALAD BOWL, BABY GREENS BOWL, A VARIETY OF SALAD TOPPINGS INCLUDING SPROUTS, BEETS, BABY CORN, AND MUCH MORE! 4 DRESSINGS ARE THERE FOR YOU TO CHOOSE FROM. PLUS, OUR HOUSE SOUP, MADE FRESH DAILY AND RANCH CHILI. **6.95**

ALL YOU CAN EAT SOUP AND SALAD BAR

IF YOU JUST WANT SOUP AND SALAD. **12.95**

THE STEAK SECTION

ALL STEAKS ARE USDA CHOICE REGIONAL BEEF THAT IS HIGHLY MARBLED AND PACKED WITH FLAVOR! ALL ARE STEAKS SERVED WITH A SEASONAL VEGETABLE, CHOICE OF POTATO OR RICE, AND A BASKET OF OUR TRADITIONAL FRY BREAD WITH HUCKLEBERRY BUTTER. ADD SOUP SALAD BAR FOR **6.95**

HAND-CUT SIRLOIN

10 OZ. OLD FASHIONED HAND CUT STEAK SERVED WITH OUR HOUSE COMPOUND BUTTER. **19.95**

BONE-IN KANSAS CITY STRIPLOIN STEAK

1 LB. BONE-IN STRIP STEAK. TOPPED WITH OUR COMPOUND BUTTER. THIS ONE IS TRULY SPECIAL! **25.95**

BACON WRAPPED BEEF TENDERLOIN FILLET

8 OZ. TENDERLOIN FILLET. ENOUGH SAID, JUST SO TENDER AND DELICIOUS! **21.95**

BRAISED BEEF SHORT RIBS

SLOWLY BRAISED, PILED ATOP BUTTERY MASHED RED POTATOES AND FINISHED WITH OUR FLATHEAD CHERRY DEMI-GLACE **19.95**

RIB EYE STEAK

THIS 14 OZ. RIB EYE STEAK IS CUT IN-HOUSE FROM OUR OWN SPECIALLY SOURCED BEEF RIB EYE. TOPPED WITH OUR COMPOUND BUTTER. **24.95**

YANKEE PORK ROAST

OLD FASHIONED COOKED PORK POT ROAST WITH ROASTED RED POTATOES, CARROTS AND BROWN GRAVY. **18.95**

PRIME RIB

SERVED ON FRIDAY AND SATURDAY NIGHT
SLOW ROASTED FOR 22 HOURS WITH OUR HOUSE RUB AND SERVED WITH YUKON MASHED POTATOES AND SEASONAL VEGETABLES. COME EARLY, OR CALL AHEAD AND LET US KNOW HOW MANY SERVINGS YOU WOULD LIKE. PRIME RIB REGULAR 10 OZ. **20**
PRIME RIB LARGE 14 OZ. **24**

THE FIN AND FEATHER SECTION

SURF AND TURF

8OZ. BEEF TENDERLOIN AND 2 GRILLED WILD CAUGHT LARGE OCEAN SHRIMP AND SERVED WITH COCKTAIL SAUCE OR MELTED BUTTER. TRULY THE BEST OF THE BEST. **22.95**

STEAMED CLAMS

THIS IS 2 LBS. OF STEAMED CLAMS PILED HIGH IN THE BOWL WITH A FEW GREEN ONIONS, A LOT OF BUTTER, AND FINE WINE. YOU CAN DIP YOUR TUSCAN TOAST IN THIS DECADENT BROTH. **19.95**

WILD CAUGHT PRAWNS

OCEAN CAUGHT BEER BATTERED PRAWNS SERVED WITH WILD RICE, SEASONAL VEGETABLES AND YOUR CHOICE OF COCKTAIL OR TARTAR SAUCE. **19.95**

CLAM ALFREDO WITH LINGUINI

THIS CLAM ALFREDO IS SERVED WITH 1 LB. OF BABY CLAMS AND ½ LB. OF LARGE CLAMS IN THE SHELL FOR THE BEST FLAVOR WE CAN PRODUCE! THIS IS A STAFF FAVORITE! **19.95**

